



# TORONTO VINTNERS CLUB Inc.

[www.torontovintners.org](http://www.torontovintners.org)



## CHATEAU DE BEAUCASTEL & FRIENDS

**Thursday, February 17, 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

Chateau de Beaucastel is recognized as one of Chateaufeuf du Pape's finest. TVC is honoured to present not only their wines but also guest Thomas Perrin, the 5<sup>th</sup> generation of the family to operate the Chateaux de Beaucastel. In the mid 16<sup>th</sup> century, the Beaucastel family lived in Courthezon, a bit S.E of the present vineyard and Noble Pierre de Beaucastel bought a barn with land at Coudoulet in 1549. The property fell out of production until 1909 when Pierre Tramiere bought the vineyard. Tramiere passed it to his son-in-law Pierre Perrin, a scientist, who made great progress with the vineyard. His efforts were built on by Jacques Perrin and his sons and they since established an outstanding reputation for their vineyard. Fast forward to the 1960's when Californian Robert Haas, making frequent trips to France for his father's wine importing business, met the Perrins and thus began a strong friendship and eventually a partnership. In 1985, Robert along with Françoise and Pierre Perrin began looking for land in California that would emulate the great Rhone region of France. They found the perfect PH balance and clay soil in a little known area called Paso Robles (half way between San Francisco & LA). Despite strong skepticism from others, they knew it was ideal for Rhone vines. Between 1990 & 1999, they imported 12 vine cuttings of each clone from each variety from Chat. de Beaucastel and in 1997, Tablas Creek wine made its debut to critical acclaim.

Chat. de Beaucastel has a clear philosophy of trying "to place the vine in its universe, that is to say relate it to the earth, the animal life and the stars, by which it is influenced". They also only use organically grown grapes. The soil of the region is a layer of "marine molasses of the Miocene period covered by Alpine alluvium". The "galets" (round stones) common in Chateaufeuf du Pape are from the earth torn from the Alps by the Rhone when it was a raging torrent, and deposited in the plain. The region enjoys continuous sun (231 hours a year, average), little rain and is affected by the warm Mistral winds. The domain is 130 hectares, 100 under vine. 3/4 is the Chateaufeuf du Pape appellation, with 1/4 Cotes du Rhone-Coudoulet de Beaucastel. Ch. de Beaucastel is one of the few chateaux to use all 13 of the permitted grape varieties, but the base for their blend is shown in their website as: 30% Mourvedre - austere, tannic backbone and resistant to oxidation; 30% Grenache - a warm sensation of ripe fruit and a velvety feeling in the mouth, 10% Syrah, 5% Muscardin and 5% Vaccarese to add colour, spicy aromatics and aging potential; 5% Cinsault softens and gives a special bouquet; 15% the other 7 varieties. Each grape type is vinified separately, and then a taster must determine the proper blend - a serious task! The blended wines are aged in oak for 12 months and the finished wines are held at a constant 60 degrees F. Beaucastel never produces more than 30 hectolitres per hectare. Their website, [www.beaucastel.com](http://www.beaucastel.com), has tasting notes and maturities for at least 1978 - 2002. A constant theme is to decant whether young or old, with the 1978 vintage indicating one hour before serving (at 17 deg. Cel. or about 63 deg. F.) and 1995 suggesting 24 hours in advance if drunk young.

Our wines (see over) include red & white from Tablas Creek in California and Beaucastel, Coudoulet de Beaucastel & Gigondas vineyards including the eagerly sought-after Beaucastel's Hommage à Jacques Perrin which sells for \$200/bottle.

**NOTE: Event is on a Thursday.** 108 places. First come basis; **preference given to members.** No telephone or e-mail reservations. Deadline for reservations and cancellations without penalty is Feb. 15. To cancel call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). You will be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc.

Names:		
Address (only for unaccompanied guests or for membership info change).		
Bus Tel:	Home Tel:	
Email:		
Guests' Names:		
_____ Member's assessment -	\$49.00 pp	\$
_____ Guest / non-member assessment -	\$57.00 pp	\$
<b>TOTAL</b>		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Chat. de Beaucastel  
February 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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## CHATEAU DE BEUCASTEL & FRIENDS

- 1. 2000 Esprit de Beaucastel, Tablas Creek** \$42  
A Chateauneuf blend of 35% Mourvedre, 26% Syrah, 25% Grenache. 14% Counoise. This is superb! Reveals complex characteristics of cloves, spice box, cinnamon and black fruits. Dense and chewy, should age 10-12 years. Score 92
- 2. 2001 Gigondas - Perrin & Fils** \$30  
70% Grenache, 30% Syrah. It reveals a nicely textured nose of blueberries, raspberries, currants and crushed stones. Good acidity, ripeness and aromatics, a bit austere. Cellar 1-2years then drink over 10-12 years. Score 89
- 3. 2001 Esprit de Beaucastel Blanc, Tablas Creek** \$40  
This made Wine Enthusiasts list of the top 100 wines of 2003.  
A blend of Rousanne, Viognier, Grenache Blanc and Marsanne grapes.  
A blend of tropical fruit flavours, peach, tangy minerals and dried herbs.  
With lively acidity, it should live for a decade. Score 94
- 4. 2001 Chat. de Beaucastel Rouge** \$85  
Deep ruby red with purple reflect. Nose intense and complex on jammed black fruits, pepper berries and sweet spices. Mouth-round and voluptuous, great tannic structure. Perfectly balanced wine, already expressive but with a marvelous potential. RP suggests maturity 2008-25. scores as 96
- 5. 2001 Coudoulet de Beaucastel - Cotes du Rhone** \$36  
Deep ruby colour, with a closed but promising nose of melted licorice, camphor, saddle leather, black cherries and blackberries. Will need 1-3 years of cellaring, with a maturity 2006-16. Score 90-92
- 6. 2002 Les Sinards CdP** \$39  
Chat.de Beaucastel opted not to make a 2002 AC Red with their vineyard name as a result of the terrible weather during the harvest. The wine that was made is instead bottled as Perrin Les Sinards, still a Chateauneuf du Pape AC. Should be an interesting wine.
- 7. 2002 Chat. de Beaucastel Blanc** \$79  
Lovely oily feel, with lush, ripe papaya, star fruit, almond, anise and peach flavours that don't quit. Long and creamy, it picks up some Burgundian -style along the way. Loaded with gorgeous fruit. Drink now through 2008. Score 93.

- 8. 2001 Chat. de Beaucastel Hommage à Jacques Perrin** \$200  
60% Mourvedre, 20% Grenache, 10% each of Counoise and Syrah. This has created a full bodied, excruciatingly backward, and nearly impenetrable wine. Inky/blue/purple, with a promising nose of new saddle leather, melted asphalt, camphor, blackberries, smoky, roasted herbs, and a huge lashing of tannin. Maturity 2012-40. Score 99.

**A very special thanks to wine agents Grace Melo and Eugene Mlynczyk of Charton-Hobbs [www.chartonhobbs.com](http://www.chartonhobbs.com) for helping TVC acquire some of these wines.**

Notes from [www.beucastel.com](http://www.beucastel.com), Robert Parker Jr., Wine Advocate, Wine Enthusiast.

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### Toronto Vintners' Upcoming Events

**April 12 – Premium Canadian Reds**  
**May 10 – Antinori Chianti (vertical)**  
**June 1990 Bordeaux (TVC members only)**

### Other Events

**Feb. 20-22 The Canadian/International Food & Beverage Show.** International Centre, 6900 Airport Road; featuring 670 booths showcasing food and beverage products for the hospitality industry; Canadian Restaurant and Foodservices Association, 416-923-8416, [www.crfa.ca](http://www.crfa.ca)  
**Feb. 23 Cdn Opera Company's Sixth Annual Fine Wine Auction.** 5 p.m., Sheraton Centre Hotel, 123 Queen Street West, Toronto; Tamara Kolber, Canadian Opera Company, 416-306-2398, [tamarak@coc.ca](mailto:tamarak@coc.ca)  
**Mar. 22 German Wine Fair.** Roy Thomson Hall, Toronto; Ron Fiorelli, German Wine Information Bureau, 905-815-1581, [rforelli@sympatico.ca](mailto:rforelli@sympatico.ca).  
**Apr. 18 California Wine Fair.** Trade tasting by invitation only; Consumer tasting, 7-9:30 p.m., Fairmont Royal York Hotel, 100 Front Street W., Toronto; Rick Slomka, California Wine Institute, 905-336-8932, [rick.slomka@sympatico.ca](mailto:rick.slomka@sympatico.ca)

"Wine improves with age. The older I get, the better I like it."  
*Anonymous*

Did you know that as early as 4000 BC, the Egyptians were the first people to use corks as stoppers?