



# TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



## 1999 CHATEAUNEUF-DU-PAPE

Tuesday, September 12, 2006

**Reception: 6:00 PM, Tasting to start at 6:20 PM**

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

"IT'S THE ROCKS, STUPID!" (to paraphrase a famous quote from infamous, former US President). "*Les galets*" are oval stones the size of a fist that are ubiquitous in the prestigious northern portions of the appellation, a residue of the last ice age. Synonymous with one's image of Chateauf-neuf-du-Pape, *galets*-covered vineyards absorb and trap the heat of the Mediterranean sun during the growing season and then reflect it back upon the vines during the evenings helping to ripen the grapes. This phenomenon has been recognized in the AOC regulation stipulating a 12.5% minimum alcohol content, the highest in France.

Our tasting is of serious quality, red wines that are characterized as spicy, herby, alcoholic, with fruit richness and a gamey note. Of thirteen authorized grapes, Grenache is king here, usually accounting for between 50 to 70% of the blend. Mourvedre, Cinsault and Syrah are important varietals, the latter with increased presence over the past 30 years.

Estate wines from the 1999 vintage possess deep colours, medium to full body, and with good concentration. Although they generally have less raw power than the 1998s (the Grenache was not as ripe) and a cooler climate character, they are rich, well structured and beautifully styled. A minority of producers made wines more powerful and rich than their 1998s, including Cuvee du Vatican Reserve Sixtine (half was barrel aged) and Clos des Papes (two of the wines which the club purchased for this tasting). Let's see if the structure of these two stand out, along with Domaine de la Charbonniere's serious *vin de garde* wine. Will the portion of new oak aging in Beurenard's Cuvee Boisrenard be apparent in cedar and vanillin notes? Chapoutier La Bernardine is the only negociant offering we have and the only entry made entirely from Grenache. How will it fair amongst estate competition? And how will it compare to Cuvee du Vatican Reserve Sixtine with approximately 50% Grenache, 30% Syrah and 20% Mourvedre? For a listing and brief description of the wines, please turn over to read the Back Page.

Our guest speaker will be **Marc Staples**, product consultant with the LCBO. Marc has a Diploma from the Wine and Spirits Educational Trust and is a frequent WSET instructor. Marc brings a special passion for the wines of the Rhone valley, especially the Grenache-based wines of the South.

**NOTE: Capacity: 90. This will be a popular tasting and will sell out quickly. Please mail in your reservation early. Only paid-up members in good standing can attend at members' rates. As always, members have preference over non-members. First come basis; no telephone or e-mail reservations. Deadline for reservations/cancellations without penalty is Sept. 8, 2006. To cancel, call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). Cheques payable to Toronto Vintners Club. After checking in, join us at 6 PM for a glass of reception wine prior to the formal tasting which will begin at about 6:20. Remember the Ontario Club has a dress code of business casual – please **no jeans!****

Names:		
Bus Tel:	Home Tel:	
Email:		
_____ Member's assessment -	\$43.00 pp	\$
_____ Guest / non-member assessment -	\$53.00 pp	\$
<b>TOTAL</b>		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Sept 2006  
1999 du-Pape**

**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 & accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

# TORONTO VINTNERS CLUB INC.

## THE BACK PAGE

### 1. Clos des Papes \$43

eRobertParker Only (Jan 2003) Robert Parker 94 points Drink 2006-2020. 1999 remains firm and closed, offering plenty of sweet kirsch and blackberry fruit, licorice, spice, and floral aromas. Structured, medium to full-bodied, and moderately tannic, it should be at its finest between 2006-2020.

Wine Advocate #138 (Dec 2001) Robert Parker 91 points Drink 2004-2021. Reminiscent of a grand cru Corton, it offers abundant quantities of sweet cherry fruit intertwined with flowers and minerals. There is a certain earthy terroir character as well as copious amounts of red and black fruits, full body, good spice, and moderate tannin in the long, firm finish. This is a beautifully knit Chateauneuf du Pape. The 1999 needs 3-4 years of cellaring, and should keep for two decades. Very impressive!

### 2. Roger Perrin \$26

Wine Advocate #131 (Oct 2000); Parker (87-88). Drink 2000-2008. Reveals the vintage's soft, elegant, fruit-driven character as well as overall balance and finesse. Offers loads of cherry and berry fruit, good glycerin, medium to full body, and a seductive, disarming style. Should drink well for 7-8 years.

### 3. Font Michelle \$39

Wine Advocate #138 (Dec 2001) Parker 88. Drink 2001-2009. Medium ruby/purple color & big, forceful, perfumed bouquet of licorice, crushed pepper, Provencal herbs, blackberries, and cherries. The aromatic fireworks are followed by a soft, easy going, medium to full-bodied wine that the French would call a vin de plaisir. The complex nose, evolved palate, luscious fruit, abundant glycerin, and velvety texture have resulted in a charming, forward Chateauneuf to enjoy over the next 6-8 years.

### 4. Dom de la Charbonniere Vieilles Vignes \$35

Wine Advocate #138 (Dec 2001); Parker 90. Drink 2004-2017. Possesses a mineral-laced, black cherry, and plum-scented perfume. Full-bodied, with exceptional purity as well as abundant tannin in the finish, it is a layered, serious vin de garde, especially for the vintage. Anticipated maturity: 2004-2017.

### 5. La Bernardine Chapoutier \$35

Wine Advocate #138 (Dec 2001) Parker 89. Drink 2001-2013. Sweet perfume of jammy black cherries, cassis, licorice, and minerals, moderate tannin, medium to full body, and excellent ripeness as well as flesh. Will age well for 10-12 years.

### 6. Boisrenard Dom de Beurenard \$49

Wine Advocate #138 (Dec 2001); Parker 90. Drink 2003-2017. Saturated ruby/purple-colored Boisrenard offers a classy nose of black fruits intermixed with cedar and vanillin (a portion of this cuvee spends time in new oak), followed by powerful, full-bodied, admirably pure flavors. A modern-styled Chateauneuf, it combines its Provencal soul with a forward-thinking, progressive style. Needs 2-3 yr of cellaring; should drink well for 15-16 years.

### 7. Cuvee Prestige Chateau Cabrieres \$55

Wine Advocate #138 (Dec '01); Parker 90. Drink 2001-2011. Reveals a big nose of cinnamon and smoky black cherries, an opulent, voluptuous style, full body, sweet glycerin, outstanding purity, and a seamless mouthfeel. It is a gorgeous wine to drink over the next 7-10 years.

### 8. Reserve Sixtine Cuvee de Vatican \$37

Wine Advocate #138 (Dec 2001). Parker 91. Drink 2005-2020. Deep ruby/purple-colored, displays a broodingly backward personality. Extremely rich and full-bodied, with notes of blueberries, new saddle leather, crushed minerals, and spice, it has put on additional weight and looks set to have a long life of 20+ years. Anticipated maturity: 2005-2020.

## TVC UPCOMING EVENTS

October 17/06 \* - Italian Reds

Nov 14/06 - Something Different - watch for details!

Jan 2007 - Red Burgundy (2000 Vintage)

\* Originally scheduled Riesling event changed to May 2007

*Châteauneuf-du-Pape roughly translates to "New House of the Pope" and, indeed, the history of this appellation is firmly entwined with papal history. In 1308, Pope Clement V, former Archbishop of Bordeaux, relocated the papacy to the town of Avignon. Clement V and subsequent "Avignon Popes" were said to be great lovers of Burgundy wines and did much to promote these wines during the 70-year duration of the Avignon Papacy.*