



TORONTO VINTNERS CLUB Inc.

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PREMIER CRU RED BURGUNDIES (VINTAGE 2000)

Tuesday, January 9, 2007

Reception: 6:00 PM, Tasting to start @ 6:20 PM

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

The 2000 vintage in Burgundy has an appealing, supple, and charming style that should be at, or near, peak accessibility right about now. Aubert de Villaine, co-director of Domaine de la Romanée-Conti, characterized 2000 as "feminine and delicate. They are wines for connoisseurs, like a cross between 1992 and 1995. In fact, I'd say they are like 1992 but with more volume and fruit." Of the wines we feature, **seven** are from **premier cru vineyards** (legally designated vineyards of high quality) in Burgundy.

A special treat of this tasting is that, of the five Cote de Nuits reds, we have three examples from premier cru vineyard, Les Boudots in Nuits-St.-Georges. A benchmark producer of Les Boudots is Jean Grivot. Wine writers describe his 2000 as quite full-bodied with plump, sweet fruit and enticing oak. Wine-journal.com adds "superb." Clive Coates says "Lovely. Fine plus." Will it offer more depth and class, and warrant the price premium, over the examples from the venerable negociants Antonin Rodet and Louis Jadot? We shall see, indeed. Moving south to the Côte de Beaune, we'll enjoy two premier crus from Savigny-les-Beaune: "La Dominode" by Louis Jadot, and "Les Lavieres" from Tollebot-Beaut (an icon in the Beaune district appellations). Wine writer comments for the "Les Lavieres" reference subtle blackberry and blueberry characteristics, augmented by a trademark oak-scented mocha inflections – fine balance; quite sophisticated; great extraction; a beautiful wine. Will it show stylistically as having more structure and tannins than the consistently high quality, arguably more elegantly-styled Jadot "La Dominode?" Purchased in 1918, the best known of Joseph Drouhin's domains (and a standard bearer) is Beaune "Clos des Mouches." Comments cite a reserved nose, and attributes such as toasty, good acidity, intense black cherry, red currant aromas, chocolate and leather. The only straight village wine (the other seven are Premier Cru) is Gevery-Chambertin, from a vintner, Alain Burquet. He personifies the spirit of Burgundy without heavy doses of new oak. Relying upon vines averaging 50 years of age (and therefore some of the oldest in Burgundy), Burquet's "Mes Favorites" has been highly regarded for many years (until 1999, it was labeled as the "Vielles Vignes"). With respect to the 2000, burghound.com comments include "fine, intense and very long flavours."

Thomas Bachelder, viticulture manager at Le Clos Jordanne will be our guest speaker. Thomas has 15 years of professional experience that started in his native Montreal, and included a winemaking sojourn in Burgundy and in the US. The first Pinot Noir from Le Clos has been released, and we will have the unique pleasure of sampling one Le Clos wine during the reception, and another amongst the Burgundies as a 'mystery' wine. In total, we will blind-taste 9 wines.

NOTE: Capacity: 108. Our Burgundy tasting is always popular and is expected to sell out quickly. Your 2007 membership must be paid up in full before being able to attend this event at the discounted membership rate. Members have preference over non-members if we sell out. First come basis; no telephone or e-mail reservations. **Deadline for reservations/cancellations without penalty is Jan. 4, 2007.** To cancel, call 416-209-1442 or email events@torontovintners.org. Cheques payable to Toronto Vintners Club. Remember the Ontario Club has a dress code of business casual.

Names:	
Home Tel:	Email:
_____ # of Member @ \$65 pp	\$
_____ # of Guests / non-members @ \$75 pp	\$
TOTAL	\$
____ I wish to sit at the Newcomers' table with an experienced taster or to be introduced to others.	

**Jan. 2007
2000 Burgundy**

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: _____

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THE BACK PAGE

1. 2000 Vosne-Romanée, Les Suchots, Patrice Rion, \$69

"Woody, but showing floral, plum, black currant and smoke complexity. Good ripe fruit flavors, ripe tannins and a lingering, rather fresh finish give balance to this medium-bodied, sappy red Burgundy."

2. 2000 Nuits-St.-George, Les Boudots, Louis Jadot, \$72

"Very ripe and rich style, pumping out black fruit flavors and toasted oak. Turns racy on the vibrant finish. Seems a bit disjointed for now, so give it some time in the cellar. Best from 2004 through 2008.

3. 2000 Savigny-lès-Beaune, La Dominote, Louis Jadot, \$39

"Round and charming, showing cherry and spice notes. It's balanced, with lively acidity and light tannins on the finish."

4. 2000 Nuits-St.-Georges, Les Boudots, Antonin Rodet, \$60

No tasting note available.

5. 2000 Savigny-lès-Beaune, Les Lavières, Tolleot Beau, \$44

"Delicate, old-fashioned style of Pinot. The wood is sweet with milk chocolate and mocha flavors that blend with red and black berry notes."

6. 2000 Beaune Clos des Mouches, Joseph Drouhin, \$65

"Lovely red Burgundy, with some smoke and black fruit mingling nicely in this medium-bodied Pinot. Good sweetness balances the tough tannins. Give it time; it will come together. Best from 2003 through 2008.

7. 2000 Gevrey-Chambertin, Mes Favorites, Alain Burguet, \$74

"Sweet cherry and earth aromas and flavors with firm, dry tannins in this muscular red. Good chewy texture and personality here. Best from 2005 through 2009.

8. Nuits-St.-Georges, Les Boudots, Jean Grivot, \$97

"Attractive and reserved. Clean but also ultraripe, a full-bodied Nuits that oozes with sweet fruit, earthy mineral, blood orange and crushed red berries. Spices and toasted bread notes kick in on the finish. Drink now through 2007."

TVC UPCOMING EVENTS

February – SW France

March – Rieslings

April - California Cabernet Sauvignon

"...I loved the [story] about how a great wine connoisseur invited the composer [Brahms] to dinner. 'This is the Brahms of my cellar,' he said to his guests, producing a dust-covered bottle and pouring some onto the master's glass. Brahms looked first at the color of the wine, then sniffed its bouquet, finally took a sip, and put the glass down without saying a word. 'Hmmm,' Brahms muttered. 'Better bring your Beethoven!' "

--Artur Rubinstein, "My Young Years"