



TORONTO VINTNERS CLUB Inc.

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REDS OF SW FRANCE

Tuesday, February 6, 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 TGV from Paris swoops out of the vineyards of the lower Rhone valley bisecting Southern France as it heads towards your choice point at Avignon. Do you stay on and head west for the hedonistic pleasures of Cannes, Monaco and St. Tropez, and with minor exceptions, settle for some mediocre drinking from the vast wine lake of Cotes de Provence? Or, do you get off and head southwest into a wine area that Jancis Robinson describes as the "best value in France". Tonight we get off that train and explore that largely undiscovered territory representing the best value in France, which to the north almost reaches to the vineyards of Bordeaux, to the west to the foothills of the Pyrenees and to the south is bounded by the Mediterranean.

Here in SW France are probably the oldest planted vineyards in the country and place names reflect the Occitane heritage - Languedoc, Gaillac, Bergerac and Cahors. The range of grape varieties planted is enormous. To the north, the varieties are similar to Bordeaux and wines from SW France have often been confused with wines from Bordeaux. From the north-eastern boundary and for much of the area, the predominant grapes are similar to the southern Rhone - grenache, syrah, mourvedre and cinsault. Closer to the Spanish border in Madiran and Cahors we find that tannat and malbec (cot) predominate. The history and the diversity result in red wines with a lot of personality. On the edge of Basque country, the hilly district of Madiran is one of the gems of the south-west, producing rich, aromatic, flavoursome reds from the local Tannat grape with a splash of Cabernet Sauvignon. Cahors vines are older than those in Bordeaux and the wines are reputedly the darkest in the world; they are also some of the strongest and richest and will keep for years. Today, Coteaux du Languedoc is one of the most sought-after appellations in France and this should continue for the next coming years.

The wines of SW France have an affinity with the cuisine of the area such as confit de canard, cassoulet, bourride and game - big wines for big-flavoured dishes and typically needing five to six years to reach maturity. These wines, although still young, promise a mouth filling evening in styles that are unique and qualities unsurpassed for their price. Where else could you taste a wine described as "like a Latour" (London Times) and "one of the 10 best in the world" (Michael Broadbent) for under \$40.

In sum, wines from South West France have plenty to offer any wine lover and are also extremely good for your heart! (See the Back Page for why). Tonight we'll taste wines from Cahors, Languedoc and Madiron and one of them is the wine considered one of the top 10 in the world. These wines promise full body, good structure, firm tannins, and intense flavours and also great value for money. In addition, we'll be sampling some appetizers apropos to the region.

NOTE: 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 Feb. 1, 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 @ \$50 pp	\$
_____ # of Guests / non-members @ \$59 pp	\$
TOTAL	\$
___ I wish to sit at the Newcomers' table with an experienced taster or to be introduced to others.	

**Feb. 2007
SW France**

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 - The Wines (by region)

Languedoc

1. 2001 Copa Santa, Coteaux du Languedoc (\$29)

The flagship wine of this property, is mostly Syrah with a dash of Grenache. Look for a dark red-black hue, roasted berries and possibly hints of cashews and smoky oak on the nose. Lots of extract of summer berry fruit on the palate with good texture, balance and acidity.

2. 2002 Ch. Des Erles. Fitou (\$49.95)

First AOC of the Languedoc area, the 70 hectares of the Castle of Erles benefit from an exceptional terroir comprising slates, clay and limestone. This wine's producer says "...a beautiful color, it is a powerful and generous wine which reflects the roughness of the climate. Scents of the Mediterranean forest; pines, lavenders, rosemary and thymes are translated into powerful flavours of leathers, red fruits and raisins, to which the wood of our mature French oak brings tastes of vanilla and liquorice. 3 stars with Guide Hachet 2004

3. 2002 Mas de Daumes de Gassac, Vin de Pays de l'Herault. (\$39.95). (Languedoc-Rousillon)

Often described as the "grand cru" of Languedoc, this wine is made in a distinctively Bordeaux style & can be mistaken for a St. Estephe in a blind tasting. The vines are barely 30 years old & comprise mostly Cabernet Sauvignon, Merlot & Cabernet Franc. It is reported that this wine usually needs decades of aging. Parker proclaimed this wine to be "the most wonderful wine from the region". Michael Broadbent was even more effusive, "One of the ten best wines of the world!!"

4. 2003 La Clape 'Hospitalitas, Coteaux du Languedoc, Gerard Bertrand (\$56)

Grown on a rocky outcrop between Narbonne & the sea- 50% Syrah- 40% Mourvedre, 10% Grenache. Miniscule yields of 15hl/ha produce a wine of great concentration, extract, structure & balance. "Massive & concentrated, with meaty decadent aromas & lots of dark plum, dark cherry & cassis flavours, medium tannins & a spicy finish." (Wine-Spectator-score 94)

5. 2002 L'Ostal Cazes, Minervois La Liviniere, J.M. Cazes (\$33.95)

A relatively new label from Jean-Michel Cazes & his son, Jean-Charles, who own the respected Chateau Lynch-Bages & Chateau Les-Ormes-de-Pez in Bordeaux. The vineyard, incorporates 150 acres of vines near Liviniere, the first cru-designated sub-appellation within the Minervois region of Languedoc. This is their "grand vin" & is 100% syrah & reviews describe it as big, powerful & soft.

Cahors

6. 1999 Clos Triguiedina, Cuvee Prince Probus. Cahors (\$35)

One of the leading estates of Cahors. Vineyards are limestone & clay & are planted mostly with malbec, merlot & tannat. This flagship wine is named after the Emperor Probus who re-planted the vineyard in the 3rd century. 100% malbec & aged in new Allier oak. Look for ripe dark fruits on the nose, a lush, ripe creamy texture a solid backbone of tannin & very good structure & balance.

Madiran

7. 2001 Ch. Montus, Cuvee Prestige, Madiran. Alain Brumont. (\$69.00).

This is the flagship wine of the region's leading winemaker- Alain Brumont & comes from the best terroir where yields are kept low. 100% Tannat grape, aged in a variety of American & French oak. Look for an intense dark colour, a smoky almost charcoal nose overlaid with what some might call a meaty aroma. Firm on the palate-at this age it may be reluctant to yield its typical flavours of dark, cherry fruit. Expect a big tannic structure.

8. 2000 Ch. Boucasse, Vieille Vignes. Madiran. Alain Brumont. (\$37.95)

Also owned by Alain Brumont, this wine is a blend of the conventional & innovation. Vineyards are characterized by dense planting & the vines fed a compost of manure, pomace & ground rocks. 100% Tannat grape which again should produce a deep red-black hue. Expect some ripe fruit & possibly some oak on the nose (some reports indicate bitter chocolate & black olive). The taste will yield some nuances of blackberry & licorice with a good structure, mouth feel & firm tannins.

TVC UPCOMING EVENTS

Mar. 13 – A Roster of Rieslings

Apr 10 – 2001 California Cabernet Sauvignon

DID YOU KNOW?

"London, Nov 30, 2006 (ANI): If you want to give a boost to your heart, raise a toast with a glass of red wine from south-west France.

A recent study by a team of British researchers published in Nature magazine shows that red wines from this region [SW France] have the highest levels of procyanidins - the compounds in grape seeds that are responsible for making red wine good for the heart.

Roger Corder at Queen Mary's School of Medicine in London and his colleagues used cultured endothelial cells from blood vessels to identify which component of red wine had the greatest effect on blood vessel dilation. While previous studies have shown that resveratrol, found in the skin of red grapes, extends the life of yeast, flies, worms and fish, Corder found that its levels in red wine were so low that it had no effect on blood vessels at all. Procyanidins, however, suppressed the synthesis of a peptide called endothelin-1 that constricts blood vessels. "With resveratrol you'd need to drink 1000 litres of red wine or so to have any chance of affecting longevity," New Scientist quoted Corder, as saying. "But procyanidins are so potent that drinking just one glass a day would have an effect," Corder added. The team also compared the procyanidin content of wines from different regions. Wines from south-west France and Sardinia had between two and four times as much procyanidins as other red wines, which Corder believes is because traditional wine-making techniques are still in use there.(ANI)" <http://news.sawf.org/Health/28838.aspx>

Since February is "Heart and Stroke" month, be good to your heart and come out and enjoy these wines from SW France!