



2015 Burgundy Pinot Noir

Taste a Legendary Vintage

Tuesday September 16, 2025

Registration: 6:00 PM, Tasting: 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Price (including HST) Member: \$135; Guest/Non-Member: \$175

For our September tasting, **The Toronto Vintners Club** kicks off the fall with a tasting of 2015 Burgundy, a vintage that is celebrated as rich, complex and sophisticated. Burgundy is celebrated worldwide as the home of Pinot Noir—the grape that produces some of the most elegant and nuanced red wines imaginable — and the 2015 vintage is considered one of the top 5 vintages in the past 25 years.

Pinot Noir is a grape like no other. Its thin skin and sensitivity to climate make it challenging to cultivate, which is why it is often called the "Heartbreak Grape". But when grown in Burgundy's unique terroir—characterized by limestone-rich soils and a temperate climate—it creates wines of exceptional depth and finesse. Burgundy Pinot Noir is known for its delicate aromas of cherry, raspberry, earth, and subtle spice, alongside a silky texture and vibrant acidity that make each sip a revelation.

The 2015 vintage is widely regarded as one of the great recent vintages in Burgundy. With a warm growing season and ideal ripening conditions, the wines show concentrated fruit, structured tannins, and a harmonious balance. The 2015 Burgundy Pinot Noirs stand out for their lush red and dark fruit character, refined complexity, and impressive aging potential.

At this tasting event, you will explore a curated selection of 2015 Pinot Noirs that showcase the diversity of Burgundy's famed appellations—from village-level wines to sought-after Premier Crus. Each bottle reflects the subtle variations in soil and microclimate that define Burgundy's unique terroir, allowing you to taste the distinct personality of each vineyard.

What makes Burgundy Pinot Noir truly special is its transparency—it reveals the essence of the land and the vintage in every glass. The 2015 wines captivate with rich fruit, earthy undertones, and a structured yet elegant finish that lingers on the palate. Whether you are a seasoned Burgundy enthusiast or new to this grape, these wines promise a memorable tasting experience.

Join us for an evening dedicated to exploring the power and elegance of **2015 Burgundy Pinot Noir**. Discover why Burgundy remains the gold standard for Pinot Noir and why this vintage continues to impress critics and collectors alike. Reserve your seat today and prepare to be captivated by the charm of Burgundy's noble grape.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

REGISTER/ BUY TICKETS online at [2015 Burgundy September 16](#) and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, September 9. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. . Please refrain from wearing scented products so that everyone can enjoy the tasting experience to the fullest.



Tasting Notes and Information

2015 Burgundy Pinot Noir

(Prices are as of date of purchase)

Albert Morot

Beaune Bressandes 1er Cru **\$72**

"While the wine does have plenty of fruit, at this stage it shows more structure than fruitiness. Give it time, the weight of the fruit will balance the tannins to deliver a ripe, always structured, wine. Drink from 2025."

92 Pts – Wine Enthusiast

Chateau de Santenay

Beaune Clos du Roy 1er Cru **\$80**

"Red-berry fruits dominate this already delicious wine. Allied with the acidity and the toasty wood aging, it is balanced while, of course, still young. It has potential, rich with tannins and with fine fruits. This is balanced and dry, delivering firm, dusty tannins on the finish. Best from 2016 through 2030."

93 Pts – Wine Enthusiast

Domaine Theulot Juillot

Mercurey Villes Vignes **\$32**

"A generously fruity and ripe Mercurey here, with almost strawberry purée/liqueur-like aromatics, this accurately reflects the generous 2015 vintage. The palate is fullish, fruity, still firm and properly tart in the old world-Burgundian style, while length is very good to excellent, especially in the price range. This delivers plenty of pleasure now, and will certainly continue to do so over the next 4-6 years or more. A tidy value from the region to be sure"

91 Pts – John Szabo

Domaine Chandonde Brialles

Savigny Les Beaune Les Lavieres 1er Cru **\$87**

"This has a ripe bouquet with notes of dried plum and wild berries and aromas of well-baked bread, cassis and a hint of liquorice and caraway. The palate is inviting, full-bodied with forest berry flavours, ripe, subtly noticeable tannin, fresh acidity and a mineral-spicy finish with fine roasted notes"

93 Pts – Falstaff

Domaine Charles Francois et Fils

Volnay Les Fremiets 1e Cru **\$70**

"In 2015 Volnay has produced some beautiful silky wines like this. With its smooth texture that masks the tannins that are certainly there, it is rich while keeping plenty of acidity. Aged for 18 months before release, this beautiful wine does have spice as well as final acidity. Drink from 2023."

92 Pts – Wine Enthusiast

Henri de Villamont

Chambolle-Musigny Les Chatelots 1er Cru **\$98**

"A climate situated at the center of the appellation, facing the combe that rhythms the Côte, a sector seated mostly on Comblanchien limestone. The soil is poor, and it is the elegant character that prevails in the wines; this is confirmed by this 2015 with a fine nose of blackcurrant and spices, a rich and generous palate, but with a touch of liveliness that gives it a beautiful balance. A good compromise between the finesse of Chambolle and the warmth of the vintage."

Guide Hachette des Vins

Bouchard Pere & Fils

Pommard 1er Cru **\$80**

"The depth here is impressive. There's a lightly smoky edge across very juicy dark cherries, which creates an interesting and succulent mouthfeel. All of this powers into the finish. 25% whole bunches. Drink or hold."

92 Pts – James Suckling

Rene Bouvier

Marsannay Clos du Roy Vieilles Vignes **\$65**

"The best Marsannay I tasted in 2015 - and one of the comparative bargains of the vintage - this comes from a vineyard that was considered a Première Cuvée in the 1800s. Old vine concentration, chalky acidity, refined tannins and balletic poise make this an outstanding wine. Drink: 2020-26"

93 Pts – Tim Atkin