



Le Clos Jordanne - Pinot Noirs

Tuesday, April 21, 2015

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

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

TVC Member Fee: \$69; Guest/Non-Member Fee: \$89

Le Clos Jordanne has established itself as **the finest producer of Canadian Pinot Noir** and Pinot as great as any in the world. British wine writer and critic, Jancis Robinson said Le Clos is the "most impressive" producer of Ontario Pinot Noirs; numerous other wine critics sing its praises. What has made Le Clos Jordanne Pinot Noir wines so great?

Well, it helps to have a lot of help and influence from Burgundy! Le Clos started as joint venture with Burgundy producer Jaffelin and a very talented Montreal-born winemaker, Thomas Bachelder, who developed his winemaking expertise in Burgundy while pursuing a formal education in Viticulture and Oenology in Beaune. He was named Canadian winemaker of 2009. Rootstock was imported from France and the best plots were sought in Niagara. The winery's philosophy and practices focus on terroir and hand tending, picking and sorting. All Pinot Noir undergoes malo-lactic fermentation in barrel to refine acidity and texture. Only French oak barrels with light to medium toast are used, with new oak fluctuating from 15% to 30%. Pinots are barrel aged for 13 to 16 months based on vintage characteristics; wines are bottled at 18 months with another 6 months of bottle aging. Le Clos is now a joint venture under Vincor Canada and Boisset France with a true Burgundian-born winemaker, Sebastien Jacquey (formerly assistant winemaker) at the helm so the strong Burgundian influence continues although Thomas has now moved on.

Le Clos has 4 vineyards and blocks within: La Petite, Talon Ridge, Claystone Terrace, Le Clos Jordanne; all are located on benches just below the Niagara Escarpment. Like Burgundy which is made up of a lot of limestone and clay, so is much of the Escarpment. Toronto Vintners has collected 8 Pinot Noirs from 3 different vineyards and several vintages, wines principally made during Bachelder's tenure. We have one Pinot from **La Petite vineyard**, the smallest vineyard, with the 2005 vintage (no longer available in stores). We have a 2008 **Talon Ridge Vineyard**; Talon Ridge is the most southerly of the four vineyards but is located at the top of the escarpment with stony soil which makes it vulnerable to rain and cooler temperatures. As a result of the prevailing cooler degrees, Talon Ridge Pinots are fruitier and a little lighter. **Le Clos Jordanne Vineyard** is its most prized vineyard. It consistently gives "deliciously rich, slightly decadent wines perfumed of plum, violet, red berries and faded rose petals with hints of spice and game. Red and black fruit intertwine effortlessly in the mouth, which has incredible breadth and staying power. On the finish, fine silky tannins and the chalky minerality that is the signature of our Le Clos Jordanne Vineyard – the perfect marriage of power and elegance." (www.leclosjordanne.com/) We have 2005, 2006 and 2009 of this single vineyard. Finally, their most illustrious Pinot is **Le Grand Clos**, their "Grand Cru" of Niagara created exclusively from Le Clos Jordanne Vineyard's best parcels on the west side. The cooling effect from the lake enables the westerly blocks to ripen more slowly, building concentration and flavour. Le Grand Clos demonstrates elegance, character, complexity and purity at its peak. We will enjoy 3 vintages: 2006, 2008 and 2009. Production of Le Grand Clos is quite small.

The combined winemaking expertise and passion of Boisset France and Thomas Bachelder have ensured that no detail is overlooked in the time honoured traditional vineyard and winemaking techniques used in Burgundy. This is an extraordinary opportunity to sample 8 Pinot Noirs from this exceptional winery and winemaker. And to make the evening even more special, we are thrilled that Thomas Bachelder will join us as guest speaker. He's an extremely well-informed, educational and entertaining speaker. He also plans to introduce us to his latest initiative – The Bachelder Project - so don't miss this event!

Our event starts with a reception wine. Light appetizers accompany the main tasting portion of the event. Please refrain from wearing perfumed products. Newcomers or those wishing more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

Register/buy tickets. You must register online and then can pay by credit card or by cheque. **NOTE: ALL ticket sales/reservations are final.** No refunds will be issued unless we are oversold and have a wait list. You will be sent an email confirmation after completing your registration. If you tried to register but didn't receive a confirmation, contact chris@torontovintners.org before trying to register again.



Tasting Notes and Information – Le Clos Jordanne Pinot Noir

2005 La Petite Vineyard \$35

The lightest of the single-vineyard wines from a sandier block east of the main holdings. Moderately deep, ruby-garnet colour. Nose is lifted, very spicy and savoury with ripe sour cherry (not big black cherry) and a touch of earthy beetroot character. Feels lighter to mid-weight, firm, almost tart and sour, with grip on the finish. There is considerable, slightly green tannin. Nice focus, some finesse; very good to excellent length. Sour. Best 2010 to 2013. *Torontolife.com November 2007*

2008 Talon Ridge Vineyard \$40

Dominated by plum, raspberry, spring flowers and beetroot/earth aromas. Dry, tannic and tight with good, youthful fruit waiting patiently to come to the front. Will reward 3-5+ years in a cellar, or enjoy tonight, decanted. My note: Canada's leader in Pinot Noir: classic Old World lines and balance with New World fruit and power. Floods the senses with ripe cherry fruit and raspberries, some spice on the finish for intrigue. Medium-bodied and silky, seductive. *90 pts. Natalie MacLean, nataliemaclean.com*

2005 Le Clos Jordanne Vineyard \$35

This site is producing very elegant, quite powerful wines similar to Le Grand Clos if with less depth. Fairly deep colour—youthfully ruby. Quite ripe sweet cherry and raspberry, cedar, leather, smoke, and sour currant, cranberry, beetroot character. Medium-full weight, open entry with some fruit sweetness, but generally quite tense, sour and tannic. Powerful. Excellent to outstanding length. *Torontolife.com November 2007*

2006 Le Clos Jordanne Vineyard \$40

Plums, red fruit mingled with black berries and orange zest along with lovely hints of cedar and spice intertwine effortlessly in the mouth, which has incredible breadth and staying power, finishing on a note that is intensely mineral. Just 300 metres from Claystone Terrace, yet totally different, Le Clos Jordanne vineyard is our estate vineyard, located on the 'sweet spot' of the bench – the first rise from the plain. With its statuesque weeping willows and pond complete with lily pads, it is a beautiful vineyard to spend time in, but an even better one to find swirling up from your glass. Le Clos Jordanne Single Vineyard is the perfect marriage of power and elegance. *Leclosjordanne.com*

2009 Le Clos Jordanne Vineyard \$45

Bright red berry and floral – driven bouquet with spice and toast. Pure, round and silky, intense and delicate in the same time, great deal of mineral accents underneath its succulent fruit core. Hate to compare, but reminds me of Volnay – Chambertin in Burgundy, this Pinot may very well be the best yet of LCJ. Please excuse the hyperbole, but I would like to go as far as saying that this bottling may be the finest Canadian Pinot Noir I have ever tasted. *Jamie Drummond, goodfoodrevolution.com*

2006 Le Grand Clos \$70

This is an appealing, cerebral Pinot with spectacular elegance. The aroma is restrained ... but this is still a very young Pinot that will be drinking well for many years. At this stage, the fruit flavours are sweet cherries and other red berries. A wonderful wine. *95 pts Johnschreiner.blogspot.ca February 2010*

2008 Le Grand Clos \$70

The grapes for the top wine come from the best block located the western side of the Le Clos Jordanne vineyard. It's the darkest of the Pinots with an intense fresh red fruit nose and hint of bramble and licorice. It's silky on the palate but needs time to fully integrate with the toast and oak. Tarry fruit and a reserved, slightly austere finish with dark chocolate lingering on the aftertaste. It has Old World sensibility and is well crafted. Drink now-2016. *Winesinniagara.com November 2010*

2009 Le Grand Clos \$75

The 2009 Le Clos Jordanne pinots are finely constructed and complex but it is also a fairly lean, tart vintage that is a bit green and needs time. The Le Grand Clos, from a prime plot, is easily the most complex, elegant yet firm of the five single vineyard offerings. There is a fine sense of delicacy yet power, which is a great pinot hallmark. When I tasted it an LCJ tasting in October the nose was reserved, but very classy with spice, toast, some smoke and a touch of meatiness around the currant/cherry fruit. Tannins stand fairly firm and bitter; the overall length is excellent length. Best 2014 to 2017. Tasted November 2011. *91 pts, David Lawrason, Winealign.com*