



## 2005 Red Burgundy - Greatest Vintage of a Generation

Tuesday, January 21, 2014

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM  
Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto  
Members' Fee: \$87; Guests'/Non-Members' Fee: \$107

Happy New Year! We're sure you're ready to try to forget SW Ontario's December catastrophic ice storm with a spectacular tasting of 2005 Red Burgundies in January. The 2005 Burgundy vintage has the marks of a perfect year and this tasting is not to be missed. Winemakers have even been quoted calling the 2005 growing season "boring" (sometimes boring is good!) as there was very little that the vines needed in terms of intervention and many were left to ripen in the warm summer sun.

Sarah Marsh, Master of Wine, wrote on Decanter.com: "On the surface, red Burgundy in 2005 seems an easy vintage to define – rich, full and smoothly textural, while retaining freshness and elegance. But the vintage is more subtle than this. 2005 has an unusually harmonious and complex balance of fine elements which collude to create something finer still".

The 2004-5 winter was exceptionally cold and long, killing off any bugs on the vines. Rain fell on the region in the spring, however during the summer months there was very little additional precipitation. However the summer would also not be characterized as overly sunny, with only one month, June, registering more sunshine than average. Despite this, the sugar levels in the grapes continued to build. The rain began to fall in early September, helping the grapes reach their final stage of ripening. For the first time in many years, wine growers were free to decide when to harvest their grapes. As a result of high quality of grapes that grew under these ideal conditions, the harvest was atypically short as almost no sorting was needed. The grapes developed thick skins with ripe pips that resulted in dark colour extraction. Despite this, the vintage has more red fruit flavours than black.

According to Janis Robinson there is one dominant characteristic of the 2005 vintage: their thrilling combination of ripeness and acidity. Robinson reports that "the fruit really does taste as refreshing as a sorbet" and describes the vintage as having "both the freshness of a cool vintage and the richness and texture more reminiscent of an overripe vintage".

The 2005 vintage has been described as one of the **greatest red wine vintage for a generation** and our January tasting is not one to be missed. This top quality vintage has excellent fruit, perfect balance and marked terroir expression. In short – the 2005 vintage has it all. All eight wines we'll taste are designated as "*Premier (1er) cru*". *Premier cru* translates to "first growth" in English and it can refer to classified vineyards, wineries and wines, with different meanings in different wine regions. For Burgundy wine, the term is applied to classified vineyards, with *Premier cru* being the second-highest classification level, below that of *Grand cru* and above the basic *village* AOCs and regional wines. Approximately 10% of Burgundies are classified as *Premier cru* compared to 89% as village and regional wines. So you'll be tasting quality wines from an outstanding vintage!!

Red Burgundy has long been a TVC favourite so be sure to book your spot early! Please note that **all ticket sales/reservations are final**. And please make sure your 2014 membership is renewed before you buy tickets for this event. [Renew Now!](#)

We will serve a reception wine prior to the formal tasting and light appetizers will accompany the main tasting portion of the event. Please refrain from wearing perfumed products. Thanks and have a wonderful holiday season!!

---

### REGISTER/ BUY TICKETS

[Register/buy tickets](#) online at <http://events.constantcontact.com/register/event?llr=vxghb4bab&oedk=a07e8q1bvb14ed4e9cf>.

You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final**. Cheques must be received by Friday, January 17<sup>th</sup>. The cheque-payment option will be disabled at midnight Tuesday, January 14<sup>th</sup> after which only credit card sales will be accepted until midnight Sunday January 19<sup>th</sup> or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive a confirmation, contact [wine@torontovintners.org](mailto:wine@torontovintners.org) before trying to buy tickets again.



## Tasting Notes and Information

### **2005 Aloxe-Corton 1er Cru Chaillots, Domaine Louis Latour \$69**

"The 2005 Aloxe Corton Les Chaillots – from Latour's holdings just below their Corton and among the last-harvested of these 2005s – displays a nose of toasted hickory, almond and cherries with their pits. Deceptively light in color, it nevertheless exhibits real grip, satisfying bitter-sweet fruit, and chalky minerality." 87pts. David Schildknecht, [erobertparker.com](http://erobertparker.com), Apr. 2007.

### **2005 Beaune 1er Cru, Clos de Couchereaux, Domaine Louis Jadot \$49**

"The 2005 Beaune Clos des Couchereaux smells fascinatingly of lavender, black tea, dried cherry and red licorice. Dried cherry and cherry pit flavors dominate on the firm, well-concentrated palate. A bitter-sweet herbal pungency joins the tea, dried fruit and licorice in a finish that is long but at least for now slightly awkwardly marked by its tannin." 87-89pts. David Schildknecht, [erobertparker.com](http://erobertparker.com), Apr. 2007.

### **2005 Chambolle-Musigny 1er Cru Les Sentiers, Domaine Louis Jadot \$89**

"Les Sentiers is a very elegant wine, very typical of this appellation. It shows aromas of morello cherry, violet and pepper. It is full and very dense with delicate tanins." Will keep 10-15 years. Source: wine producer's website.

### **2005 Gevrey-Chambertin Les Evocelles, Domaine de la Vourgeraie \$64**

"Deep colour; perfumed violety nose with a fair amount of oak still showing. Chunky, but fresh fruit on the palate. Impressive rather than seductive at this stage, but the elements are all there for a useful long life. 2010-17. Score: 4 Stars. Decanter — 6/1/2007 Source: [www.boissetfamilyestates.com/reviews/](http://www.boissetfamilyestates.com/reviews/)

### **2005 Nuits St. Georges 1er Cru Clos des Porrets St. Georges, Domaine Henri Gouges \$73**

"The 2005 Nuits-St.-Georges Clos des Porrets St.-Georges – a roughly nine acre Gouges monopole in Premeaux-Prissey – offers a meld of tart and lightly cooked cherry, abundant tannins conducive to a somewhat furry mouth feel, and a smoky, roasted meat, cooked cherry and cherry pit finish. There is no question about this wine's overall density, nor its intensity of ripe fruit. Similarly, I have little doubt it is showing the roughed-up effects of having been bottled only a week before I tasted." 89+ pts. David Schildknecht, [erobertparker.com](http://erobertparker.com), Apr. 2007.

### **2005 Nuits St. Georges 1er Cru, Les St. Georges, Domaine Thibault Liger-Belair \$131**

"Burghound calls this Outstanding!, and writes: "This is primary to the point of being overtly grapey with an interesting mix of intense earth and game nuances that merge into solidly structured middle weight flavors that possess outstanding length and real depth. As good as the Petits Monts is, there is another dimension here." (Burghound, 01/07) Decanter gives this 5 stars, and writes: "Lush, smoky nose, toast oak, black cherries and mocha. Very rich, sumptuous, creamy. New world opulence but irresistible fruit, structured too. Gorgeous fruit and very good length. From 2012." Wine Spectator: 90/100. Burghound 90-93. Source: [www.klwines.com/](http://www.klwines.com/)

### **2005 Monthélie 1er Cru Les Duresses, Domaine Paul Garaudet \$65**

Monthélie wine is produced in the commune of Monthelie in Côte de Beaune of Burgundy. The best wines come from the steep slopes above the village, such as Les Duresses. "The Paul Garaudet wine estate produces authentic wines in the tradition of the great Burgundy wines. The wines are elaborated in the purest tradition in order to respect the fruit." Source: [www.paulgaraudet.com/](http://www.paulgaraudet.com/)

### **2005 Vosne-Romanee, Vieilles Vignes, Domaine Nicholas Potel \$66**

"An expressive nose jumps from the glass to reveal spice, floral and sexy dark berry fruit aromas that are rich, full, intense and powerful. This is a big wine for a villages with good extract and ample phenolic maturity and while this isn't overly elegant, it's clearly a wine of quality, particularly for its level." 88-91 points and an Outstanding designate, Allen Meadows' Burghound. (01/07) Source: [www.klwines.com/](http://www.klwines.com/)