



## 2006 Grand & 1er Cru Burgundy

Tuesday, January 16, 2018

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

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

Members' Fee: \$89; Guests'/Non-Members' Fee: \$109

**Season's Greetings and Happy New Year!** Our first tasting of 2018 features the 2006 vintage of red Burgundies. All are Grand Cru and Premier Cru red Burgundies: two Cortons, two Gevrey Chambertins, and one each of Morey-St-Denis, Clos de la Merechale, Volnay and Vosne-Romanée, all from well-known producers.

The growing season of 2006 in France was characterized as “volatile”. Notwithstanding the weather, the expertise and experience of the winemakers resulted in a successful vintage in the end. The 2006 vintage in Burgundy yielded high quality full bodied wines with balanced tannins and aromas varying from red fruits to cherry, spices and cocoa. The Bureau Interprofessionnel des Vins de Bourgogne described the 2006 vintage as a “real charmer” and declared the reds to be “high quality across the board, with particular consistency in the Côte de Nuits and in the Auxerre district”. Wines from Côte du Beaune and Côte des Nuits produced the best results from this vintage. They are so much better than anyone thought given the difficult growing season.

We feature two Corton Clos du Roi Grand Crus. Clos du Roi is the most famous of Corton's Grand Cru reds. It's the most masculine with deep and sauvage characters that build as the wine ages. Gevrey Chambertin wines are highly colourful and potent, with intense aromas and flavours evoking blackcurrant, cherry, musk and liquorice, among others. The wines of Morey-Saint-Denis are mid-point between the firm, substantial style of Gevrey-Chambertin and the bold, but slightly more open, perfumed style of Chambolle-Musigny. Volnay wines are admired for their delicacy and bouquet; they have always been thought of as the most feminine of Burgundies. Nuits-St.-Georges Burgundies are robust and elegant with intense and fragrant bouquets. The wines in Vosne-Romanée are diverse, but generally considered to be rich, silky, and well balanced, with a complexity which surpasses that of the other wines of Burgundy.

Wine aging is a science, an art, and some luck. A single bottle of wine can contain hundreds of chemical compounds that react over time. Our wines will be 11 years old and they've been cellared in perfect conditions since purchase. Will they be drinking perfectly or will they have started their descent? Or perhaps they are still not ready? The only way to find out is to attend this tasting. 2006 Burgundies are very difficult to find in today's market so let's enjoy this vintage while we can!

The event price includes a reception wine, bread, appetizers and of course, our main wines! Please refrain from wearing scented products. Dress is business casual. Our guest speaker will be **Emily Pearce-Bibona**, sommelier at the York Club.

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### REGISTER/ BUY TICKETS

Register/buy tickets online at [https://form.jotform.com/tvc\\_wine/2006-burgundy](https://form.jotform.com/tvc_wine/2006-burgundy). 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 12<sup>th</sup>. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.



## Tasting Notes and Information – 2006 Grand & 1er Cru Red Burgundy

### **2006 Domaine de la Vougeraie, Gevrey Chambertin, 'Les Evocelles' \$55**

"Full colour. Slightly reduced on the nose but quite fat underneath. Medium to medium-full body. Rich and mocha-ish on the palate. Good fruit but it lacks a bit of grip and finishes short. An attractive wine though. Good plus. From 2013." 15.5/20. Clive Coates, [www.clives-coates.com](http://www.clives-coates.com), 2009.

### **2006 Louis Boillot Gevrey, Gevrey Chambertin, 'Les Evocelles' \$69**

"In a sort of study in cherries, high-toned maraschino and almond extract along with fresh morellos fill the nose from Boillot's 2006 Gevrey-Chambertin Les Evocelles (which I last tasted from tank just before bottling). Dark berry juices and smoked meat with stony underpinnings and tinged by peat and black pepper pungency inform a finely-tannic palate, and this finishes with cut and clarity, as well as vibratory pungency, leaving the tongue aquiver and mineral and spice nuances prominently on display. Neither this wine's stoniness nor its abundant tannins pull it in an austere direction. It is an excellent example of its vintage's and site's talents." 90-91pts. David Schildknecht, Wine Advocate, December 2009.

### **2006 Domaine Pierre & Jean-Louis Amiot, Morey-St-Denis 1er Cru, 'Les Ruchots' \$75**

"From low yielding vines up to 55 years old this ancient, top rank Grand Cru produces deep ruby colored wines of immense intensity, power and elegance with characteristic small black fruit and dark cherry and spicy notes, while never appearing too alcoholic and overripe, and which linger for over a minute on the palette. " Winemaker's notes.

### **2006 Domaine Jacques-Frédéric Mugnier Nuits-St.-Georges, Clos de la Maréchale, 1er Cru \$94**

". . . the 2006 Nuits-St.-Georges Clos De La Maréchale boasts deep, sweet black raspberry and dark cherry fruit tinged with vanilla; a plusher texture and at the same time greater clarity to nuances of peat, crushed stone, fruit pit, and mineral salts than exhibited by the 2005; and a long, soothing, yet refreshing finish. I suspect this will be worth following for the better part of a decade. It received 20% new wood, incidentally, no differently from Mugnier's other (including his grand-) crus." 91pts. David Schildknecht, Wine Advocate, December 2009.

### **2006 Joseph Voillot, Volnay 1er Cru, 'Les Champans' \$69**

"Typically for its site, a 2006 Volnay Champans smells richly of sautéed mushrooms as well as of meat stock and fresh red berries wreathed in wood smoke. This displays quite evident but relatively fine-grained tannins and a sense of stuffing surpassing that of the other Volnay crus in this year's Voillot collection. The alternation of brightness with suggestions of meat and mushroom reduction is fascinating rather than at all jarring.' 89pts. David Schildknecht, Wine Advocate, December 2009.

### **2006 Alain Hudelot-Noellat, Vosne-Romanée 1er Cru, Les Beaumonts \$115**

Vosne-Romanée holds an exalted status in the minds of Burgundy worshipers. Robert Parker rates Hudelot-Noellat as one of the best producers of Vosne-Romanée. "Sweet, tangy flavors of dark raspberry, blackberry and smoke; this boasts a terrific core of fruit and excellent energy thanks to brisk acidity. Finishes with a very firm structure." Stephen Tanzer 90-92 pts

### **2006 Dubreuil-Fontaine, Corton Clos du Roi Grand Cru \$79**

"Medium colour. Intense, focused red fruit. In the mouth it's full and powerful and there's plenty of obvious tannin. At this stage the balance seems in favour of the structure, yet the clean flavours linger very nicely. Needs at least 6-8 years in the cellar I'd say." Bill Nanson, [www.burgundy-report.com](http://www.burgundy-report.com), March 2009.

### **2006 Domaine Antonin Guyon, Corton Clos du Roi, Grand Cru \$90**

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. "A more complex, serious and brooding nose of ripe and earthy dark berry fruit complements perfectly the concentrated, powerful and intense big-bodied flavors that are classic Clos du Roy in both structure and character, all wrapped in a wonderfully long and moderately austere finish." 91-93pts. Allen Meadows, [www.burghound.com](http://www.burghound.com), April 2008.