



2008 Red Bordeaux

Monday, September 17, 2018

**Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM
Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto**

Members' Fee: \$80; Guests'/Non-Members' Fee: \$100

NOTE: Our event takes place on a MONDAY night!

TVC kicks off the fall tasting season with a spectacular array of red Bordeaux wine from the 2008 vintage. The wine region of Bordeaux needs little introduction. Located in southwest France, Bordeaux is one of the world's most prestigious and prolific wine regions.

The Bordeaux region is naturally divided by the Gironde River into a Left Bank area, which includes the Médoc and a Right Bank area which includes the subregions of Saint-Émilion, Pomerol, Bourg, and Blaye. Permitted grapes for Bordeaux are Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, and Carménère. While winemaking styles vary, generally the wines from Left Bank are predominately more Cabernet Sauvignon, based while the wines from the Right Bank, more Merlot-based. This TVC event focuses on wines from the Left Bank and includes wines from the Left Bank's subregions of Haut-Médoc and Graves.

The prime terrior of Haut-Médoc produces wines of quality and interest and this sub region is home to the famous appellations of Saint-Estephe, Pauillac, Saint-Julien, and Margaux. Since the 18th century, the Haut-Médoc has become arguably the most famous wine district in France and perhaps more fine wine is produced per hectare in the Haut-Medoc than anywhere else in the world. Our tasting includes seven wines from this great region. Historically, Graves is considered to be the birthplace of Bordeaux's high-quality red wines. Our tasting will include one wine from Graves and it will be interesting to contrast this wine with the wines from Haut-Médoc.

With time in the cellar, the good red wines from Bordeaux mature with fruit, secondary flavors, and tannic structure integrating to become harmonious. The wines you will be tasting at this event are all from the 2008 vintage and include seven 'growth' wines ranging from fifth up to second growth. A decade has passed and these wines are entering into their drinking prime. There are many luscious wines that can be enjoyed now and over the next decade. Tasting this wines will be a treat as the 2008 vintage in Bordeaux was an excellent one.

Our guest speaker for evening will be Paul Sturgess, an associate of the Institute of Wines and Spirit.

The event price includes a reception wine, bread, appetizers and our main wines. Please refrain from wearing scented products. Dress is business casual. Newcomers and those wishing more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

REGISTER/ BUY TICKETS

[Register/buy tickets](https://form.jotform.com/tvc_wine/08-bordeaux) online at https://form.jotform.com/tvc_wine/08-bordeaux You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation by email, please contact torontovintners@gmail.com before trying to register again.



Tasting Notes and Information – 2008 Bordeaux

Note: prices are from time of purchase

2008 Château Malescot-St-Exupery, Margaux 3e \$59

“An amazing success in this vintage, the dark ruby/purple-hued 2008 reveals its noble terroir in its complex aromatics of spring flowers and burning embers/charcoal. A medium to full-bodied mouthfeel displaying no hard edges and a seamless integration of acidity, tannin, alcohol and wood result in an approachable, already evolved wine that can be drunk now or cellared for 15+ years.” Robert M. Parker Jr. (www.robertparker.com) 93 pts

2008 Château Pichon Longueville Comtesse de Lalande, Pauillac 2e \$109

“The 2008 is a beauty in the style of the 1988. Although not performing as well as I predicted last year, it is unquestionably an outstanding effort as well as one of the better values from Pichon Lalande in many years. Its dense plum/purple hue is accompanied by sweet aromas of red and black currants, charcoal, herbs, underbrush and a hint of truffles. This medium-bodied, rich, concentrated blend of 63% Cabernet Sauvignon, 29% Merlot, 5% Petit Verdot and 3% Cabernet Franc is an elegant, supple Pichon Lalande that can be drunk now or cellared for 15-20 years.” Robert M. Parker Jr. (www.robertparker.com) 92 points.

2008 Château Clerc-Milon 5e, Pauillac \$59

The dense ruby/purple-tinged 2008 Clerc Milon offers attractive aromas of toast, black currants and forest floor. Deep, full-bodied, rich, elegant and moderately tannic, this impressively endowed 2008 is an outstanding success from the Mouton Rothschild staff (who are responsible for making this wine). It will benefit from 2-3 years of bottle age and should drink well for 15 years. Robert M. Parker Jr. (www.robertparker.com) 90 points.

2008 Château Brane-Cantenac 2e, Margaux \$59

Tasted at the Brane-Cantenac vertical at the château, the 2008 Brane-Cantenac is a blend of 70% Cabernet Sauvignon, 28% Merlot and 2% Cabernet Franc. The nose is quite striking with a tang of eucalyptus, a trait that Henri Lurton himself picked up when we tasted together. The palate is medium-bodied with a peppermint-tinged entry, the tannins quite thick and perhaps lacking the precision that Henri imparts into his Margaux wine nowadays. There is something not quite true to the style of Brane-Cantenac here, mimicking something it is not, trying to be a different person. It is an enjoyable wine but I would broach this in its

youth. Tasted April 2015. Neil Martin (www.robertparker.com) 89 pts

2008 Domaine de Chevalier, Pessac-Leognan GCC \$65

One of the fabulous sleepers of the vintage and a wine for serious Bordeaux aficionados to consider buying, the 2008 is a blend of 66% Cabernet Sauvignon, 25% Merlot and 9% Petit Verdot that achieved 13.5% natural alcohol. Surprisingly backward for a 2008, it is medium to full-bodied with moderate tannins, lots of purity and abundant charcoal, black currant and floral notes. The sweetness of the fruit, depth of flavor and textured, lush mouthfeel in this medium to full-bodied, ageworthy 2008 are impressive. Give it 3-4 years of cellaring and drink it over the following two decades. I would not be surprised if it turns out to be as impressive as the 2010. Robert M. Parker Jr. (www.robertparker.com) 93 pts

2008 Château Langoa-Barton, Saint-Julien 3e \$59

This potential sleeper of the vintage has come around nicely now that it is in bottle. Elegant yet substantial, it exhibits a dense purple color as well as a sweet bouquet of black currants, cassis, cedarwood, herbs, toast and loamy soil undertones. Medium to full-bodied with sweet tannin (a component that was not evident from barrel), it should drink nicely for 15 or more years. Robert M. Parker Jr. (www.robertparker.com) 90 points.

2008 Château Branaire-Ducru, Saint-Julien 4e \$69

A stunning success for the vintage, this enticing St.-Julien reveals notes of lead pencil shavings, sweet raspberries and black currants and a subtle touch of oak. Elegant, restrained yet authoritative and impressively intense, it is a medium to full-bodied, lightly tannic effort will be even better with 1-2 years of bottle age and will keep for 15-20 years. Robert M. Parker Jr. (www.robertparker.com) 91 points.

2008 Château Grand-Puy-Lacoste, Pauillac 5e \$69

Unsmoked cigar tobacco intermixed with plums, red and black currants presented in an evolved style characterize this dark plum/garnet-colored effort. Medium-bodied, delicious and evolved, it is best consumed over the next 10-12 years. Robert M. Parker Jr. (www.robertparker.com) 89 points.