



## 2011 White Burgundy

Tuesday, October 20, 2015; 6:00 PM

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

Members' Fee: \$75; Guests'/Non-Members' Fee: \$95

The Côte de Beaune region is home to the greatest of all white Burgundy wines made in villages of Meursault, Puligny-Montrachet, Chassagne-Montrachet and the Corton-Charlemagne vineyard. Unlike other white Burgundies, these wines are fermented and aged in oak barrels, emerging luscious and full-bodied. It's from this region that Toronto Vintners has acquired 7 wines for our October tasting and one from the Côte Chalonnaise sub-region of Burgundy, which lies south of the Côte de Beaune. From Beaune our wines are: 1 Savigny Les Beaune, 2 Meursaults, 2 Chassagne-Montrachets, 1 Puligny-Montrachet, and 1 Pernand-Vergelesses. The eighth wine is a Montagny from the Côte Chalonnaise. Most of the wines we'll taste are Premier (1er) Cru wines which refers to the second highest classification of quality wines from Burgundy after Grand Cru, the highest. So superb quality!

**Savigny-lès-Beaune:** has the usual Chardonnay flavors of peach and pineapple. **Meursault:** famous for its rich, buttery, layered Chardonnays, Meursault has built a great high-quality reputation for itself without any Grand Cru vineyards. The 19 Premiers Crus produce mainly rich, buttery, very oak-influenced Chardonnay white wine.

**Chassagne-Montrachet:** Boasts firm coloration with green highlights. Aromas of mayflower, acacia, and honeysuckle blend with verbena and hazelnut and in some cases toast or fresh butter. This wine boasts a

profound minerality (flint). Age brings in notes of honey or ripe pear. Rounded and often opulent, its attack is instantaneous. On the palate, fleshiness is matched by mellowness, and both are equally persistent. **Puligny-Montrachet:** The bouquet brings together hawthorn blossoms, ripe grapes, marzipan, hazelnut, amber, lemon-grass and green apple. Milky (butter, hot croissant) and mineral aromas (flint) are commonplace, as is honey.

**Pernand-Vergelesses:** White gold or pale yellow turning darker gold with age; has aromas of white flowers, (may, acacia) at first; later, notes of amber, honey and spices. Flavour: mineral, harmonious and easy to like.

**Montagny:** classic Burgundian Chardonnay: limpid, pale gold colour with green highlights when young, darker gold colour with age. Aromas of acacia, mayflower, honeysuckle, bramble flowers, and sometimes violet and bracken. On the palate, the wine is always fresh, young at heart, frisky, alluring, and rich in spicy back-flavours.

(Sources: <http://www.yourwineiq.com/kindsofwine/winebyregion/europe/france/burgundy/cotedebeaune.html>;  
<http://www.bourgogne-wines.com/>; <http://wines.com/chardonnay-intro.html>)

The 2011 growing season was a challenge for "les vigneron" with summer temperatures occurring in spring, fall arrived in summer and then summer weather returned in autumn. Despite this, 2011 is considered by many to be a good to very good Burgundy vintage, both for reds and whites.

Please join us for another evening of exceptional wines. Will you be able to tell one village from another? Come out and try your palate at it. Our evening commences with a reception wine and light appetizers will be served later in the evening. Please refrain from wearing scented products; dress is casual business attire.

**REGISTER/BUY TICKETS.** You must [register](#) online and pay by credit card or cheque. **NOTE: ALL ticket sales/reservations are final.** Cheques must be received by Friday, October 16<sup>th</sup>. The cheque-payment option will be disabled at midnight Tuesday, Oct. 13<sup>th</sup> after which only credit card sales will be accepted until Monday Oct. 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 your confirmation, please contact [chris@torontovintners.org](mailto:chris@torontovintners.org) before trying to register again.



## Tasting Notes and Information – 2011 White Burgundy

### **2011 Domaine Jean-Marc Pillot, Chassagne-Montrachet Les Baudines, 1er Cru \$112**

A background trace of reduction does not completely mask the cool, restrained and very pure aromas of freshly sliced lemon and floral aromas. There is a beautifully textured mouth feel to the racy, intense and vibrant flavors that exude a very fine minerality on the markedly dry, linear and wonderfully detailed finish. Outstanding. Drink: 2018+. 90-92+ pts, Allen Meadows, burghound.com, June 2013

### **2011 Domaine Louis Jadot (Duc de Magenta), Chassagne-Montrachet, Morgeot - Clos de la Chapelle, 1er Cru \$99**

The 2011 Chassagne-Montrachet Morgeot 1er Cru Clos de la Chapelle, has a fragrant, well-defined bouquet with honeysuckle and broom. It is very precise, but tightly wound. The palate is well-balanced with fine tannins, very pure and expressive with a lovely thread of acidity lending tension. This is a top-quality Chassagne. Drink 2012-2020. 93 points Robert Parker's Wine Advocate, August 2013

### **2011 Maison Vincent Girardin, Puligny Montrachet \$54**

Girardin's 2011 Chassagne village may be a little tight and sharp at this stage, but there's nevertheless a significant dose of wet chalky minerality and well-measured leesy-yeasty influence to go alongside green hazelnut, bright green apple and lively citrus/green orchard fruit. The long finish indicates a very positive future for this wine, best after 2015, and should drink well till its tenth birthday. 93 pts, John Szabo, winealign.com, Jan 2014

### **2011 Domaine Latour Giraud, Meursault Charmes 1er Cru \$97**

Discreet, complex aromas of stone and soft citrus fruits, flowers, vanilla and white truffle. Intensely flavored and nicely balanced, with bright, integrated acidity and penetrating minerality combining to give the wine terrific verve and grip. Finishes with noteworthy length. 92 pts, Stephen Tanzer, International Wine Cellar, Sept 2013

### **2011 Domaine Bernard Millot, Meursault Les Petits Charrons \$54**

This is labeled as a single vineyard - Les Petits Charrons - but it is not a 1er cru site. It has the broader shoulders of Meursault - good power and complexity and weight, with lifted hazelnut, poached pear and wood spice on the nose. It's medium-full bodied chardonnay, - firm, dry and quite stony with excellent length. Should cellar for five years. 92 pts, David Lawrason, winealign.com, Feb 2014

### **2011 Maison Champy, Pernand-Vergelesses, En Caradeux, 1er Cru \$50**

Ranked in the top 10 for number of awards won among wines from this region: the Concours General Agricole Paris awarded the 2008 vintage Silver and the Guide Hachette des Vins awarded 2 Stars. "Although En Caradeux may not be the most celebrated 1er cru in Pernand, Champy's bottlings in recent vintages have been outstanding, and this one follows in that same vein. The 2011 is a wine of superior depth and concentration, generous but balanced wood influence and marked-chalky minerality. All in all, an excellent success for the vintage, to be enjoyed after 2016 or held into the mid-twenties." 93 pts, David Lawrason, winealign.com, April 2014

### **2011 Domaine Dublere aux Vergelesses, Savigny Les Beaune, 1<sup>er</sup> Cru \$59**

This is a restrained, firm, tightly wound, briskly mineral Savigny from the excellent Aux Vergelesses cru, with still-marked caramel-wood flavour on the finish. This has fine intensity and excellent length, though it will need 2-3 years for the wood to better integrate. This certainly has above average intensity for the otherwise usually light and delicate 2011s. Fine stuff. 92 pts, John Szabo, winealign.com, June 2014

### **2011 Maison Roche de Bellene, Montagny, 1er Cru \$27**

Montagny is the premier white wine village of the Chalonnais. This comes from a clay-limestone site with 20 to 30 year old vines. It was naturally fermented and barrel aged, showing considerable toasty, resin oak amid wild clover, mustard and dried fruit. It's medium weight, with great structure and minerality and a mouth-watering finish. The oak is a bit heavy; almost some tannin on the finish. The length is excellent. Tasted April 2014. 90 pts, David Lawrason, winealign.com, April 2014