



2001 Bordeaux Revisited

Tuesday, September 20, 2016

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

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

Members' Fee: \$82; Guests'/Non-Members' Fee: \$107

Bordeaux, the largest wine producing region in France, is a perennial favorite amongst wine drinkers and especially with our members too. We will be revisiting red Bordeaux from the 2001 vintage on September 20th.

2001 is considered a classic Bordeaux vintage, producing aromatic, fresh and well-balanced wines, not as heavy and concentrated as 2000 but significantly better than the vintages of the late 1990s (if you're fortunate enough to be able to compare). The strong and rustic tannins are also a reminder of the more classic Bordeaux vintages. According to Jancis Robinson, while the 2001 vintage have often been overshadowed by the famous 2000 vintage, for the most part the wines are "beautifully balanced with an appetizing kick on the finish." The best wines easily can keep for 20-25 years, while the lower classified wines are good for 12-16 years in the cellar. Many of the wines have almost doubled in price in today's market. If you're experiencing déjà vu, it's because we tasted the 2001 vintage back in 2012 and had some wines left over so they went back into storage for another four years of cellaring. According to E. Robert Parker, most of the wines in our line-up should be peaking now. They're 15 years old now and we'll be able to see how they have evolved. If you attended our tasting in 2012, try to find your notes. It will be interesting to compare them to four years later.

Seven of our wines are from the Left Bank of the Gironde River while one is from the Right. What's the difference? While red Bordeaux wines are blended together from Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Petit Verdot grapes, Left Bank vineyards are dominated by Cabernet Sauvignon, while the Right Bank ones focus more on Merlot. This means that the Cabernet-based Left Bank wines tend to be a bit more tannic, while the Merlot-based Right Bank wines tend to have more restrained tannins. From the Left Bank, we have four wines from Pauillac, two from St. Julien and one from Pessac-Leognan. Our one Right Bank wine comes from Pomerol.

Note: CAPACITY IS LIMITED!! All ticket sales are FINAL!!! No refunds are available unless we are oversold and have a wait list. Dress is business casual. Please refrain from wearing scented products. We will be serving a reception wine to begin the evening and light appetizers to accompany the wines.

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, September 16th. The cheque-payment option will be disabled at midnight Tuesday, September 13th after which only credit card sales will be accepted until Monday September 19th 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 before trying to register again.



Tasting Notes and Information

Note – prices shown are from the time of purchase; these wines are considerably more pricey in today's market.

2001 Clerc Milon, Pauillac \$52

"The 2001 Clerc Milon is undeniably a sleeper of the vintage, and an effort that may actually turn out better than the brilliant 2000. The blend has changed since I tasted it last year and is now 54% Cabernet Sauvignon, 36% Merlot, and 10% Cabernet Franc. A roasted espresso character in the nose, along with melted chocolate, licorice, crème de cassis, and new oak jumps from the glass of this impressive, sweet, expansive, full-bodied Clerc Milon. This is impressive stuff, pure, dense chewy, and sexy. Anticipated maturity: 2007-2020." 88 pts. Robert Parker, erobertparker.com, April 2003.

2001 Pichon Baron, Pauillac \$73

"A very successful effort for this vintage in the Medoc, this deep ruby/purple-colored Pauillac exhibits class/nobility/breed along with black currant liqueur, licorice, and incense notes. Sweet, expansive, fleshy, and medium to full-bodied, with good structure, ripe tannin, and a long, 30-35 second finish, it can be drunk now, but will be even better in 2-3 years; it will last for 12-15 years." 93 pts. Robert Parker, erobertparker.com, June 2004.

2001 Duhart Milon, Pauillac \$39

"The Rothschilds are making enormous investments in this estate, so I'm expecting a breakthrough effort to emerge (maybe the 2003 qualifies). The deep ruby-colored 2001 exhibits a moderately intense, noble bouquet of graphite, plums, and currants. Elegant (much in the style of Lafite) with medium body, sweet tannin, and a lively finish, it will be at its finest between 2007-2017." 89 pts. Robert Parker, erobertparker.com, June 2004.

2001 Grand Puy Lacoste, Pauillac \$56

"As usual, a blend of 70% Cabernet Sauvignon, 28% Merlot, and 2% Cabernet Franc, this deep ruby/purple-colored wine shows sweet, straightforward crème de cassis notes, excellent concentration, a certain elegance, good weight, and light to moderate tannin in a velvety-textured finish. It should be a forward and delicious Grand Puy-Lacoste, reminiscent of the 1999, but with more weight and depth. Anticipated maturity: 2004-2015." 88 pts. Robert Parker, erobertparker.com, April 2003.

2001 Smith-Haut-Lafitte, Pessac-Leognan \$63

"A blend of 53% Cabernet Sauvignon, 34% Merlot, and 13% Cabernet Franc, it was macerated for four weeks, enjoyed malolactic in barrel as well as stirring of the lees, and was bottled with minimal clarification. This elegant, stylish, deep ruby/purple-colored effort reveals notes of smoke,

graphite, and red as well as black fruits in its perfumed, nicely evolved bouquet. With sweet flavors, medium body, outstanding concentration, and impressive purity, this finely-etched Pessac-Leognan should hit its peak in 4-5 years, and drink well over the following 12-14+." 92 pts. Robert Parker, erobertparker.com, June 2004.

2001 La Croix de Gay, Pomerol \$42

"This is a strong effort from a property known for producing delicate, understated, restrained Pomerols. The unfined/unfiltered 2001 La Croix de Gay (90% Merlot, 5% Cabernet Sauvignon, and 5% Cabernet Franc) is a sleeper of the vintage. Its deep ruby/purple color is followed by sweet aromas of raspberries, cherries, smoke, and espresso. This sexy, lush, medium-bodied, opulent claret possesses loads of fruit as well as a plush texture. Enjoy it now and over the next 10-12 years." 89 pts. Robert Parker, erobertparker.com, June 2004.

2001 Leoville Poyferré, St Julien \$59

"Sweet notions of plums, black currants, caramel, and spicy oak are provocative and alluring. Subtle but substantial, layered, and textured, with medium body as well as sexy, up-front flavors, low acidity, and ripe tannin, this beauty is among the most evolved and flamboyant of the appellation. Nevertheless, it should age well. Anticipated maturity: now-2016" 90 pts. Robert Parker, erobertparker.com, June 2004.

2001 Talbot, St Julien \$49

"The 2001, which represents only 50% of the production, is a blend of 55% Cabernet Sauvignon, 40% Merlot, and 5% Cabernet Franc. A dense saturated ruby/purple color is followed by notes of smoked herbs, licorice, cedar, incense, plums, and black currants. The wine is medium-bodied and moderately tannic for a 2001, with good depth as well as power. Give it 2-3 years of cellaring and consume it over the following 12-14 years." 89 pts. Robert Parker, erobertparker.com, June 2004.