



2006 Burgundies

Tuesday, January 15, 2013

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

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

Members' Fee: \$85; Guests'/Non-Members' Fee: \$100

Happy New Year! As we welcome in 2013 you're invited to join us for eight outstanding **2006 red Burgundies**. Our selection this month includes all Grand Cru and Premier Cru 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 – a fantastic selection indeed!

2006 can be characterized by its volatile weather across France. The early summer appeared promising after a long, wet winter; however July was exceptionally hot with localized hail storms at the end of the month. August started off cold and wet, posing a threat to the harvest, but the weather improved by the end of the month and lasted through September. Vineyards had to time their harvest precisely and carefully select the grapes. Notwithstanding the weather, the expertise and experience of the winemakers resulted in a successful vintage in the end. The Pinot Noir grapes had thick skins and high sugar levels, producing harmonious wines. The 2006 vintage in Burgundy has 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 describes the 2006 vintage as a "real charmer" and declares the reds to be "high quality across the board, with particular consistency in the Côte de Nuits and in the Auxerre district". Despite the low expectations of wine critics following the volatility of the 2006 weather, the vintage has proven to be successful thanks to the expert winemakers of the region.

According to wine critic and Mast of Wine, Clive Oates, "These 2006s are medium bodied, plump, fresh, fruity and pleasant. The very best are in addition ripe and stylish. Acidities are not aggressive; indeed some of the less-successful bottles already show signs of astringency because there is a lack of grip. They will evolve in the medium term. There are plenty of attractive bottles for the mid-2010s." "The best 2006s will be found in Nuits-Saint-Georges, Vosne-Romanée and Gevrey-Chambertin. There are also some good Cortons." Clive indicates that much of the Cote de Beaune will be ready by 2013 and 2014, with some of them drinking at their best already.

The main levels in the Burgundy classifications, in descending order of quality, are: *Grand crus*, *Premier crus*, village appellations, and finally regional appellations. This month we feature two Corton Clos du Roi Grand Crus. Clos du Roi is the most famous of Corton's Grand Cru reds. It is the most masculine with deep and savage characters that build as the wine ages. Two are from Gevrey Chambertin; its wines are highly colourful and potent for being Burgundies, 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 its bouquet they have always been thought of as the most feminine of Burgundies. Wines from Nuits-St.-Georges are robust and elegant with intense and fragrant bouquets. The wines in Vosne-Romanne are diverse, but they are generally considered to be rich, silky and well balanced, with a complexity which surpasses that of the other wines of Burgundy.

The 2006 vintage is said to be ready to drink – so please join us as we taste the outcome of this unique vintage.

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://events.constantcontact.com/register/event?llr=vxghb4bab&oeidk=a07e6tpxnyp5a98754c> 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 11th. The cheque-payment option will be disabled at midnight Tuesday, January 8th after which only credit card sales will be accepted until midnight Sunday January 13th 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 wine@torontovintners.org before trying to register again.

Tasting Notes and Information

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, March 2009.

2006 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, April 2008.

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, 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, and should merit following for at least 6-8 years.” 90-91pts. David Schildknecht, Wine Advocate, December 2009.

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

Tasting notes not available. Morey St.Denis sits neatly between Gevrey-Chambertin and Chambolle-Musigny, yet has little of the renown of those villages. Pierre Amiot has now retired and two of his sons, Jean-Louis and Didier

have taken over this winery. Yields have now been cut following more severe pruning and green harvesting, and quality has subsequently improved along with consistency. The brothers also now use >30% new oak.

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

“Representing the third Mugnier estate-bottling of this monopole (long leased to Faiveley), 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, \$114

Tasting notes not available. Vosne-Romanée holds an exalted status in the minds of burgundy worshipers. Robert Parker also goes on to rate Hudelot-Noellat as one of the best producers of Vosne-Romanée. “The proprietor, Alain Hudelot, has an impeccable winemaking technique...these are clearly wines worth the effort to search out” – Robert Parker, *Burgundy*. Alain Hudelot destalks at least two-thirds of the crop, vinifying the wine in large stainless-steel vats at a moderate temperature, and macerating the skins and the grape juice for at least three weeks or longer if possible. He avoids excessive cuvaison, which can cut aromas short.