



## 2009 BURGUNDY

Tuesday, January 15, 2019

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 2019 features the 2009 vintage of red Burgundies. We will be tasting wines from the Côte de Nuits (northern half of the Côte D'Or wine region) and Côte de Beaune (southern half) including four Grand Cru and two Premier Cru all from well-known producers. **Peter Wearing**, co-founder of **The Small Winemakers Collection** and a Diploma Programme Coordinator for the IWEG Drinks Academy will be our guest speaker for the evening.

Unlike the 2006 season which we tasted last year, the 2009 growing season passed without too many weather extremes. Disciplined growers who kept crop size under control were rewarded with beautiful grapes and wines. As the weather remained good throughout the harvest, wine makers were able to make optimal choices regarding freshness and ripeness without worrying about bad weather or rot. According to Romain Taupenot of Domain **Taupenot-Merme**, the 2009 Burgundies have "great balance of acidity, ripe tannins, concentration and finesse, a vintage whose level of quality most producers would happily duplicate every year."

From the Côte de Beaune, we feature two Corton Bressandes Grand Cru and one Corton Clos du Roy Grand Cru. Corton Bressandes is rich and tannic with notes of violets, forest berries, leather and earth. 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. Just 8 km away from the famous Grand Crus of Corton, many believe the finest wines of Pommard should be promoted to Grand Cru status. Pommard wines are typically among the most powerful and tannic of the Côte de Beaune. In the Côte de Nuits, Gevrey Chambertin wines are highly colourful and potent, with intense aromas and flavours evoking blackcurrant, cherry, musk and liquorice, among others. Griotte-Chambertin wines are typically deep coloured with soft fruitiness and velvet textures. Nuits-St.-Georges Burgundies are robust and elegant with intense and fragrant bouquets

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 10 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. 2009 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 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.

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### REGISTER/ BUY TICKETS

[Register/buy](https://form.jotform.com/tvc_wine/2009-burgundy) tickets online at [https://form.jotform.com/tvc\\_wine/2009-burgundy](https://form.jotform.com/tvc_wine/2009-burgundy). 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](mailto:torontovintners@gmail.com) before trying to register again.



## Tasting Notes and Information – 2009 Burgundy

### **2009 Domaine Antonin - Guyon Corton Bressandes Grand Cru, Côte de Beaune \$89**

After being hand harvested, the grapes are placed into small boxes for transport and then hand stored at the cellars. Long fermentation during 20 days in large open-top wooden vats which are temperature controlled. The cap is punched down two times per day. Aged in oak barrels (50% new oak) and estate bottling after 18 months. Quite heady and deep with candied raspberry aromas. Chewy finish. Not nearly ready but sincere and should eventually provide decent value. Impressive length. 17/20 points Jancis Robinson Tasted: 14-Oct-2011

### **2009 Domaine Dubreuil-Fontaine Pere et Fils - Corton Bressandes Grand Cru, Côte de Beaune \$79**

2009 Nicolas Potel Maison Roche de Bellene Gevrey-Chambertin Vieilles Vignes, Côte de Nuits, France This is both more elegant and slightly fresher still with a fantastically complex nose of red berry fruit, stone, earth and plum liqueur aromas serving as a striking introduction to the detailed, powerful, intense and mouth coating flavors that culminate in a balanced, focused and hugely long finish that delivers the same remarkable depth as the nose. As one would reasonably expect, this is not as big and robust as the Clos du Roi but it's finer and even as big as it is, this is essentially a wine of refinement. In a word, marvelous. Drink: 2014+ Burghound 94 points.

### **2009 Domaine Antonin Guyon - Corton Clos du Roy Grand Cru, Côte de Beaune \$95**

Stephen Tanzer did not review the 2009 vintage but noted that the 2008 vintage was palish medium red. Complex, soil-driven aromas of strawberry, raspberry, minerals and spices. Juicy, savory and tightly wound, with a tight kernel of fruit calling for at least a few years of patience. Offers subtle intensity and a light touch, finishing with very good spicy, saline length. 90 points Stephen Tanzer.

### **2009 Fernand & Laurent Pillot Rugiens, Pommard Premier Cru \$99**

Bright cherry red. Bright and heady with just a hint of oak. Very bright and satisfying. Proper vineyard expression with vivacity. 17/20 Jancis Robinson

### **2009 Domaine des Chezeaux Griotte-Chambertin Grand Cru, Côte de Nuits, France \$62**

Less vigorous than Chambertin, Griotte-Chambertin is a rare wine, with a ruby hue, sensuality, breeding and elegance; a confiture of cherry flavours, red fruits, licorice and spices - a mineral note too. It is a wine with round tannins that suit perfectly the natural low acidity of the climate. Soft in the mouth, it is opulent and glossy - a wine of silk and lace. Burghound 94 points

### **2009 Nicolas Potel - Maison Roche de Bellene Gevrey-Chambertin Vieilles Vignes, Côte de Nuits \$85**

A pale delicate ruby red appearance foretells an equally delicate, red berry-scented Gevrey. Cherry and kirsch flavours dominate the palate, wood is barely noticeable, acidity is bright and juicy and tannins are moderate but grippy. There's a temptation to dismiss this wine up front as light and insubstantial, but the length and intensity are deceptive: this lingers on and on. This needs another 2-4 years in my view for the aromatic complexity to catch up to the flavour intensity, so be patient. In any case it's not a big bold style but rather axed more on purity and elegance, a nice surprise given the generally forward and bold nature of the vintage. Tasted August 2011. 91 points John Szabo

### **2009 Domaine Daniel Rion & Fils Les Vignes Rondes, Nuits-Saint-Georges Premier Cru \$75**

Rich and colorful, with aromas of wild fruits: blackberry, cassis, with present and elegant tannins. Its intense and dark color announces powerful and complex aromas: they mix blackcurrant, blackberry and blueberry with solid structure. The wines of Nuits St Georges will be revealed to you between 5 and 10 years; and up to 15 years. Domaine Daniels Rion & Fils

### **2009 Domaine Henri Gouges - Nuits-Saint-Georges Villages, Côte de Nuits \$47**

Light cherry colour. Very firm and bright fruited. Straightforward and much more open than Gouges wines used to be. Nice finish. Very honest. 16.5/17 Jancis Robinson