



2002 Red Burgundy - Cote de Nuits

Tuesday, January 18, 2011

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

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

Members' Fee: TBD; Guests'/Non-Members' Fee: TBD

Pinot Noir isn't grown in vast quantities across France; instead it is concentrated in a few winemaking regions - the most important, of course, is Burgundy. The Burgundy region stretches 156 miles through central France, with the finest wines coming mostly from the Côte d'Or. Split into two areas, Côte de Nuits and Côte de Beaune, the Côte d'Or is a 30-mile strip running between the cities of Dijon and Chagny. The area is subject to cold winters and hot summers, typical of the continental climate and at harvest time weather can be very unpredictable resulting in a lot of variation between vintages. The Burgundy grape varieties have adapted perfectly to the climate and soil conditions, which explains the existence of so many great quality vineyards. This January Toronto Vintners Club is fortunate to taste the much celebrated 2002 vintage from the Côte de Nuits region.

Côte de Nuits, located on the Northern part of the Côte d'Or, is at the heart of the Burgundy wine region and is one of the world benchmarks for great red wine. The region is the terroir where Pinot Noir grapes flourish spectacularly. Wine makers in the Côte de Nuits operate on a much smaller scale than other vineyards in France and typically produce between 50 and 1,000 cases of wine a year. Twenty-three of the twenty-four sites designated *grands crus*, or 'best growths', for red wine in the region are in the Côte de Nuits region. According to "The Official Burgundy Wines" website, the Côte de Nuits is often referred to as the Burgundy Champs Elysées.

The **2002** vintage is considered to be the best since the excellent 1999 vintage. The harvest benefited from a wet August followed by a bright and dry September and October resulting in extraordinarily healthy grapes. The 2002 vintage has been described as clean and elegant, medium-bodied with the correct acidity and fine, ripe tannins. Wine Spectator has rated the vintage at 92 - 96 points and Wine Aficionado has rated the Côte de Nuits at 93 points. According to Michael Apstein, wine reviewer for the San Francisco Chronicle, "the 2002 reds are immediately charming, yet have plenty of stuffing for protracted aging and development."

In descending order of quality, Burgundy has 4 main classification levels; Grand cru, Premier cru, village appellations, and regional appellations. Grand Cru wines are the jewels of the Côte d'Or and are often priced as such. They comprise just 2% of production at 35 hectoliters/ hectare, & are generally made for cellaring, typically needing a minimum of 5-7 yr. Premier Cru wines, produced from specific vineyards of high quality, make up 12% of production at 45 hl/ha & should be aged 3-5 years, with the best wines keeping much longer. TVC has **2 Grand Cru and 6 Premier Cru** wines for you to enjoy.

Three wines are from **Nuits-St-Georges**, whose wines are intense, deep red, almost purple, with powerful and complex aromas of cherries, blackcurrants, fur, truffles and spice. Among the most tannic of Burgundy's wines, the harmony of ripe tannin and fruit produces big, round, solid, masculine wines. **Gevrey-Chambertin** is a commune & wine village within the Côte de Nuits. Several vineyards, all which are separate AOCs, have hyphenated names where Chambertin appears together with something else. We have two Chambertin wines for you to enjoy. Typical Chambertin flavours are cherry, musk and licorice. The village of **Vosne-Romanée** is one the smallest wine villages in Burgundy, but Vosne-Romanée is known as the 'the pearl of the Côte', holding an exalted status in the minds of burgundy worshippers. The wines of Vosne-Romanée are highly prized for their virtuosity in elucidating the extraordinary array of pinot noir's characteristics. Very nearly located at the midpoint of the Côte d'Or, they have both the black cherries more closely associated with the Côte de Nuits and the red fruits typical of the Côte de Beaune. We have 2 wines from this area. Look for cherry and strawberry in the Vosne-Romanée wines. The most feminine wine will be the **Chambolle-Musigny**, with floral elegance rather than power. **Appetizers** will be served with the wines.

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent1>. 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 14. The cheque-payment option will be disabled at midnight Tuesday, January 11 after which only credit card sales will be accepted until midnight Sunday January 16 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 torontovintners@onlineregistrations.ca before trying to register again.

2002 Gevrey Chambertin, Les Cazetiers 1er Cru – Jadot \$89

“Cinnamon and other exotic spices make up the aromatic profile of the 2002 Gevrey Chambertin Les Cazetiers. This masculine, deeply concentrated wine reveals sappy black fruit flavours in its pure, medium to full-bodied, structured character. Additional layers of peppery blackberries come to the fore in its extended, ripe tannin packed finish. Projected maturity: 2007-2016. 91-93 pts.” E Robert Parker

2002 Latricieres-Chambertin, Rossignol-Trapet, Grand Cru \$105

Le Domaine Rossignol-Trapet today is the result of the marriage of Jacques Rossignol to Mado Trapet. Nicolas and David ROSSIGNOL, their two sons, have been running the Domaine based in Gevrey- Chambertin since 1990. “A Grand Cru with great purity and wonderful length. The flavours are remarkably balanced with a bouquet that evokes damp forest floor, wild cherries, blackberries. This wine is often spicy and clearly marked by a note of cloves with nuances of camphor.” Winery notes. (Burghound 90/100)

2002 Nuits St. Georges, Clos des Argillieres, 1er Cru, Domaine Michelle & Patrice Rion \$101

“Produced from a parcel directly across the N74 from Rion’s home/winery, the 2002 Nuits Georges Cbs des Argillieres bursts from the glass with spices and violets. Big, lush and pure its spicy personality offers copious quantities of cinnamon-laced red cherries. This medium bodied wine is sweet, juicy, fruit-driven, and displays a long raspberry as well as oak laced finish. Projected maturity: 2006-2014. 91-94 pts.” E Robert Parker, “This 1er Cru is characterized by finesse, elegance and powerful tannins, and is easily recognizable by its fruity nose of black cherries and blackberries. Round, supple and with a long finish, the ripe tannins and depth of fruit produce a wine capable of drinking young, yet which will improve with cellaring.” Winery notes.

2002 Nuits-St.-Georges, Les Proses, 1er Cru, Robert Arnoux \$94

The *Les Proses* site is located along the south-western side of Nuits-Saint-Georges town, approaching banks of the Meuzin. Because of this proximity to the river, *Les Proses* has a greater percentage of clay in its soils, which makes for slightly richer, more full-bodied wines. “Blackberry-scented and medium-bodied, the 2002 Nuits-St.-Georges Les Proses is a deep brooding, concentrated wine. Cassis liqueur, blackberries, and hints of asphalt can be discerned in its lively character. Armed with a firm, yet ripe, structure, it will require some cellaring. Projected maturity: 2008-2014. 90 pts.” E Robert Parker

2002 Nuits-St.-Georges, Clos de Vougeot, Jadot, Grand Cru \$120

A characteristic of Vougeot is that most of the commune’s vineyard surface is taken up by its single Grand Cru vineyard, Clos de Vougeot, which at 49.86 hectares (123.2 acres) is the largest Grand Cru of Côte de Nuits. “Jadot’s delicately spicy 2002 Clos Vougeot is medium to full-bodied, structured and loaded with red cherries, licorice, and earth. This fresh, peppery wine is concentrated deep, and has terrific mouth-feel as well as a long, suave finish. Projected maturity: 2007-2017. 92-94 pts.” E. Robert Parker. “Very good medium ruby. Ripe, complex nose combines black cherry, tar, flowers, licorice and chocolate. Silky and intense, with sharply delineated dark fruit and licorice flavors. This has compelling fruit and verve. Finishes juicy and strong, with firm, ripe tannins and superb chewy persistence. Very rich, classy Clos Vougeot -more evidence that the 2002 vintage favored this site.” International Wine Cellar review; 92-94 pts

2002 Vosne-Romanée, Les Suchots, 1er Cru, Alain Hudelot-Noellat \$89

Medium ruby-red colour. The nose starts quite high-toned and a little creamy before going through a mineral and earthy stage with flashes of red fruit then bonfire – you need a little patience, but there is just so much dimension to be found – bravo. The entry and mid-palate start a little disappointing after the previous wine but minute by minute the palate opens wider and wider. The finish is very good and whilst the tannins are a little grainy but they are ripe and grab the mouth and help cement the flavours of the finish. Slow to blossom, but excellent and pips the previous wine. (Apr. 2007) Bill Nanson <http://www.burgundy-report.com/>

2002 Vosne-Romanee, Les Beauxmonts, 1er Cru, Bruno Clavelier \$112

“Very transparent cherry red. Beautiful expressive nose! Complex, lots of nice red fruit (cherry, strawberry, raspberry). Very elegant and pure on the palate. Lovely fruit, a bit sweetish. Very fresh. Some minerality. Light structure, but good intensity. Soft, fruity finish, but with good mineral grip. Some sweetness. Medium-long.” www.burgoholic.com

2002 Chambolle Musigny, Les Gruencheres, 1er Cru, Domaine Armelle & Bernard Rion \$79

“Elegant, fine, and moderately coloured. Voluminous aromas of raspberry, candied strawberries and violets. Serve with terrines, filets mignons, with all white meats (roasted or with sauce) and not too strong cheeses. Fruity in their youth, they will refine with age.” Winery notes