



2017 Burgundy Premier Cru *Timeless Terroir, Uncorked*

Tuesday September 15, 2026

Registration: 6:00 PM, Tasting: 6:30 PM

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

Price (including HST) Member: \$145; Guest/Non-Member: \$185

For our September event, **The Toronto Vintners Club** kicks off the fall with a carefully curated tasting of 2017 Burgundy Premier Cru Pinot Noir. Few wine regions command such admiration as Burgundy, where centuries of tradition, meticulous viticulture, and an unwavering commitment to terroir have established the benchmark for Pinot Noir around the world.

Burgundy is built on a simple yet profound philosophy: that a single grape can express countless personalities through differences in vineyard, soil, elevation, and exposure. This tasting journeys across some of the Côte d'Or's most celebrated villages, revealing how neighbouring Premier Cru vineyards can produce wines of strikingly different character while remaining unmistakably Burgundian. From fragrant, silky expressions to wines of greater structure and savoury depth, each glass offers a distinct interpretation of place.

The 2017 growing season produced one of Burgundy's most balanced and consistent vintages in recent memory. Healthy fruit, favourable harvest conditions, and moderate ripeness resulted in wines defined by purity, freshness, and transparency of terroir. Celebrated for its finesse, aromatic precision, and graceful structure, 2017 allows the character of each vineyard to shine through. These wines are now entering an exciting stage of evolution, where vibrant fruit is complemented by the earthy, floral, and savoury complexity that makes mature Burgundy so captivating.

Our lineup features Premier Cru wines from respected domains and historic houses whose reputations have been built through generations of dedicated vineyard stewardship and thoughtful, restrained winemaking. Tasted side by side, they provide a rare opportunity to appreciate how subtle differences in vineyard and producer philosophy shape the expression of Pinot Noir across Burgundy's most renowned appellations.

Join us for an evening dedicated to exploring the power and elegance of 2017 Burgundy Premier Cru. Discover why Burgundy remains the gold standard for Pinot Noir and why this vintage continues to impress critics and collectors alike.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. See you there!

REGISTER/ BUY TICKETS online at [2017 Burgundy September 15, 2026](#), and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, September 8. After submitting your registration, you will be sent an automated email confirmation from our online reservation system, Jotform. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. To maximize everyone's tasting experience, we ask that you please refrain from wearing scented products. **Cancellation Policy:** We will provide a full refund for any cancellations up to 7 days prior to an event and 50% refund for cancellations between 7-3 days prior to an event. There is no refund for cancellations 3 days or less prior to an event, unless the event is sold out and the tickets can be sold to someone on the waitlist.



Tasting Notes and Information
2017 Burgundy Premier Cru
(Prices are as of date of purchase)

Savigny-Les-Beaune La Dominode 1er Cru,
Louis Jadot \$65

"Slightly riper yet very fresh liqueur-like aromas of dark raspberry and cherry are liberally laced with earth and discreet spice nuances. There is fine volume and richness to the attractively vibrant and stony medium-bodied flavors that culminate in a delicious but quite serious built-to-age finish." *92 Pts - Burghound*

Morey-Saint-Denis 1er Cru Clos Des Ormes,
Marchand-Tawse \$104

"Crafted with 25% whole clusters and 35% new oak; the wine features a floral bouquet of bright red fruit with wilted rose petals, and a palate that's well balanced, with crisp acidity, fleshy, ripe tannins, vibrant red fruit, and hints of brown spice on the finish. Described as a Morey designed to give pleasure, delicious, but not long-term. "

92 Pts - Vinous

Beaune Grèves Premier Cru,
Rapet Père et fils \$87

"The 2017 Beaune 1er Cru Les Grèves reveals notions of cassis, raspberries, raw cocoa and spices, followed by a medium-bodied, ample and nicely layered palate that's built around bright acids, good concentration and fine but firm tannins that assert themselves on the finish."

91 Pts - Robert Parker

Savigny-les-Beaune 1er Cru Les Talmettes,
Simon Bize & Fils \$100

"The 2017 Savigny-lès-Beaune Les Talmettes 1er Cru contains whole bunch fruit this year. It has a delightful bouquet of red currant, wild strawberry, pressed rose petals and a touch of violet. This is one of the most aromatically charming wines from Bize. The palate is medium-bodied with supple tannins, and quite tensile from the start. The structured, saline finish brims with energy. "

93 Pts - Neal Martin

Beaune Boucherottes 1er Cru,

Louis Jadot \$74

"Offers aromas of pomegranate and plum preserves. A medium to full-bodied style that's "supple, satiny and fruit-driven, with juicy acids and melting tannins." *90 Pts - Robert Parker*

Beaune Premier Cru Clos du Roi,
Rapet Père et fils \$71

Bright ruby color. The nose is fresh with cherry, raspberry, and subtle spice aromas. The palate is light to medium-bodied with fine-grained tannins and vibrant acidity, offering a harmonious balance. The finish is silky and elegant, reflecting the purity of the Clos du Roi terroir.

Tasting note

Nuits-Saint-Georges 1er Cru Aux Thorey,
David Duband \$113

"The 2017 Nuits-Saint-Georges Aux Thorey Premier Cru from Domaine David Duband shows tremendous depth and power, with vibrant black and red fruit aromas, touches of earthiness and floral notes of iris. On the palate, it is full-bodied with a structured mid-palate and firm, fine-grained tannins, culminating in a long and elegant finish."

92 Pts - Neal Martin

Beaune 1er Cru Teurons,
Rossignol-Trapet \$88

"The 2017 Beaune Les Teurons Premier Cru displays a charming bouquet of red cherries, strawberry pastilles, and hints of fig jam. The palate is medium-bodied with fresh, ripe tannins and a fine line of acidity, finishing with a prickle of white pepper that adds complexity."

91 pts - Neal Martin