

IWFS OAKVILLE

December 8th, 2012

Le Select Bistro



Tonight's Wines reviews and information

CRÉMANT DE BOURGOGNE BRUT 2008, DUFOULEUR PÈRE & FILS

LCBO 207993 - \$17.95

Cremant de Bourgogne

Cremant de Bourgogne is the appellation for the white and rose sparkling wines of Burgundy, made predominantly from Pinot Noir and Chardonnay grapes in the methode traditionnelle. Created in October 1975 to complement Bourgogne Mousseux (the title for sparkling red wines), the appellation is now applied to more than 13 million bottles of wine every vintage.



Cremant de Bourgogne wines may be white or rose and can vary in sweetness levels from brut (dry) to demi-sec (medium-dry). White Cremant de Bourgogne can be either blanc de blancs – made from white grapes (Chardonnay, Aligote, Melon de Bourgogne, Pinot Blanc) – or blanc de noirs, made from black grapes (Gamay, Pinot Noir). The rose wines are produced from Pinot Noir, with varying quantities of Gamay.

The terroirs of Cremant de Bourgogne vary considerably, as the appellation covers nearly 400 parishes throughout Burgundy. Wines from the cool, chalky soils around Chablis in the north are perceptibly different from those produced in the warmer climes and granitic soils of the south. The most-southerly communes in the appellation's catchment area are better known for their Beaujolais wines and are actually within the Rhone administrative department.

Burgundy's sparkling wines first appeared at the beginning of the 19th century, when the best examples were produced from the vineyard sites now classified as Grand Cru. The high asking prices for Grand Cru Burgundy wine in the modern market have now made this practice very rare indeed. Instead, the production of prestige sparkling wines is dominated by the vineyards of Champagne, around 100 miles (160km) to the north.

From: Natalie McLean - guest review

Once again proving that Crémant is a buzzword for amazing value in traditionally made bubbly, this wine over-delivers big time. Pale in the glass with a lively mousse, it's brimming with fresh apple, mineral and toasty notes. The palate is dry and reflects the nose beautifully, finishing with crispness and poise. A fine sipper.

Sancerre 2011, Domaine Franck Millet

VINTAGES 297879 - \$23.95



Grape variety : Sauvignon 100% .

Pruning method : Single Guyot cut.

Plants/hectares : 6500 plants.

Soil type : Limestone-clay.

Vinification : Static racking of the must. Slow, low temperature Alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks. No malolactic fermentation. Stirring of the lees for 3 to weeks. Light filtration.

Alcoholic strength : 12,5% Vol.

Residual sugar : < 2 g/l.

Acidity : < 3,5 g/l.

Cellaring : May be cellar aged up to 4-5 years

Serving temperature : Serve at 12°C (54°F).

Color : Clear, brilliant pale gold robe.

Characteristics : Powerful nose with aromatic qualities developing in the following months. Very representative of the limestone-clay soil found in our village of Bué. Good acidity from the young vintage while at the same time displaying a surprising suppleness and roundness. Very long on the palate. Very good evolution after several months.

Recommendations : Sancerre Blanc makes an excellent Aperitif and a wonderful accompaniment for fish, crustaceans or the famous local "Crottin de Chavignol" goat cheese. Wellmatured vintages marry well with foie gras.

From: Stephen Tanzer

"Pale yellow. Vibrant aromas of lime, powdered stone and white pepper. At once silky and nervy on the palate, with very good precision to the citrus and dusty mineral flavors. Tightly wound and taut in a classic Sancerre style but not austere. Lively lime zest and mineral flavors linger on the sharply focused, slightly edgy finish." (March/April 10) The wines of this family domaine have been a staple here at K&L since the 1994 vintage, when Franck and Betty Millet drove from Sancerre to Beaune (a long way) to meet Clyde and crew to present the wines. The wines were great even in that tough vintage, and the rest is history. We love these wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the Domaine. A wine of freshness, lift and snap, the Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish.

**PAUL HOBBS CROSSBARN,
CABERNET SAUVIGNON 2008**

VINTAGES 118695 - \$38.95



Cabernet Sauvignon, Napa Valley

Produced using hand-harvested fruit from carefully selected vineyards in prime appellations in the Napa Valley, CrossBarn Cabernet Sauvignon offers structure and weight in balance with pure concentrated fruit.

Winemaking

Hand-harvested grapes
 20-day total maceration
 Native and select yeasts
 Aged 18 months in French and American oak,
 23% new
 Unfined and unfiltered

Notes

Enticing aromas of blackcurrant and bittersweet cocoa grace this deep garnet-hued cabernet sauvignon. Silky in texture and firmly structured, it offers a rich palate of cassis and blackberry, framed by supple tannins and notes of graphite. Balanced acidity brightens a long finish..

91 Points - Robert Parker's Wine Advocate:

"A terrific bargain in Napa Cabernet, the 2008 Cabernet Sauvignon CrossBarn (100% Cabernet Sauvignon; 5,782 cases produced) is a cross Napa Valley blend. It possesses a dense ruby/purple color in addition to a brilliant perfume of smoked herbs, sweet creme de cassis and blackberry fruit, incense and hints of charcoal and herbs. Savory, broad and expansive on the palate, this full-bodied, supple-textured effort is a classic Napa Valley Cabernet that is silky enough to be drunk early in life and over the next 10-15 years.

One of California's most renowned international wine consultants (he consults with 14 bodegas in Argentina, 3 wineries in Chile and also an estate in Armenia), Paul Hobbs is also a well-known consultant in California with his best-known clients being Merus, Stewart Cellars, Clos Pegase and Constant. All of Paul Hobbs offerings from the Sonoma Coast and the Russian River, which includes an impressive portfolio of Chardonnays and Pinot Noirs, will be reviewed in the February, 2011 issue in an extensive report on those viticultural areas. Hobbs produces one Napa Valley Pinot Noir from the Carneros region. The

2008 Cabernet Sauvignons all look sensational. As a group, they come close to rivaling the brilliant success Paul Hobbs enjoyed in 2007. An early look at barrel samples of four 2009s suggests these are very strong efforts. Paul Hobbs did not make a 2009 Stagecoach or Hyde Cabernet because he had not harvested those Cabernet Sauvignon vineyards before the deluge of rain hit in mid-October. He felt there was too much mold in those vineyards." - Robert Parker (Dec 2010)

90 Points - Stephen Tanzer's International Wine Cellar:

"Deep ruby. Aromatic, nuanced aromas of red- and blackcurrant, cherry and licorice. Youthful dark fruit flavors are given shape and delineation by tangy acidity. Firm, fresh and spicy on the finish, which features gentle herbal and floral nuances. This seamless wine is very easy to drink right now." - Josh Reynolds (May/June '11)

94 Points - Wine Enthusiast Magazine (2007 vintage):

"Quite a distinguished Cabernet. Shows its pedigree in ultra-refined tannins and an overall mouthfeel of lushness and finesse. Flavor-wise, it's all black currants, blueberries and sweet, smoky oak. Thirty-five dollars isn't cheap, but this is as good as it gets in this price bracket." (08/10)

KONZELMANN VIDAL ICEWINE 2009, NIAGARA PENINSULA

LCBO 167866 - \$24.95



Tasting Notes: This golden nectar dessert wine manifests a luscious natural sweetness with distinct aromas of dried apricot and honey. Tropical fruit flavours intermix in the glass and combine with balanced acidity forming an enjoyable, lingering finish.

Food Pairing: Enjoy serving Vidal Icewine with fruit based desserts that are less sweet than the wine itself. Pairs extremely well with a good piece of Blue Cheese or sip as a dessert on its own.

IWSC 2010 - GOLD

Konzelmann Estate Winery was the recipient of the Gold Award this year for their 2008 Vidal Icewine at the International Wine and Spirit Competition.

Classic Vidal Icewine aromas of peach, apricot and marmalade with a subtle suggestion of poached pear. Rich, full bodied and mouthfilling with a long, textured finish. A delicious choice for pear turnovers, plum pudding or sweet potato pie. (VINTAGES panel, Sept. 2012)

From Natalie McLean - guest review

Classic Vidal Icewine aromas of peach, apricot and marmalade with a subtle suggestion of poached pear. Rich, full bodied and mouthfilling with a long, textured finish. A delicious choice. VP
