

IWFS OAKVILLE

March 21, 2012

Kerr Street Café



Tonight's Wines reviews and information

Crémant de Limoux Les Graiménous 2009

LCBO INFO: 183608 - \$18.75

Grapes
60% Chardonnay, 30% Chenin,
Mauzac 5%, 5% Pinot.

Manual harvest early for a good
acid / sugar in small crates and
transportation. Developed in
traditional method: delicate
pneumatic press and fermentation



under surveillance with temperature control, aging on lees between 12 to 20 months.

This Crémant is characterized by a clear golden color, fine and even a cord, a nose of citrus and dried fruit, roundness on the palate with delicate aromas of white flowers discreetly lemony.

To be enjoyed as an aperitif with tapas, grilled sea fish, white meats.

Château Suduiraut 2006 Sauternes 1er Cru



LCBO INFO: 563262 - \$98.80

Grapes: Sémillon-Sauvignon Blanc Blend

14.0% alcohol. From half bottle. Lovely, light honey color. Intoxicating bouquet of apricot, ripe peach, honey, and spice. In

the mouth, viscous and palate-coating, with a range of ripe fruits caressing the palate, enlivened by spicy notes and terrific acidity. Finish just goes on. This is absolutely terrific.

Moulin Caresse Bergerac 2007



LCBO INFO: 237586 - \$16.75

Grapes: A blend of 50% Merlot, 10% Malbec and 20% each of Cabernet Franc and Cabernet Sauvignon.

From winealign.com:

This wine offers wonderfully complex aromas with good depth. Rich suggestions of red berries, wood and leather resonate on both the nose and palate. Dry and medium bodied with silky tannins and good length, plus a very enjoyable finish. Very nice with beef in a mushroom sauce and a side of wild rice.

Madiran Tradition 2007 Domaine Bories



LCBO INFO: 223644 - \$15.75

Grapes: This blend of 50% Tannat, 35% Cabernet Franc and 15% Cabernet Sauvignon

From winealign.com

...spicy and fruity on the nose and palate, with hints of coffee and fresh herbs. Lively and flavourful with a nice savoury tone on the end. Try it with lamb chops and roasted potato.

Montlouis Domaine de Cray 2009



LCBO INFO: 226589 - \$12.30

Grapes: Chenin Blanc

Domaine de Cray is a boutique winery that produces very small parcels of wine, all of exceptional quality. Loaded with peach, apple, melon and mineral notes on the nose. The palate is off-dry, fruity with a vibrant and lively acidity giving the wine great backbone and perfectly balancing the layered and expressive cantaloupe, ripe pear and melon flavours. This wine is a tremendous value and a must-try for both fans and newcomers to Chenin Blanc. A natural with a variety of fish and seafood dishes.
