



O P I M I A N

Cultivate your curiosity



## Three French Bs (Bordeaux, Bergerac, Beaujolais)

Bordeaux – one of the most recognized and appreciated wine regions in the world! This evening we will experience white Bordeaux from Entre-Deux Mers and the Right Bank, a rosé from the Right Bank, and two charming red Bordeaux from the Right and Left Banks.

Bergerac is to the immediate east of Bordeaux, north of the Dordogne river. Opimian sources value wines of quality and we shall try one from Château Pique-Segue that has great potential for cellaring.

Beaujolais produces wines from the ethereal Gamay grape. The best producers of the Beaujolais Crus elicit wines that are low in tannin, sensual & evocative on the palate, guaranteed to make you smile. We will try a basic Beaujolais and two crus. Finally we will round the evening out by returning to Bordeaux – Sauternes to be exact – for a sweet denouement!

The wines from this event are aligned with C250 open for ordering from June 2 until July 7, 2017.

### Wines

*Château Haut Maginet Blanc, AOC Bordeaux, 2015, Vignobles Jolivet*

*Richemont Château de Sours Blanc, AOC Bordeaux, 2015*

*Château de Sours Rosé, AOC Bordeaux, 2015*  
*Domaine Milhomme, Cuvée Le Mûrier, AOC Beaujolais, 2011, Bernard Perrin*

*Domaine Desmures, AOC Chiroubles, 2014, Anne-Marie & Armand Desmures*

*Domaine Montangeron, Cuvée Für de Chêne, AOC Morgon, 2013 Frédéric Montangeron*

*Château Vieux Clos St. Émilion, AOC St. Émilion Grand Cru, 2014, S.C.E.A.*

*Terras-Le-Henanff*

*Hortevie, AOC Saint-Julien, 2012, J-E Borie SA*  
*Château Pique-Segue, AOC Bergerac, 2014*

*Château Fontebrière, AOC Sauternes, 2014, SCE Château Hait-Bergeron*

### Menu

A selection of well-paired hors d'oeuvres catered by *Arctic Sustainable Harvesting*. NWT Opimian is thrilled to have Arctic Sustainable Harvesting once again pairing their locally harvested wild sustainable products with our wonderful Opimian wines!

Mike Kalnay is a local food forager and chef. Over the years he has accumulated a plethora of life experiences involving food & wine – he spends his springtime with the *Culinary Institute of America* and his fall time with *Cordon Bleu*, when not wandering abroad.

### Upcoming Events

Please contact us to reserve your spot at any of our Upcoming 2017 Events:

July 19<sup>th</sup> - Winedown Wednesday: Burgundy & Provence – aligned with C251 (ordering open from July 7 – August 11)

July 26<sup>th</sup> - Winedown Wednesday: The Languedoc Rousseau – aligned with C251 (ordering open from July 7 – August 11)

August 16<sup>th</sup> - Winedown Wednesday: West Coast Wonders (California, Oregon, Washington) – aligned with C252 (ordering open from August 11 – September 15)

August 30<sup>th</sup> - Winedown Wednesday: Fabled Flights Beneath the Northern Lights (Spain) – aligned with C252 (ordering open from August 11 – September 15)

Watch your email for details of other events to come as we are always planning!

### Notes

If you are bringing guests, please provide their full names and email addresses.

Cancellation accepted only until 6:00 PM on Sunday, July 2<sup>nd</sup>; substitutions permitted at any time with notice.

Attendees are reminded to refrain from wearing cologne and perfume as their aroma can seriously interfere with the enjoyment of the wines. This is a non-smoking event.

Safety considerations: please take a taxi or arrange for a ride from the event. If you need assistance Gillian/Simon will arrange a taxi for you.

#### Date

Wednesday, July 5<sup>th</sup>, 2017

#### Times

Tasting: 7:00pm

#### Place

Chez Taylor

37 Morrison Drive  
Yellowknife, NT X1A 1Z3  
867-765-8218

#### Price

Members and First Guest:  
\$85.00\* per person

Additional Guests:  
\$95.00\* per person

Guests paying \$95.00 will receive a \$10.00 coupon\*\* which can be used towards an Opimian membership.

\*Prices include all applicable taxes and gratuities.

\*\*Coupons have no cash value. See Coupon for details.

RSVP: Gillian Dawe-Taylor & Simon Taylor

To reserve use the online reservation method or contact your Area Representatives Gillian Dawe-Taylor & Simon Taylor at [nwt@ar.opim.ca](mailto:nwt@ar.opim.ca) or 867-765-8218.

*This evening we will experience 10 French irresistible Bs (6 Bordeaux, 1 Bergerac, and 3 Beaujolais) as we sample well-paired d'oeuvres from Arctic Sustainable Harvesting.*

