



O P I M I A N

Cultivate your curiosity



Winedown Wednesday The Picturesque and Proud Wine Regions of Burgundy & Provence

This evening we will indulge in Burgundy & Provence, pairing Opimian wines with sumptuous regional pairings.

Bourgogne covers most of eastern central France and produces some of the world's most expensive wines, alongside some of the most under-valued and well-priced ones. Burgundians cling to their traditions and proudly show their cultural heritage through their food & wine offerings.

Lavender-covered Provence is, well, rosé nirvana, with outstanding landscapes bordering the Mediterranean Sea. Beyond rosé, however, are also red and whites of merit and surprising value. Tasty treats in the Provençal cuisine repertoire include tapenades, pastas, herbs & breads. All of which we will sample!

The wines from this event are aligned with C251 open for ordering from July 7 until August 11, 2017.

Wines & Menu

Bourgogne Aligoté, AOC, 2015
Goat Cheese, Apricot & Honey

Bourgogne Hautes-Côtes de Beaune, La Justice, Chardonnay, AOC, 2015
Curried Avocado Egg Bites

Saint-Aubin 1er Cru, Vignes Moingeon, Chardonnay, AOC, 2015
Mini Great Slave Whitefish Cakes

La Source, Château Vignelaure, AOC Côteaux d'Aix, Provence, Rosé (Grenache, Cinsault, Cabernet Sauvignon & Syrah), 2015
Provençal Penne Pasta with Herbs & Tomatoes

Bourgogne Hautes-Côtes de Beaune, Pinot Noir, AOC, 2015
Rosemary Flatbread with Blue Cheese, Grapes & Honey

Beaune, Les Bon Feuvres, Pinot Noir, AOC, 2015
Roasted Mushrooms with Herbs

Domaine Cruchandeu, Ladoix, Les Ranches, Pinot Noir, AOC, 2014
Coq au Vin Sampling

Le Page, Vignelaure, Cabernet Sauvignon & Merlot IGP, Méditerranée, 2011
Tapenade Toasts

Founder's Choice, 40th Vintage Château Vignelaure, Cabernet Sauvignon & Syrah, 2010
Daube Sampling

Château Vignelaure, Cabernet Sauvignon & Syrah, AOC Côteaux d'Aix en Provence, 2012
Le Fromage

Upcoming Events

Please contact us to reserve your spot at any of our Upcoming 2017 Events:
July 26th - Winedown Wednesday: The Languedoc Rousseau – aligned with C251 (ordering open from July 7 – August 11)

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

August 30th - 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 16th; 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 19th, 2017

Times

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 or 867-765-8218.

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