



CELLAR PLAN 137

LAST DAY TO ORDER: APRIL 20, 2001

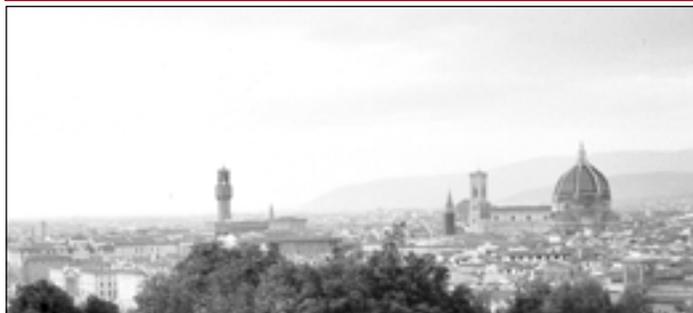
ALBERTA

In this Offering:
Italy: Piemonte, Alto Adige, Veneto, Friuli, Abruzzo,
Toscana, Umbria, Puglia
France: Burgundy, Mâconnais, Beaujolais



The Wine Society of Canada

Please see separate sheet for Map of Italy, Coupon Wines and Conditions of Purchase



THE SKYLINE OF FLORENCE



TUSCANY HILLSIDE

PHOTOS, DELLA TARZIA

Members are buying Italian wines in increasing quantities and our surveys indicate that you would appreciate a wider selection. We have, therefore, put together an Offer that provides an exceptionally wide choice and so places the emphasis clearly upon you for your support, thus justifying the extra consolidation effort necessary to bring these wines competitively and efficiently into Canada.

We have selected a few fine wines from the Côte d'Or in France, and from Southern Burgundy we have a range of Mâconnais and Beaujolais wines including more of those fabulous individual village domaines, which were pioneered by Opimian and continue to be a unique feature of our portfolio.

Italy

Italy has an endless love affair with vines! Grown in every corner of the landscape, wherever a terrace can be carved from a reluctant mountain or sharing more gentle slopes with groves of olives, grapes abound. Italy is not just the biggest producer, it also offers scintillating variety. In this enhanced Offering, you can indulge in a romance with wines, some little known, others that are easily recognized. As in Burgundy, the ultimate quality of the wine is determined by who makes it. This, therefore, is the determining factor in our selection. See map on separate sheet for wine regions of Italy.

AVENUE SRL – Termeno, Bolzano: This company is owned and operated by Werner Walch whose reputation as a *négociant* is impeccable. Werner has connections in many wine producing regions of Italy.

The wines under the E. von Keller label are made by Werner Walch himself and are sourced from his own vineyards.

1852

**CHARDONNAY, DOC, 2000,
E. VON KELLER, ALTO ADIGE**

\$13.00/btl

6btl/750ml. \$78



This Chardonnay is unoaked with a lean acerbic quality and high level of acidity. Yet, this vintage has a richness which enabled the grower to develop fragrance with a steely-fresh character and outstanding varietal flavour. (01) M7 D8

1853

**PINOT BIANCO, DOC, 2000,
E. VON KELLER, ALTO ADIGE**

\$13.00/btl

6btl/750ml. \$78



One of the most likeable of all white wines, Pinot Bianco offers fuss-free, attractive drinking when young, showing good levels of fruit and integrated fresh, limey acidity. When allowed to age, it develops a beautifully creamy texture. With an abundance of supple flavour and a mineral character, there is a perfect structure here with sufficient weight to permit its interesting astringency to line up with the fruit. [00] M8 D9

1854

**SAUVIGNON BIANCO, DOC, 2000,
E. VON KELLER, ALTO ADIGE****\$13.17/btl 6btl/750ml. \$79**

The Sauvignon took a long time to become well established in the mountains, but it is now widely grown where the clear rarified air provides the cool night-time conditions to fix the acidity and allow ripeness in the grapes. This vintage offers exhilarating acidity, with grassy, blackcurrant flavours and stalky spice. (00) M8 D9

1855

**PINOT GRIGIO, DOC, 2000,
E. VON KELLER, ALTO ADIGE****\$13.33/btl 6btl/750ml. \$80**

Stylish and clean tasting with excellent richness balanced by zesty, lemon-fresh acidity. These are



often labelled "sonnengold" in a tribute to their ability to capture the sunshine. Light golden coloured with greenish highlights, the charm comes from the marriage of fruit with a persistent flavour. (00) M8 D8

1856

**LAGREIN, DOC, 2000,
E. VON KELLER, ALTO ADIGE****\$14.67/btl 6btl/750ml. \$88**

Hugely dark in colour, its deliciously fresh characters have developed early. Plenty of ripe fruit mixes with touches of vanilla and a small hint of chocolate. Given time, all the innocent freshness will be transformed into rich, deep flavours showing an edge of tannin whose firmness will provide the base for the emerging plum and strawberry flavours. M7 D7

Cantina Delibori is a well known and reliable producer in the heart of the wine area around Verona.

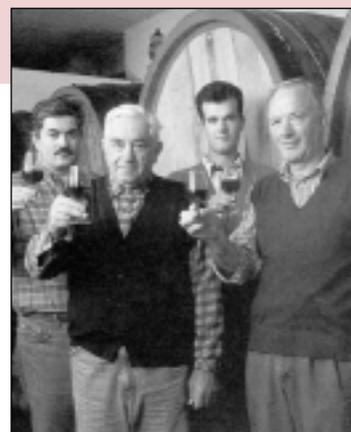
1857

**BIANCO DI CUSTOZA, DOC, 2000,
DELIBORI, VENETO****\$10.67/btl 6btl/750ml. \$64**

One of the best of the bright young wines to come out of Italy, its fresh aroma and harmonious drinkability make it a fine summer wine. The grape mix is the same as in Soave, but the wine has better concentration because of a smaller yield. Flavours of white plums and peaches and zippy acidity complete the picture. (00) M9 D9



practically any patch where a vine could be planted became part of its denomination, there still are some serious growers and some brilliant wines. This one is good! It makes super drinking through the summer on warm evenings, it's great for the younger generation who love it, and, slightly chilled it's a brilliant thirst quencher. M8 D9



THE DELIBORI TEAM

1858

**SOAVE CLASSICO, DOC, 2000,
DELIBORI, VENETO****\$11.00/btl 6btl/750ml. \$66**

This wine is instantly appealing and enjoyable, glass after glass. There are large quantities of Soave being produced but with a "classico" version, the wines invariably are wonderful. This one, honest and tasty, nicely balanced and really clean, finishes with an appealing almond and tart apple flavour. (00) M9 D9

1860

**AMARONE DELLA VALPOLICELLA
CLASSICO, DOC, 1998, DELIBORI,
VENETO****\$24.00/btl 6btl/750ml. \$144**

To produce this uniquely Italian masterpiece, the fruit is picked only at total ripeness, and the grapes are partially raisined before fermentation. The aroma has great complexity, with leather, vanilla, and bitter chocolate playing the primary roles, leading smoothly to the palate where rich plum and black cherry are welded into a smooth partnership with smokey cedar with tarry overtones. M5 D6



1859

**VALPOLICELLA CLASSICO, DOC, 2000,
DELIBORI, VENETO****\$11.67/btl 6btl/750ml. \$70**

In spite of the popularity of Valpolicella which has led to the extension of the production region until

Terre Magre produces highly acclaimed wines from the Friuli region.

1861

**TOCAI FRIULANO, DOC, 2000, TERRE
MAGRE, FRIULI****\$11.83/btl 6btl/750ml. \$71**

The Tocai can be the best white grape of north eastern Italy when the grower restricts the harvest. Terre Magre's vineyards were rigorously pruned in mid-summer with the result that the 2000 vintage is stunning. This wine has a rich oily bouquet,

showing malic apple and a fragrant intensity. The palate is succulent and rich with a hint of green figs and ripe fruit followed by a soft, silky mouth-feel. (01) M8 D8



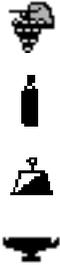
1862 MERLOT DOC, 2000, TERRE MAGRE, FRIULI**\$12.33/btl** **6btl/750ml. \$74**

This wine has a lovely rounded brambly feel with underlying spice and soft fruit-cake flavours. It is one of Italy's most appealing reds showing style in a clean, lean finish with touches of leather. M7 D8

1863 REFOSCO DAL PEDUNCOLO ROSSO, DOC, 2000, TERRE MAGRE, FRIULI**\$12.83/btl** **6btl/750ml. \$77**

The "Refosco" grape, as famous in north-eastern Italy as Zinfandel is to California, has been shamefully overlooked, and it is too good not to be given a chance to shine. The wine has a deep cerise colour, with a vivid purple tone leading in to the bouquet where touches of smokiness and soft earthy mushroom aromas meet with Merlot-type spice in a concert with cleanly defined soft berry flavours. M7 D7

Located in the center of Italy, Cantina Monrubio is a very well-known white wine producer.

1864 "LE COSTE", VINO BIANCO, IGT, 2000, CANTINA MONRUBIO, UMBRIA**\$11.50/btl** **6btl/750ml. \$69**

Growers with a passionate belief that they can make better wines without bureaucratic intervention can be found everywhere in Italy. This wine is excellent, with a light green-gold colour and mellow herbal nose. Fresh and immature, the flavours are incompletely developed, but oat-cakes and cedar mixes with opulent fruit and lemony acidity perfecting the balance. (00) M8 D9

1865 ORVIETO CLASSICO SUPERIORE, DOC, "SALCETO", 2000, CANTINA MONRUBIO, UMBRIA**\$12.00/btl** **6btl/750ml. \$72**

Light gold in colour, the perfumes are grouped together to form an aromatic core from which secondary aromas emerge. The pleasant light palate has a dry and clean balance with delicate tones of apricot blending with lemon and shortbread. A little short but long enough to leave a lasting impression. (00) M8 D9

Signore Corsi, winemaker and owner of Fratelli Corsi, is a modest person but his wines deserve much praise!

1866 MONTEPULCIANO D'ABRUZZO, DOC, 2000, FRATELLI CORSI, ABRUZZO**\$10.17/btl** **6btl/750ml. \$61**

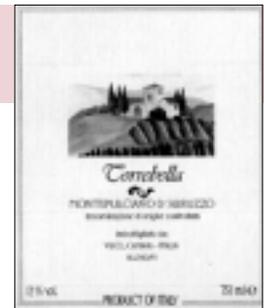
This is gustatory stuff, better for quaffing than almost any other wine. Full of robust fruit, plenty of tannin, round and soft with enough backbone. A real contradiction but the spicy, brambly, peppery, dark fruit in the glass waits to be emptied and filled again. M8 D9

1867 CHIANTI CLASSICO DOCG, 1999, FRATELLI CORSI, TOSCANA**\$15.83/btl** **6btl/750ml. \$95**

This wine comes from very low yielding vines and has super fruit. It oozes the unctuous richness of ripe grapes in an array of soft rounded flavours. The bouquet features spice, plum fruit with soft nuances of chocolate, but the best part lies in the easy partnership between nose and palate. M8 D8

1868 CHIANTI CLASSICO, DOCG, 1999, "GALLO NERO", FRATELLI CORSI, TOSCANA**\$16.00/btl** **6btl/750ml. \$96**

From the best vintage of the past decade, Corsi has captured the central essence of his grape blend, dominated by the Sangiovese, a clone of the Sangiovese. Rich, medium deep red, it projects perfume in a band of vanilla, chocolate and black fruit, and particularly cassis. In the mouth soft ripe tannins blend seamlessly with young fruit, and with a few more months in the bottle it will develop great power and penetration. M5 D6

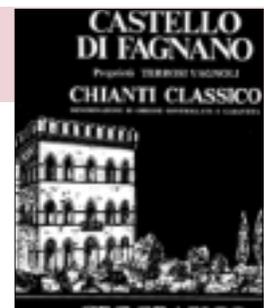


Geografico is made up of an admirable group of growers – if you thought that cooperatives make only modest wines, these will definitely change your mind.

1869 CHIANTI CLASSICO DOCG, 1999, FAGNANO, GEOGRAFICO, TOSCANA**\$16.17/btl** **6btl/750ml. \$97**

The Geografico is central to the progress and quality of Chianti, producing wines under a range of labels from many great estates of which "Fagnano" is but one. Now that the initial bitterness of the

grapes has yielded to softer, more mature tannins, the fruit has developed softly giving a velvet mouthfeel. The ripe fruity nose, with great elegance and intense concentration, moves silkily into an ample and well-rounded flavour. M7 D8



1870 VERNACCIA DI SAN GIMIGNANO, DOCG, 2000, GEOGRAFICO, TOSCANA**\$11.50/btl 12btl/750ml. \$138**

San Gimignano, known to every tourist in Italy as the "town of towers", produces wines from the vineyards massed on the slopes up to the city walls. Technological advance has seen a change in quality, old styles giving way to sprightly, pale-coloured wines with a crispness that holds the many characters of the Vernaccia grape. Salty, tangy, nutty and eminently enjoyable with a richness that puts it on a par with decent Chardonnay, it is best enjoyed young but it ages well for three to four years. [00] M8 D8

1871 ROSSO DI MONTALCINO, DOC, 1999, GEOGRAFICO, TOSCANA**\$21.83/btl 6btl/750ml. \$131**

Travelling south from Siena, the climate becomes noticeably warmer, the vegetation more parched. Suddenly on the horizon a hill crowned by a ruin!



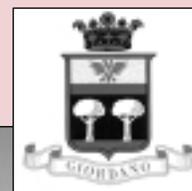
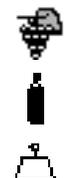
You have entered an oasis of vines – Montalcino, birthplace of "Brunello" a clone of Sangiovese, home of the youthful, Rosso di Montalcino. A deep, intensely-coloured wine with sweet spice, cinnamon and black plum fruit, it is huge yet approachable, the tannins modest after just one year. Get the corkscrew, cook the pasta and drink it from tumblers – it's one of Italy's gifts to our lifestyle. M8 D8

1872 VINO NOBILE DI MONTEPULCIANO, DOCG, "CERRAIA", 1995, GEOGRAFICO, TOSCANA**\$19.00/btl 6btl/750ml. \$114**



The *terroir* is an amazing mixture of volcanic soils which give the wines a wonderfully deep and intense spicy palate, densely-packed with plum, cinnamon and rose petal aromas. Complex and powerful, many red wines come with more subtlety than this but very rarely with more memorable characters. Unsophisticated, with sturdy tannins, it is measurably "rustic", needing time to reach its peak. M6 D7

GIORDANO – Valle Talloria di Diano d'Alba: This vibrant company, with vineyards in many parts of Italy, have offered us a number of exciting wines from Puglia, the "heel" of Southern Italy, alongside others from various regions including their native Piemonte. Hugh Ryman, the talented international "flying winemaker" looked at Giordano's operation in Puglia. He believes the wines are the best news from Italy for decades.

**1873 PIEMONTE CORTESE, DOC, 2000, GIORDANO, PIEMONTE****\$8.83/btl 12btl/750ml. \$106**

Cortese white wines are dominated by high fruit acid levels and are at their best when young. Modern temperature controlled fermentation has transformed the quality which now shows subtle aromatic characters on the nose with hints of spring flowers and restrained fruit. This, followed by a sturdy dry flavour, with lime/lemon acidity lengthening the finish, makes a very appealing package. (00) M8 D9

1874 BARBERA D'ASTI, DOC, 1999, GIORDANO, PIEMONTE**\$9.50/btl 12btl/750ml. \$114**

Normally Barbera is sold when mature, but Giordano found a demand for sappy young wines which, freed of cask influence, show the ripe fruit and effect of the *terroir* upon the flavour. The colour is intensely bright purple. Spicy redcurrant fruit with tannins at a low level make the flavour very easy. M8 D8

1875 DOLCETTO D'ALBA, DOC, 1999, GIORDANO, PIEMONTE**\$9.67/btl 12btl/750ml. \$116**

Love it or hate it, no one drinks this without emotion! Dry, with a vibrantly quaffable quality, it will become attractively soft in a year or two. The fruit lies close to the surface. Thrilling aroma and fruity taste excite the palate and then, it's gone... time to open another bottle! M9 D9



PHOTO: DELLA TARZIA

1876 NEBBIOLO D'ALBA, 2000, GIORDANO, PIEMONTE**\$14.42/btl 12btl/750ml. \$173**

The Nebbiolo is a small, intensely flavoursome grape with a very thick skin. How otherwise could it produce such an inky black wine with so much tannin and acidity? The appeal of the wine comes from luscious raspberry, plum, liquorice and a whole mass of other flavours, and you don't have to wait more than a year to drink it. M8 D8

1877 BARBARESCO, DOCG, 1996, GIORDANO, PIEMONTE**\$22.33/btl 12btl/750ml. \$268**

This is an elegant, refined expression of the Nebbiolo grape with huge promise in colour, aroma and flavour. The red has faded to garnet, showing the first signs of sophisticated maturity. It has lovely nuances: raspberry, with prune, chocolate and vanilla, a touch of tar and a spoon of pine. Don't mortgage the house, just exchange the car for a case or two to lay down in the cellar. M6 D8

1878 BAROLO, DOCG, 1997, GIORDANO, PIEMONTE**\$24.08/btl** 12btl/750ml. \$289

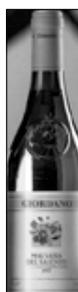
Never inexpensive, Barolo begs the question "Is it worth it?". For quality, this is a glorious Italian classic, fat and unctuous, exhilarating for its range of fruit with raspberry leading a parade across the palate, joined by almond and the subtle aroma of truffles. Purists will love the backbone of firm tannin, others will bask in the fruit dominated balance. Expensive, yes, but by any standards, a luscious wine. M6 D7

1879 CHIANTI, 1999, DOC, 2000, GIORDANO, TOSCANA**\$10.33/btl** 12btl/750ml. \$124

Great drinking with an easily approached grapey vinosity lying in softly expressed harmony with well ripened tannin. It has good ruby colour, with the nose showing impressive spice and fruit. Some floral notes are backed up by a furry, attractive palate that develops in the mouth with the juicy tang of cherry and plum. Drinkable now, but it will be better with another year in the cellar. M7 D8

1880 MONTEPULCIANO D'ABRUZZO, DOC, 2000, GIORDANO, ABRUZZO**\$8.83/btl** 12btl/750ml. \$106

Well made, this is another super "guzzler" full of bright colour with a sturdy, spice filled aroma. The *terroir* is an important part of the bouquet adding soft earthy tones to the fruit. In the mouth, sun ripened tannin remains very forceful, reinforcing the fruit which has chewy flavour and an endless finish. M8 D9

1881 MALVASIA DI SALENTO, IGT, 2000, GIORDANO, PUGLIA**\$8.92/btl** 12btl/750ml. \$107

Practically every wine region of Italy produces Malvasia, but the best wines come from the south where endless sunshine and warm nights deter mildew and bunch rot. The bush pruned vines let the heat dehydrate the grapes, reducing the yield but increasing flavour. Pale and youthfully coloured, with a concentrated aroma accentuating stone fruit. Good acidity and sufficient complexity enhance the appeal and lengthen the finish. (01) M8 D9

1882 CHARDONNAY DI PUGLIA, 2000, GIORDANO, PUGLIA**\$9.25/btl** 12btl/750ml. \$111

Lovely shining straw-gold colour, with a stunning bouquet filled with sweet, succulent fruit layered with butter and spice. The flavour is quite magnificent with all its components in harmony in an endless round of tropical fruit and balanced acidity. (01) M8 D9

1883 PINOT NERO Y NEGROAMARO DI PUGLIA, 2000, GIORDANO, PUGLIA**\$9.92/btl** 12btl/750ml. \$119

Two grapes with very different characters are blended to produce a wonderfully drinkable wine. The Pinot Nero, cultivated on an arid windswept vineyard, ripens for picking in late August, while the Negroamaro is bush-trained for harvesting in September. Both are vinified and matured separately before blending. The character shows an intense ruby colour and an aromatic floral nose featuring redcurrant and cherry. Ideal with red meats and grills. M7 D7



FERDINANDO GIORDANO

1884 NEGROAMARO SALENTO, 2000, GIORDANO, PUGLIA**\$9.08/btl** 12btl/750ml. \$109

The widely grown Negroamaro grape is the most important quality producer of the Salentino, the peninsula south of Brindisi. This varietal produces a great wine so dark in colour that most are blended with other grapes to lighten their complexion. With a subtle but rich appeal this will repay ageing and permit the full tannins to soften. M6 D7

1885 PRIMITIVO DEL SALENTO, 1999, GIORDANO, PUGLIA**\$9.25/btl** 12btl/750ml. \$111

Folklore suggests this is the oldest wine of Italy and according to legend it came from Babylon. It has an intense red-garnet colour but the major appeal lies in the concentrated extract and flavour in the huge tannin curtains which give it balance. The aroma shows ripe fruit tones combined with an earthy vinosity. At the moment it has youthful appeal but time will offer the development of great subtlety. M7 D8

1886 PRIMITIVO DI MANDURIA, 1998, GIORDANO, PUGLIA**\$13.00/btl** 12btl/750ml. \$156

The vineyards grown close to the sea are dried by the onshore breezes which tend to concentrate the bunches on vines pruned in the traditional "bush" culture. This results in very low yields but guarantees the maturity of the grape known to Americans as the Zinfandel. Here the dark red with violet highlights is fuller than its Californian cousins with a nose showing the intensity of fig and vanilla. Rich flavour, soft and tannic. M8 D9

France

Under the heading of Burgundy comes a range of wines which, although limited to Chardonnay, Pinot and Gamay, covers a huge flavour profile and price range. We provide selections from the Côte d'Or, the Maconnais and Beaujolais with particular emphasis on value while never losing the character and flavour of the *terroir*.

LE CERCLE DE BEAUJOLAIS: This year, we offer wines from seven growers ranked among the best in Beaujolais, grouped together in "le Cercle" to offer their wines. All are small family owned domaines, farmed with pride to reflect a passion for tradition and *terroir*. We visited each last November, as soon as the new vintage was ready to be tasted. They are the best wines since 1990.



PHOTO: NELLY ACER

BERNARD & BLANDINE PERRIN

1889

CÔTE DE BROUILLY, AC, 2000, DOMAINE DES GRANDES VIGNES JEAN-CLAUDE AND JACKY NESME

\$15.00/btl

6btl/750ml. \$90



The vineyards of Brouilly and its neighbour, Les Côtes, are entirely different in appearance from the rest of "le Beaujolais". They lie on the steep slopes of a long extinct volcano, whose black soil produces extraordinary richness. The Nesmes' vineyards are on the best ground, a small sub-appellation called "Chavanne", whose exposure to the sun guarantees full ripeness every year. The flavour bursts in the mouth, toughened up by ripe tannins, but full of white cherry and damson. M8 D8

1887

BEAUJOLAIS, AC, 2000, DOMAINE DE MILHOMME, BERNARD PERRIN

\$12.83/btl

6btl/750ml. \$77



Bernard is proud of his wine, but then, it is no ordinary Beaujolais. The beautiful aromas, featuring damsons and sweet fruit, are show-cased by the colour which has a concentrated purple tone. The taste is rich, fat and brimming with ebullient fruit flavour, far more tannin than expected and great length. M8 D9

1890

CHIROUBLES, AC, 2000, "LE BOURG", ARMAND AND ANNE-MARIE DESMURES

\$15.17/btl

6btl/750ml. \$91



Like other members of "Le Cercle", the Desmures have patiently built up their vineyards, plot by plot, until today they have close to 17 acres in total. The 2000 vintage is their best wine in ten years, full lively fresh tasting soft berry fruit without excessive acidity, it is a beautifully aromatic, pungently perfumed and well structured wine. M8 D9

1888

RÉGNIÉ AC, 2000, DOMAINE DE THULON, RENE AND ANNIE JAMBON

\$13.50/btl

6btl/750ml. \$81



The Jambons are always ready with a welcoming coffee or a meal to savour alongside the tasting of last year's wine. Its attractively light style is due to a sandy *terroir*, not to any lack of intensity or ripeness in the grapes. This makes the colour lighter, but appears to concentrate the fruit which shows its full complexity. Raspberry blends with blackcurrant, with hints of rose petals and mint. Soft in the mouth with good balance and length. M9 D9



PHOTOS: NELLY ACER

STARTING FROM THE LEFT:
KARINNE JAMBON OF DOMAINE DE THULON; ELIANE NESME OF DOMAINE
DES GRANDES VIGNES; AND ARMAND DESMURES OF CHIROUBLES.

PHOTO: NELLY ACER



The following three wines may be cellared for up to three years past their optimum drinkability time as Beaujolais. Thereafter, they progressively become more "Burgundian" in style and flavour.

1891

MORGON, AC, 2000 "LES CHARMES", DOMAINE DE COLONAT, BERNARD COLLONGE

\$15.33/btl

6btl/750ml. \$92



Morgon is the longest living "cru". This wine has plenty of grip which, together with lively fixed acidity, will add years to the life of the wine. Bernard is a purist, passionate about his inheritance, handed down, father to son, for six generations. He is equally sanguine about his delicious wine which he says "tells a story about our history, our *terroir* and the Collonge family". M6 D7

1892

JULIENAS, AC, 2000, DOMAINE CLOS DE HAUTE COMBE, VINCENT AND JACQUES AUDRAS

\$15.83/btl

6btl/750ml. \$95



The domaine lies on a steep slope high above the plain where the cold comes early in the evening, fixing the fruit acids, whilst by day the grapes catch every ray of the sun.

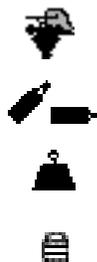
Sweet fruit flavours are rounded out by a fine balance of ripened tannin giving firm structure. Given time, the tannins will soften and release the fruit. M6 D7

1893

CHÉNAS, AC, 2000, LES GANDELINS, HUBERT AND DENISE LAPIERRE

\$15.17/btl

6btl/750ml. \$91



Most vines in the Lapierrre vineyards are now 40 years old, some as old as 80, producing a reduced yield of highly concentrated juice. In the "family" tradition all the work from ploughing, pruning to

the eventual bottling is done by Denise and Hubert alone. Their new wine is fabulous, surely the best Chénas we have ever been offered, with a firm structure, the tannins setting off an aroma of blackcurrant and strawberry. M6 D7

PAUL SAPIN – "La Vercherre", La Chapelle de Guinchay, France: From Thierry Coulon's first moments at Paul Sapin, the company has been on the move, including a recent expansion from cramped premises to a new, purpose built *cuvée* where Sapin produce their remarkable range of local wines.

1894

BEAUJOLAIS VILLAGES, AC, 2000, CUVÉE PRESTIGE

\$11.50/btl

6btl/750ml. \$69



Sapin built a reputation on the wines of this appellation. Forceful Gamay fruit is well ripened, giving a slightly malic aroma, then featuring ripe blackcurrant flavours with black cherry. Soft and fruity in the mouth, but high fixed acidity carries all the character from the appealing entry to the finish. M8 D9



Fuissé, but lying further south the soil changes marginally with reduced chalk but higher sandstone and clay imparting a bold sense of *terroir* that gives the wine greater body. It is rich and powerful, balanced, with zesty acidity leading the palate attack. Long flavours give a ripe, juicy flavour, freshly edged and clear with some tannin grip. [00] M8 D9



THIERRY COULON

PHOTO: NELLY ACER

1895

BEAUJOLAIS BLANC, AC, 2000, CUVÉE PRESTIGE

\$13.00/btl

6btl/750ml. \$78



It is no exaggeration to claim that the Society was the first to ship this appellation to Canada. It has many of the charming characters of its near neighbour, Pouilly

1896

COTEAUX DU LYONNAIS, 2000, CUVÉE PRESTIGE

\$11.17/btl

6btl/750ml. \$67



When Sapin first offered this appellation it was almost completely unknown outside the region, yet the wine has instant appeal in its attractively light Gamay characters. This is soft, charming, fragrant with soft red fruit perfumes and fresh and acidic in the mouth where its low tannins allow the fruit flavours an immediate impact on the palate. M7 D9

1899 COEUR DES LANCIERS BLANC**\$8.33/btl 12btl/750ml. \$100**

Quite the definitive answer to the elevated cost of "classic" Burgundy appellations. Sapin's blend of Chardonnay with a young wine from the Côtes de Gascogne offers aroma, balance and high fruit levels with a true impression of southern Burgundy. This has a light and attractive structure, with nuances of lemon and fresh apple woven into a flavour with weight and youthful grapiness. (00) M9 D9

1900 COEUR DES LANCIERS ROUGE**\$8.00/btl 12btl/750ml. \$96**

The rise in the popularity of "Gamay" based wines shows no signs of fatigue. Coeur des Lanciers includes Gamay with a small percentage of Grenache adding richness to the palate, and

some stalky Carignan bringing the firm grip that lengthens the flavour. Ever popular but under Coulon's watchful eye an even better wine than before. M8 D9

1901 MACON BLANC VILLAGES, AC, 2000**\$12.67/btl 6btl/750ml. \$76**

A Paul Sapin speciality! When tasted in December, the colour was typically light gold with green lights, leading naturally into a nose with lime features and developed grape. Already showing richness and depth in creamy texture with oak nuances, it was promising complexity in the bottle. (00) M8 D9

1902 POUILLY VINZELLES, AC, 2000, CUVÉE PRESTIGE**\$18.33/btl 6btl/750ml. \$110**

The limestone crag of Solutré, marking the location of the finest southern Burgundian whites, towers above the vines. Just south east the villages of Fuissé and Vinzelles give their names to two separate appellations. Vinzelles is the fuller wine, its aroma showing lime and lemony nuances, with touches of rich, honeyed ripeness that will develop sensational perfume with maturity. It already has layer upon layer of fruit, good weight with a fat Chardonnay palate and a finish with structured length. [00/01] M7 D8

1903 BOURGOGNE PASSETOUTGRAINS, AC, 2000, CUVÉE PRESTIGE**\$12.00/btl 6btl/750ml. \$72**

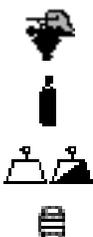
Ever more popular, this blended wine features both the major red varieties of Burgundy, making an excellent alternative, at a reasonable price, to the heady cost of Burgundian classics. The greater part of the blend is Gamay but with bottle age, the Pinot Noir makes a subtle invasion and builds a harmonious unity. The palate, fruity but still firm after recent blending, will open up with more time. M7 D8

LUPÉ-CHOLET, Négociant of Nuits-Saint-Georges, Côte D'Or, Burgundy: Opimian's carefully selected supplier, Lupé-Cholet, recently arranged a tasting in their cellars for consultant Kenneth Christie M.W.. He gave the wines a thorough review, selecting wines for their typicity and outstanding regional or varietal characters.

1904 BOURGOGNE CHARDONNAY AC, 1999, "COMTESSE DE LUPE", LUPE-CHOLET**\$14.67/btl 6btl/750ml. \$88**

Lovely wine with an impressively rich flavour. Made from well ripened fruit, the young wine underwent a flavour enhancing malolactic fermentation, resulting in the Chardonnay character

reaching Californian complexity without loss of elegance, ending with a deliciously long rich finish. (01) M8 D8

1905 BOURGOGNE, PINOT NOIR, AC, 1998, "COMTE DE LUPE", LUPE-CHOLET**\$15.50/btl 6btl/750ml. \$93**

Lupé-Cholet have accomplished the near impossible by bottling a beautifully ripe Pinot Noir at a realistic price. The bouquet has plenty of interest with raspberries and a hint of morels amid light oak. In the mouth a complex yet grainy impression offers fruit flavours with spicy oak and fine tannins adding length. M7 D8

1906 MEURSAULT, AC, 1998, LUPÉ-CHOLET**\$34.00/btl 6btl/750ml. \$204**

Tasted on a chill December day in Lupé-Cholet's dark and damp cellar the quality of this classic illuminated its surroundings. It has a richly developed golden colour, with a lovely nose featuring cedar and bacon and a soft medley of tropical fruit laced with the character of old oak. The illusive cream and vanilla characters of great Burgundy blend alongside still fresh limey acidity. Complex, interesting retaining its pinnacle. [01] M7 D8

1907 SANTENAY, AC, 1998, LUPÉ-CHOLET**\$18.17/btl 6btl/750ml. \$109**

Bright, pinky-red, it has a light cherry colour, with a delightfully spicy bouquet where fruit, particularly raspberry, becomes mellow with gentle whiffs of oak. Sturdy tannins are followed by a taste of cherry, then supple sweet fruits that develop intensity before softly fading away into the finish. M7 D8

Coupon Wines – Membership Recruitment & Royal Bank Opimian *Visa* Gold Card Programs

This is the fourth opportunity of the 2001 ordering year to redeem your "free" case coupon! This Program will remain in effect until our last Cellar Plan (C139), June 2001.

Eligibility:

1. If you joined the Society between July 1st, 2000 and now
2. If you have referred a new member since July 1st, 2000
3. If you have applied for and received a Royal Bank Opimian *Visa* Gold Card

You will have received a coupon entitling you to a free case of six bottles with the purchase of any other case on the same Offering. The following two lot numbers are the "free case" options on this Offering.

1897



COEUR DES LANCIERS WHITE

This is the same wine as lot 1899, but is packaged in cases of 6/750ml bottles and is available only through the use of the coupon as explained above.
(00) M9 D9

1898



COEUR DES LANCIERS ROUGE

This is the same wine as lot 1900, but is packaged in cases of 6/750ml bottles and is available only through the use of the coupon as explained above.
M8 D9

Keys for Symbols



White



Drink Now



Light in Body



Light Oak



Red



Drink this Year



Medium Concentration



Medium Oak



Rosé



Enjoyable Now; Will Develop 6 Months-2 Years



Great Concentration



Heavy Oak



Sparkling



Wine Meant for Laying Down



Medal Winner



Member's Choices

This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.



The Society Suggests

To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery.

*** Extremely limited quantity

- **Sweetness Scale: (in parenthesis)** 0 (Very Dry) to 9 (Very Sweet - Dessert Wine)
- **Degrees of Maturity (M)** (Scale of 1-10) 1 = Lay Down 10 = Fully Mature
- **Degrees of Drinkability (D)** (Scale of 1-10) 1 = Needs Time 10 = Ready to Drink

CONDITIONS OF PURCHASE FOR CELLAR PLAN 137

Bottle prices are for reference only. Purchases must be made by the case.

No purchase is necessary but minimum purchase is one case. Members may purchase as many cases as they wish.

Please include your credit card (Visa, MasterCard, or American Express) authorization, or a cheque payable to THE OPIMIAN WINE FUND IN TRUST with your order.

Please have your orders in our office before **April 20, 2001**, when final commitments will be made to the suppliers.

Please refer to the Opimian News section of Winetidings for updated delivery reports.

Sugar Content Codes for white wines are shown in parenthesis following the descriptions on the Offering.

To pick up wines ordered on this Offering, a valid 2001 membership card is required.

Fax Orders: Orders may be sent by fax to 514-481-9699.

E-mail Orders: Orders may be sent by e-mail to opim@opim.ca

Arrivals: The wines on this Offering are expected to arrive in Canada towards the end of August. Arrival date at individual liquor boards depends on the distance between port of entry and location of liquor board.

Releases: Actual release dates will depend upon date of arrival and processing time required by each liquor board (between 1-5 weeks).

PLEASE VISIT OUR WEBSITE AND PLACE YOUR ORDER DIRECTLY AT WWW.OPIM.CA

The prices include all applicable federal and provincial mark ups and taxes, including

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