



# CELLAR PLAN 138

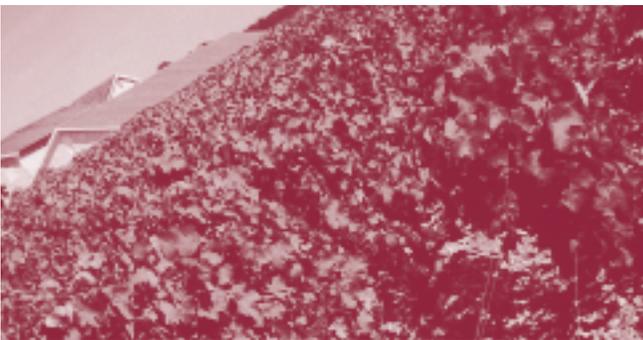
ALBERTA

LAST DAY TO ORDER : MAY 29, 2001

**In this Offering : Austria and Bordeaux, France**



The Wine Society of Canada<sup>®</sup>



**T**ravelling in Austria during the new year period, Kenneth Christie, Opimian's European consultant, was astonished by the changes that have taken place across Austria's wine industry recently. New plantings of clonally selected vines alongside the Hungarian border as "glasnost" began to show its effects on the ground are now mature and the quality of their wines is plain to see and taste. Austria has made massive efforts to join the list of quality producers and rightly deserves to be counted in their number.

**O**ne cannot help but be enthusiastic about the wines from Bordeaux, from tiny farmhouse vineyards to the internationally owned "classics" that have made such an impact on wine over such a long period. Possibly no other region is so much affected by the vagaries of climate which can result in an enormously wide range of style and quality. Even in lesser vintages it is possible to find real gems but brilliant vintages produce wines with no equals.



## COUPON WINES: MEMBERSHIP RECRUITMENT & ROYAL BANK OPIMIAN VISA GOLD CARD PROGRAMS

This is the fifth opportunity of the 2001 ordering year to redeem your "free" case coupon! These Programs 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 and are available only through the use of the coupon as explained above.

**1914**

### GRAND CHARTRONS BLANC.

Coupon

6 btls/750 ml.



Deliciously well rounded, with plenty of fruit on the nose, its crisp young character is softened by the ripeness of the velvet smooth Semillon which makes up the largest proportion of the blend. [01] M9 D9

**1915**

### GRAND CHARTRONS ROUGE.

Coupon

6 btls/750 ml.



Mellow, soft characters fill the palate with flavours and recollections of cherry, plum and raspberry, the mouthfeel reinforced by black cherry flavoured tannins, giving length and an easy drinkability. Quite sinuous and sleek, a good lunch partner. M9 D9

# AUSTRIA

## WEINGUT JOST HÖPLER, WINDEN/SEE & VIENNA

**T**his year marks the twentieth anniversary of Opimian's connection with Jost Höppler, whose wines have never failed to show the endless variety of the wines from the vineyards of Lower Austria. Many of the sweet wines of the region are rightly famous, but the drier wines which predominate from the sun drenched vineyards show elegance, complexity and the technical perfection of the winemaking process.



### 1908 ZWEIGELT, 2000, QUALITÄTSWEIN, WEINGUT HÖPLER.

\$17.17/btl

6btl/750 ml. \$103



There's no middle ground with this astonishingly easy-to-enjoy red from the rolling vineyards of Lower Austria. The second most planted varietal in Austria, it has burst on to the scene in the last few years. Now a meal in Austria without at least a litre of Zweigelt to wash it down is unthinkable. Soft, brimming

with fruit and acidity it has much in common with Beaujolais, although it is even easier to enjoy. The colour is attractively purplish, the tannins are low and soft, and the fruit sits right at the front of the palate. So easy to quaff the wine and pull the cork from the next bottle. M8 D9

### 1910 PINOT BLANC, 1999, RIED KIRCHBERG.

\$15.00/btl

6btl/750 ml. \$90



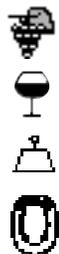
Superb wine with excellent concentration of extract giving weight to the nose and palate. In 1203 when the King made the grant of vineyards to the Cistercians they were able to choose the most favourable locations and soils. Their foresight ensures that even today their wines, now made by Jost Höppler, are the best possible

from the Pinot Blanc, a variety that never fails to surprise and delight newcomers, with its ripe, fat flavour, giving excellent ageing potential. The flavour is rich but dry, mouth filling yet perfectly balanced by its acidity. [00] M7 D7

### 1909 GRÜNER VELTLINER, 2000, RIED KIRCHBERG.

\$12.83/btl

6btl/750 ml. \$77



Jost Höppler was once again asked to renew his contract to look after the wines of the Kirchberg Estates of the Holy Cistercian Order. This is arguably the finest vineyard property in Austria with Jost's long term association being a tribute to his reputation. His

2000 is the best Grüner Veltliner for many years. Grown on chalk soil overlaid with slate, it has a mineral clean fresh aroma and imposing green fruit, kiwi and lime flavours. (00) M8 D9

### 1911 JOHANNISBERG RIESLING, 1998, RIED KIRCHBERG.

\$15.67/btl

6btl/750 ml. \$94



The Austrian tradition of adding "Johannisberg" to the label is important as it separates such wines from the more commonly produced, but far less worthy, Welschrieslings. This stylish classic has developed a lovely refined elegance, its fruit offering delicate yet mellow aromas with nuances of honeysuckle and freesia. Clean, balanced flavours with length and good levels of lemony acidity are a mark of fine winemaking. The colour retains a crystal limpidity, while the flavour remains impressively youthful and vigorous. Will last well with fine potential for development. [01] M8 D8

**1912 CUVÉE RIESLING AND NEUBURGER, 1998, TROCKENBEERENAUSLESE, WEINGUT HÖPLER.**



\$22.67/btl

6btl/375 ml. \$136



Like French Sauternes, the grapes for Austria's Trockenbeereauslese need the mystical mould growth, Botrytis Cinerea, "noble rot", to work the magic transformation that turns ordinary juice into a super-charged sugar laden nectar. Scentsing the promise of a damp Indian summer, the growers leave a portion of their grapes to hang on the vines where they become infected

with Botrytis which steadily reduces the water content while increasing fruit sugars. Then, late in season, the harvest, grape by shrivelled grape, yields a few bottles of a glorious dessert wine that can live for

decades until the right moment for an ultimately hedonistic celebration. [06] M5 D7

**1913 CUVÉE PINOT GRIS/VELTLINER, 1999, EISWEIN, WEINGUT HÖPLER**



\$28.33/btl

6btl/375 ml. \$170

Night after night as Christmas turns to the New Year Jost watches the stars to see if the night will bring the deep frost needed to congeal the last drops of juice in his dehydrated grapes. The exercise is a race between the hungry starlings and the winemaker with the spoils shared. If conditions are right Jost calls out the pickers in the pre-dawn and the last berries hanging on the leafless vines are brought in for pressing while still frozen. The results are glorious; a nectar of golden honeyed wine, rich, dark, complex and unforgettable. Expensive, naturally, but a perfectly unique experience. [08] M6 D6

## FRANCE

### BORDEAUX

**A**s pressure builds from the growth in demand for wines of the New World, a great vintage has once again highlighted the primary position of Bordeaux in the minds of wine-lovers. It cannot be denied that Chile, Australia and California have taken a huge chunk of the market that Bordeaux once counted as its own. The challenge now for the *négociants* is to persuade the growers that they must be more modest in setting their prices. Fortunately, Opimian has worked for many years with *négociants* whose close links with many of the top growers, not only in the more expensive estates but also among the ranks of the petits and bourgeois châteaux, gives the Society an inside track position when selecting the best wines from every vintage. We have endeavoured to offer you a selection from most of the major appellations of the greater Bordeaux area and have listed the location ahead of the property where appropriate.



## SUPPLIERS



IVANHOÉ JOHNSTON

**S.E.M.A.V., COURS DU MÉDOC, BORDEAUX.** This major subsidiary of the Johnston family, one of Bordeaux' leading businesses, was originally incorporated to buy, cellar and age fine wines to supply markets with a preference for mature wines. Under the hand of Dennis and Archie Johnston, now joined by their youngest brother, Ivanhoé, this 275 year-old company has flourished through the nineties and is today one of the foremost stockholders of fine wines in Bordeaux. The Johnstons are well known to many Opimians from their numerous and regular visits to Canada.

**VINTEX, BOULEVARD ALFRED DANÉY, BORDEAUX.** A company specialising in the overseas market for Bordeaux wines, was originally established by three ex-patriots who found themselves jobless in Bordeaux after the sale of the foreign owned firm where they had been employed. Not at all daunted, they set about developing the market for well priced but little known wines, dealing initially with expert specialist buyers. Vintex, headed by Bill Blatch, an Englishman now more at home among the vines of France, has supplied members of the Opimian Society for many years.

**AURELIEN GRENOUILLEAU, PINEUILH, GIRONDE.** A new supplier to Opimian, this company was originally founded in 1820, and has changed hands several times in the 70s and the 80s. It is now actively working to expand its markets outside France. The search for new markets usually brings with it a sharply pencilled product and above optimum quality. Our tastings confirm that the wines submitted have a place in the spectrum of this offering.

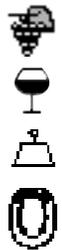
**1916 PRINCE PIRATE ROUGE, CUVÉE D.J.**  
**\$7.92/btl 12btl/750 ml. \$95**



Thirty years ago it was possible to find wines from the younger vines when Châteaux were re-planting their vineyards, as these had to be separated from that of the Grand Cru Cuvées.

This enabled the Society to buy inexpensive and occasionally glorious young wines. The same dedication to select wines showing similar characteristics to those of a cherished lineage continues. This sappy youngster has a lustrous clear colour with a bouquet laced with cinnamon and plum aromas. The palate, stalky and fresh, shows nice spice alongside grainy tannins and cherry-plum flavours. M8 D8

**1917 PRINCE PIRATE BLANC.**  
**\$7.83/btl 12btl/750 ml. \$94**



Following upon the phenomenal success of Prince Pirate Rouge, the white counterpart, a blend of stalky youthful Sauvignon Blanc with young Semillon shows plenty of character with a nice fleshy flavour and weighty bouquet with its floral notes balanced by a fresh oatmeal nose. Essentially crisp and clean and intended to be drunk soon, it will be at its best before losing any of the juicy attack of the fruity acidity. [00] M9 D9

**1918 BORDEAUX AOC, THE OPIMIAN SOCIETY'S FINE CLARET.**  
**\$9.67/btl 12btl/750 ml. \$116**



Simple red Bordeaux has been very competitively priced for many years, but the quality relies upon sound tasting and the willingness to pay just a little more than the base price that satisfies most clients. Our wine, the result of sustained tasting over a twelve month period, is predominantly Merlot, giving great up-front red fruit and cherry flavours, and Cabernet Franc, providing plum fruit aroma and spicy tannins. Indulgent simple red wine enjoyment. M8 D8

**1919 BORDEAUX AOC, THE OPIMIAN SOCIETY'S FINE SAUVIGNON BLANC.**  
**\$9.17/btl 12btl/750 ml. \$110**



Ken Christie visited Bordeaux three times between January and March to select the Society's Sauvignon Blanc Cuvée. It comes from a property that first supplied Opimian more than twenty years ago, chosen then, as now, for the richly extracted soft green fruit in combination with deliciously assertive lime-citrous acidity that packs the wine with plump passion fruit and guava and leaves a bright, lingering energy on the palate. [00] M8 D9



SAINT-ÉMILION

**1920 SAINT-ÉMILION AOC, CHÂTEAU YON TOUR FIGÉAC, 1998.**  
**\$21.33/btl 6btl/750 ml. \$128**



A real find from a small property! This is a superb bottle, developing lovely character and power, a tribute to the "ancient sand" *terroir* and the owner's dedication to pruning thereby producing a small yield. Bright, darkish colour, its bouquet creates a sense of well-being in its warm, smokey nose with hints of oak and mellow, well ripened fruit. There's warmth on the palate too, offering a glowing generosity in combination with sweet cherry and plum, rounded out by ripe, mellow tannins. Good drinking now, but it will last well and has plenty left for development. M7 D7

**1921 POMEROL AOC, CHÂTEAU LE SEUIL DE MAZEYRES, 1999.**  
**\$23.50/btl 6btl/750 ml. \$141**



Pomerol, year by year, more and more popular. This is a lovely example of a hand crafted wine from a *bijoux* estate using well ripened fruit. The Merlot was very successful in this year, and shows its quality with a rich, fruit laden bouquet filled with spice, blackcurrant juice and hints of sweet cinnamon partially hidden by subtle oak aromas. The property lies on a free draining sandy gravel hillside which benefits the vines, helping to concentrate the extract. This shows in this full, chewy wine with grainy tannins that stretch out the flavour. M6 D7

**1922 FRONSAC AOC, CHÂTEAU CHANTE ALOUETTE, 1999.**  
**\$11.67/btl 12btl/750 ml. \$140**



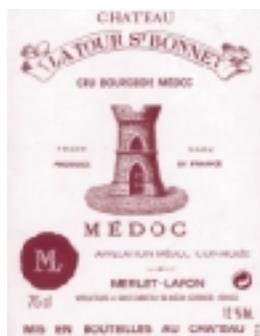
The least known of the Bordeaux quality regions, Fronsac shares a similar *terroir* to Pomerol and Saint Emilion which lie immediately to the west. Chante Alouette, a very small estate, lies on the bluff overlooking the Dordogne. This wine has a superb bouquet - perfumed, charming and nicely aromatic. The palate has a powerful impression of ripeness, the tannins in harmony with fruit, which fills the mouth with complex flavours. M6 D6

**1923 CANON-FRONSAC AOC, CHÂTEAU VRAI CANON BOUCHE, 1997.****\$20.50/btl 6btl/750 ml. \$123**

One of the best wines of the entire vintage, largely due to the age of the vines, never less than 30 years, which withstood the frosty conditions early in the year. The vineyard is planted mainly with Merlot vines, which dominate the flavours, but the lesser vine, the Cabernet Franc [Bouchet] adds a fine element of grainy tannin. The temperature controlled fermentation over eight days ensured that colour was fully extracted. Then, a further period on the lees adding greater fruit flavour and acidity, was followed by a year in barrel with stirring throughout the period. This is a seriously crafted wine, intense with richness giving charming drinkability. M7 D8

**1924 CÔTES DE BOURG, AOC, CHÂTEAU TOUR SEGUY, 1999.****\$11.75/btl 12btl/750 ml. \$141**

This is one of the prime properties of the Bourg producing wines with unusual ripeness due to the southerly inclination of the vineyard. Two distinctive soil types divide the varieties which include Malbec among the more usual Bordeaux selection. Nicely fruit filled, with gentle tannins which build in the mouth with the fruit momentum giving masses of complex richness on the finish. Well proportioned oak gives a vibrant balance to the flavour which will grow for several years. M6 D7

**1925 MÉDOC AOC, CHÂTEAU TOUR SAINT BONNET, CRU BOURGEOIS, 1998.****\$18.83/btl 6btl/750 ml. \$113**

A well known growth of the Médoc, its vineyards are ideally located on gravel banks overlooking the Gironde whose reflection and added humidity benefit the development of the grapes throughout the season. The wine has lovely dark colour and a sweet bottle age perfume mingling

with blackcurrant fragrance lifted by small oak aromas. The flavours are beautifully supple with freshness giving a lift among the bright fruits which have a mellow plumlike character. Brisk tannins surround the heart adding to the impressions of liveliness on the finish. M7 D7

**1926 BORDEAUX BLANC AOC, CHÂTEAU LABATUT BOUCHARD, 2000.****\$11.75/btl 12btl/750 ml. \$141**

The first vintage made by one of the rising stars of Bordeaux, Frederic Mehaye, who has most successful-

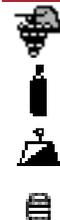


ly tried his hand at making a "new style" freshly flavoured white. The result, in part due to the excellence of the vintage and part to the winemaking, is fantastic. This wine just sizzles with fresh green apple and kiwi on a platform provided by lemony acidity. Very lightly coloured, citrus notes add blossom like fragrances, followed by an attractive feeling of sweetness in the middle palate which stops it being sharp. Very clean, crisp and filled with pleasurable promises. [00] M8 D9

**1927 BORDEAUX BLANC AOC, CHÂTEAU ROQUEFORT, 2000.****\$12.25/btl 12btl/750 ml. \$147**

The Château, built in the 13th century for Edward 1st, was later destroyed by fire, and then replaced two centuries ago. Though the property is old, the white vine-

yards are modern having been planted in 1984. Picking is entirely by hand with the harvesters going through several times taking only the perfectly ripe bunches. Skin maceration over twenty four hours prior to long cool fermentation produces fabulously complex flavours, with all the varieties playing individual, but complementary roles. Heaps of fruit fill the palate, the finish is ripe and intense. [00] M7 D8

**1928 BORDEAUX BLANC, AOC, CHÂTEAU BAUDUC, "LES TROIS HECTARES", 1999.****\$14.17/btl 12btl/750 ml. \$170**

Opimian has bought from this property before, but under its new owner, Englishman Gavin Quinney, the winemaking is even more successful. The definition of the Sauvignon grape is finely drawn, giving a piercing thrust of fresh acidity to enhance the concentrated blend of fruit which tumbles in a cascade of passion-fruit, kiwis and lemon citrus flavours. Softer flavours fill the palate showing the presence of Semillon. Brilliant wine of very high quality. [00] M8 D9

**1929 BORDEAUX AOC, CHÂTEAU LACROIX, 1999.****\$14.08/btl 12btl/750 ml. \$169**

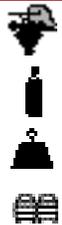
A real charmer which shows its rich Merlot fruit, allowing the characters to shine. The moderately light colour, tinged with plum-like purple, leads into the charming bouquet of herby, nicely oaked fragrance with a tang of blackcurrant that is carried through to the palate and supported by other berry fruit and cedary warm flavours. Graceful rather than rich, it has elegance and good proportions. M7 D8

1930

**PREMIÈRES CÔTES DE BORDEAUX AOC, CHÂTEAU CAR SIN, 1999.****\$16.00/btl****12btls/750 ml. \$192**

Australian winemaker Mandy Jones reckons this to be the best wine she has made since she first came to Bordeaux. It is a huge, dominating wine filled with memorable fruit extract, the spiciness of the tannins adding layers of structure which balance, then lengthen, the flavours in the mouth. Cassis, rich and ripe, adds concentrated fruit to the mouthfeel, ending with an austere fruit crisped by acidity to give a long, tough, finish. In every dimension this is a delightful wine. M7 D7

1931

**CÔTES DE CASTILLON AOC, CHÂTEAU ROC DE GRIMON, 1998.****\$9.83/btl****12btls/750 ml. \$118**

A fabulous wine made for an English client who demanded the highest possible quality from both vineyard and winemaking. The proprietor selected celebrated winemaker, John Worontschek as his consultant. The result is wine with a deep rosy magenta colour, tasting as youthful and attractive as it looks. The flavour has sensory density, lovely cherry and chocolate flavours and a concentration in the middle palate giving it a bouncy, young and scrumptious character. Attractively forward, ready now. M8 D8

1932

**CÔTES DE CASTILLON AOC, CHÂTEAU TOUR DES MEYS, 1999.****\$9.83/btl****12btls/750 ml. \$118**

The winemakers of Bordeaux gathered the harvest of '99 with a sigh of relief. At last a vintage with ripe grapes, undamaged by poor summer weather and offering juice that returned to the concentration and balance seen in 1996. This wine from the vineyard area lying immediately to the east of Saint-Émilion shares many of the virtues of those wines. Soft, long chained tannins give finesse and balance to the cherry flavoured fruit. Great colour attracts the eye and the aroma comes boldly into the picture with a red fruit complexity. In the mouth, touches of vanilla leave the palate warmly. M8 D8

1933

**MONTAGNE SAINT-ÉMILION AOC, CHÂTEAU FONTBERNARD, 1999.****\$12.42/btl****12btls/750 ml. \$149**

Through the past four years, Bordeaux regional wines from vineyards with a heavy emphasis on the Merlot grape have been more successful than those with high plantings of Cabernet Sauvignon. The satellite areas of Saint-Émilion provide the best examples particularly in the Montagne region. This wine, with 60% Merlot, has a beautiful ruby colour setting up the nose which shows a clean, grape fruit with some woody notes. In the mouth, good length offers fruit richness with rounded tannins emphasising the flavour and adding length and grip. M7 D8

1934

**SAINT-ÉMILION, AOC, CHÂTEAU AUSTERLITZ, 1999.****\$14.42/btl****12btls/750 ml. \$173**

We selected this little known, small property for the charming softly rounded characters which make it attractive for relatively early enjoyment, but it has sufficient backbone in the hidden tannins to give good ageing potential. The property, well known to the Bordeaux cognoscenti, lies close to Libourne on the flat plain below the major Saint-Émilion vineyards. It has great colour, a sure sign of its Merlot component which shows its versatility in the delicate aromas of red fruits with a nuance of roasted coffee. Easy to approach, it finishes with balance and finesse. M6 D7

1935

**HAUT-MÉDOC AOC, CHÂTEAU LAROZE LABATISSE, CRU ARTISAN, 1999.****\$13.50/btl****12btls/750 ml. \$162**

From a little known property in the region of Saint-Laurent in the Haut-Médoc, a few kilometres to the west of Saint-Julien, whose village wines it most resembles. Full, youthful purple colour offers proof of good fruit and colour extraction. The aromas carry the spicy complexity found in wines of blended varieties, with a strong Cabernet Sauvignon influence. Long flavours carried by a sturdy tannic structure promise continuing development when the flavours will mellow and show the ripeness of the underlying fruit. M7 D8

**1936 MÉDOC AOC, CHÂTEAU PEY-MARTIN, CRU BOURGEOIS, 1999.****\$13.00/btl****12btl/750 ml. \$156**

Like its similarly named Château in the commune of Saint Julien, this property produces soft, well rounded wines with intense flavour and low levels of tannin making this one soft and easy to drink quite early. The vineyard management is very traditional with vines so intensively

planted that picking is done by hand prior to vinification in steel tanks. Early bottling and reduction of stinky tannins produce an early maturing, soft red with a clear, youthful, purple colour and a deliciously combined aroma with cassis and black plums in a leading role. To be enjoyed young. M8 D9

**1937 PÉSSAC - LÉOGNAN AOC, CHÂTEAU LE BRUILLEAU, 1998.****\$17.08/btl****12btl/750 ml. \$205**

VINIFIED AND MATURED IN SMALL OAK CASKS.

A young appellation, once a part of the Graves district, it was renamed to give greater distinction to its excellent wines. This wine comes from a tiny property, with a small production of which only a few hundred cases are red. The property has recently undergone a great transformation and is now seeking to establish itself as a quality producer. Fermenting the crop in small oak casks adds greater subtlety to the aromas and length in the mouth. The stalky, peppery perfume of the Cabernet Sauvignon blends seamlessly with the oak, giving a nose of exciting vanilla and cedar notes. Good spice flavour is added by the Merlot which makes up half the vineyard. Overall a well rounded and harmonious wine. Will age well. M6 D6

## BERGERAC

### CHÂTEAU PIQUE-SÈGUE, PORT SAINTE FOY

**A** chance meeting with Marianne Mallard, the dynamic winemaker at Château Pique-Sègue resulted in an early "blind" tasting at which her wines won every category. The three hundred acre estate lies atop the western end of the escarpment that begins with Saint-Émilion, sharing the same soils and climate. In fact, the wine authorities rely upon a weather station located on Marianne's property for information to pass on to vineyards over the whole region. Originally purchased by Marianne's husband Philip to breed pedigree Limousin cattle, the environment was soon recognised for its perfect location for viticulture - the rest, as they say, is history. Several wines of this selection have won medals, and it is our confident expectation that the others will win senior honours at upcoming national and international *concours*.

**1938 BERGERAC AOC, CHÂTEAU PIQUE-SÈGUE, 1999.****\$11.08/btl****12btl/750 ml. \$133**

The vines are now mature, their roots deeply penetrating the limestone lying below a thin band of sandy-clay, drawing the extract which has seen, with each year, better wines than its predecessors.

The planting is mainly Merlot, but both Cabernets play a supporting role, enhancing the variety of flavours with added grip and spicy tannins. There is so much harmony that the fruits blend seamlessly with fruit acids, to promise a ripe, velvet smooth mouthfeel. Once again, the Château won a Gold Medal for this wine in Paris at the Concours Nationale. M7 D8

**1939 BERGERAC ROSÉ AOC, CHÂTEAU PIQUE-SÈGUE, 2000.****\$11.08/btl****12btl/750 ml. \$133**

As the grapes pour from the picking bins into the presses, juice begins to flow from the grapes broken by the weight of those above them. Every drop is collected, blended with the first rush of

pink juice, faintly coloured in the pressing and then cleaned and fermented as though it were white wine. This conserves the fine aroma forming components, resulting in the most delicious summer charmer imaginable. Nothing but premium first run juice from the finest grapes goes into Marianne's *rosé*, which has become so popular that it is now offered by allocation. Fortunately Opimian has a large share. [00] M9 D9

**1940 MONTRAVEL AOC,  
CHÂTEAU PIQUE-SÈGUE, 2000.**

VINIFIED AND MATURED IN SMALL OAK CASKS.

**\$10.67/btl****12btl/750 ml. \$128**

Having won serious medals for her two previous vintages, Marianne is bound to win again with this wine, the best vintage she has produced since the superb '95. Clear, fresh, lightly coloured, it has an elevated fruity, herby bouquet. There are secondary aromas that include nettle and white peach, and, though entirely dry, the mouth impression is ripe yet briskly characterful. Tidy finish leaves the palate clean. [00] M8 D8

plum, cherry and soft berry. This is a wine with breadth and depth and should continue to develop for few more years. M7 D7

**1942 MONTRAVEL AOC, CHÂTEAU DAUZAN-  
LA-VERGNE BLANC, 1998.**

VINIFIED AND MATURED IN SMALL OAK CASKS.

**\$13.67/btl****12btl/750 ml. \$164**

Aged in oak, this Sauvignon Blanc has lost none of the spicy edge and enthusiastic vigour that typifies the grape but it is now a richer, straw coloured wine with subtle perfume, growing powerfully in the glass, featuring a pinch of nutmeg, raspberry, nettle and warm oak. The wood treatment has added depth to the palate, without loss of flavour, and the ripeness of the fruit has left a much softer finish. [00] M8 D8

**1941 CÔTES DE BERGERAC AOC, CHÂTEAU  
DAUZAN-LA-VERGNE, 1998.**

VINIFIED AND MATURED IN SMALL OAK CASKS.

**\$13.67/btl****12btl/750 ml. \$164**

Both Philip and Marianne believe this to be the best red wine they have made since their purchase of the property ten years ago. The judges at the " Guide Hachette" awarded it a senior medal in their 2001 selection. Showing a bright, magenta rimmed colour, it is perfumed with vibrant oak combining with cassis. In the mouth, waves of mellow fruit carry memories of

**1943 HAUT MONTRAVEL AOC, CHÂTEAU  
DAUZAN-LA-VERGNE LIQUREUX, 1997.****\$17.50/btl****6btl/500 ml. \$105**

This is a wonderful example of the combination of sufficient fruit acids and residual sugar with elegant refinement enabling the fruit to be expressed in a nectar and honey flavour. The bouquet is gracefully dominant, with floral fragrance, ripe fruit, and a mellow toasty aroma. Exquisitely wrought, it is still a youthful beauty but time will give it a ravishing presence. [06] M6 D7

**Conditions of Purchase for Cellar Plan 138**

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- 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 **May 29, 2001**, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of *Wine Tidings* for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2001 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada at the end of September. 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 one and five weeks).

**Keys for Symbols**

White



Drink Now



Drink this Year



Enjoyable Now; Will Develop 6 Months-2 Years



Wine Meant for Laying Down



Light in Body



Medium Concentration



Great Concentration



Medal Winner



Light Oak



Medium Oak



Heavy Oak



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.



Limited Quantities

- **Sweetness Scale: (in parenthesis)** 0=Very Dry – 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

Prices include all applicable federal and provincial mark ups and taxes, including G.S.T & H.S.T #R 105 233 217 • Q.S.T #1000640430

5165 Sherbrooke Street West, Suite 420, Montréal Québec H4A 1T6

Tel: (514) 483-5551 • Fax: (514) 481-9699 • Email: opim@opim.ca • Site: www.opim.ca