

CELLAR PLAN 141

In this offering :

- Spain:**Conca de Barberá, Penedès, Cava
Priorato, Rioja, Campo de Borja
- Germany:**Pfalz, Mosel, Pheinhessen, Nahe
- Hungary:**Gyöngyös
- France:**Côte d'Or, Beaujolais, Mâcon

ALBERTA



Order deadline date: March 15, 2002

The Wine Society of Canada®

Thematically this Offering features a multiplicity of wine styles from multiple countries. National pride is evident in every example with each supplier presenting a vast array of wines and bemoaning a fact of life, not all could be included, we selected only the best of the best.

Now it is your turn! From such a range, we are confident you will find the wine that fits your pocket-book and suits your palate.

From the rich oaky wines of Spain to serenely attractive German wines, from the finesse of Burgundy to the hearty quaffability of Beaujolais, we know this Offering contains something extraordinary for you.



TARRAGONA, SPAIN



BEAUJOLAIS, FRANCE

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

These programs will remain in effect until our last Cellar Plan of this year (C144), ending in June 2002.

- Eligibility:** 1) If you joined the Society after July 1st, 2001 and have a valid 2002 coupon
2) If you have referred a new member after July 1st, 2001 and have a valid 2002 coupon
3) If you have applied for and received a Royal Bank Opimian Visa Gold Card and have a valid 2002 coupon

You are entitled 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.

2084 LA GALVIA BLANCO SECO, VINO DE MESA.



Coupon

6btl/750 ml.

Vivra and Chardonnay make up this blend, each adding its individual assets to the whole, resulting in a pretty, bright, yellow straw colour with a nicely promoted melon and quince bouquet. In the mouth the texture is satin smooth, light but balanced and ending with a succulent fruit flavour. [00] M9 D10

2085 LA GALVIA TINTO SECO, VINO DE MESA.



Coupon

6btl/750 ml.

By maturing the young wines for a short period in oak barrels complexity is added to the robust vinosity of the Tempranillo variety. The wine is deep maroon, has a pungent bouquet and a palate laden with tongue gripping spicy black fruits with masses of grainy tannins that give it some real length. M8 D9

**The "Opimian Select" program continues.
If you haven't yet signed up, please see enclosed letter for details.**

Bodegas Concavins, Montblanc, Barberá de la Conca

When Opimian first selected this high quality producer as a supplier the *bodega* was a small, ugly concrete block making great wines. Over the years, Luis Carbonell-Figueras, the owner and one of Spain's leading businessmen, has lavished increasing care and extra funding upon this trend setting project.



MR. LUIS CARBONELL-FIGUERAS
WITH HIS DAUGHTER MARIA PILAR



tannins into the fruit, it already has flavours of fruit concentration. As bottle age begins to have an effect, the lively freshness will remain constant, with only the tannins mellowing into a gracious and soft leathery tone. Here's a wine that can't wait to get hitched with a good steak. M7 D8

2090

VIA AURELIA CABERNET SAUVIGNON/ MERLOT 1999, DO CONCA DE BARBERÁ.

\$12.33/btl

12btl/750 ml. \$148



JOSEP VADRÍ

Since our 2001 offering of this wine, it has won a Gold Medal at the International Wine Challenge and we couldn't pass up the opportunity to offer it again for all our members who missed out on it last year. We have been able to secure the few remaining cases. This is wine making at its best, Josep Vadrí the winemaker at Concavins, pulling all the goodness out of the vat as a conjuror pulls rabbits from a hat. Deep purple coloured, the bouquet comes riding in like the cavalry with a peppery fresh intensity and a suggestion of vegetable leaves. Later come the soft tones of vanilla and cedar and sweet oak. Raspy tannins lengthen the finish and promise charm and even elegance. M7 D8

2091

CLOS MONTBLANC CHARDONNAY 2001, DO CONCA DE BARBERÁ.

\$13.08/btl

12btl/750 ml. \$157

Concavins have been able to obtain sufficient stock through their long term contracts and from their own vineyards to be able to offer this spectacularly stunning white. Tons of flavour seem to have been piled into the casks in which the wine was fermented and matured. Stirring of the lees and malolactic fermentation give the rich tropical pineapple nuances and a youthful touch which adds a wonderful finesse. [01] M8 D8

2092

CLOS MONTBLANC CABERNET SAUVIGNON 1999, DO CONCA DE BARBERÁ.

\$12.08/btl

12btl/750 ml. \$145

The first impression is close to that of a great Bordeaux Château, with rich tannins, superbly ripened so that they mingle unobtrusively with the cassis and blackberry styled fruit. The fruit is very intense and mouth filling, with a herbaceous backing and a few flashes of spicy oak. M6 D7

2086

LA VIDA CABERNET SAUVIGNON/ TEMPRANILLO, VINO DE MESA.

\$9.33/btl

12btl/750 ml. \$112



This is a winner; it has masses of colour and fine notes on the nose where the Tempranillo shows up well in its combination with the more assertive Cabernet. The palate has lots of earthy, redcurrant and leathery notes, but it's the sweet fruit that makes a lasting impression while the firm tannins play no more than a sturdy supporting role. M8 D9

2087

VIA AURELIA VIURA/CHARDONNAY 2001, DO CONCA DE BARBERÁ.

\$9.08/btl

12btl/750 ml. \$109



In this successful partnership, the Viura gives the acidity and alcoholic weight to allow the lighter but more personable characteristics of the Chardonnay to develop their potential. As the wine fills

the palate, it has good weight and structure, currently showing some banana and pineapple. [00/01] M8 D9

2088

VIA AURELIA ROSADO 2001, DO CONCA DE BARBERÁ.

\$9.00/btl

12btl/750 ml. \$108



The luscious attack on the nose in a wine with such a delicate colour comes as a surprise and is the result of free run juice of the Premium red wines before they are pressed. The perfumes are not yet fully opened, but the high quality and balance are very obvious. Wonderful summer drinking, dunk the bottle in the lake to cool, then quaff at leisure. [00] M8 D9

2089

VIA AURELIA TEMPRANILLO 2001, DO CONCA DE BARBERÁ.

\$9.17/btl

12btl/750 ml. \$110



Showing the first signs of integrating the harder

2093 CLOS MONTBLANC MERLOT 2000, DO CONCA DE BARBERÁ.**\$12.75/btl 12btl/750 ml. \$153**

High up in the hills of la Conca, the cool maritime micro-climate provides near perfect conditions for optimum ripening of the Merlot. Cool night air keeps the fixed acidity at a high level as it guards the build up of grape sugars. Warm and peppery, laced with blackcurrants and sweet vanilla, this wine has a fresh, even texture. M7 D8

2094 CLOS MONTBLANC PINOT NOIR 2001, DO CONCA DE BARBERÁ.**\$13.75/btl 12btl/750 ml. \$165**

This is a new release, a dark and herbaceous wine with masses of lovely fruit showing in raspberry and red currant styles. With sweet oak on the nose, it is a fragrant wine, with hints of earthy mushroom giving it a darker side, making it a wine to inhale and enjoy. Needs some bottle age to reach greater harmony. M6 D7

Joan Lacorte, Tarragona

Opimian has worked with Joan Lacorte since its opening Offer 29 years ago. He is as passionate about wine as he is fervently devoted to his native Catalonia. From this heartland of Spanish wine, Joan has put together a selection from four separate wineries



JOAN LACORTE

Bodegas Rosell Mir, Penedès.

Opimian has long purchased wines from José-Maria Rosell-Mir and his wife Suzio. Recently a group of Opimians visited the cellars and José-Maria was either so pleased to greet the party, or so delighted to see them leave, that he bid farewell with a loud volley of fireworks.

2096 BLANCO EXTRA CUVÉE 2001, ROSELL MIR, DO PENEDES.**\$9.58/btl 12btl/750 ml. \$115**

As a characterful winemaker, José-Maria is far from sophisticated, but he knows how to please popular taste. He uses Viura to make this wine which has lots of aroma, is light, clean and touched with a nice oaky presence in the mouth where spicy and herbaceous notes fill the palate. [00] M8 D9

2097 PLA DE LA CREU TINTO JOVEN 2000, ROSELL MIR, DO PENEDES.**\$9.92/btl 12btl/750 ml. \$119**

This wine is made from Garnacha and oozes fruit as it slips effortlessly down the throat. There's plenty of flavour in nuances of black cherry and raspberry, but not much tannin to grip the tongue. Drink it now, it's a super partner for pasta, grills and its great at parties. M8 D9

Torello, Can Marti de Baix, San Sadurni de Noya

This most prestigious of all Cava Wineries, privately owned by the same family since 1395, appears for the first time in Canada in this Opimian offer. These unique wines are priced close to those of their competitors in Champagne, but neither the Torello family, nor we, offer any apology.

2098 TORELLO BRUT, DO CAVA.**\$23.83/btl 6btl/750 ml. \$143**

As befits this special wine all the grapes come from the old vineyards surrounding the fabulous manor house beneath which run endless, deep cool cellars where the wines undergo long maturation. Above



ground, an ancient cloistered walk separates home from winery and both remain living examples of a way of life that has almost passed from Spain. An exciting wine, bone dry, clean yet characterful, with richly complex flavours and a fine, persistent mousse. [00] M8 D9

La Conreria de Scala Dei, Priorato, Catalonia

Change has come to Priorato, and the wines are now ranked above more famous Riojas and vie for price with Spain's most expensive bottles. Here in a world where workable land is a scarce resource, we return to the celebrated winemaker, Jordi Vidal and his tiny boutique winery that he shares with the local parish priest.

2099 IUGITER TINTO 1999, DO PRIORATO.**\$29.00/btl 6btl/750 ml. \$174**

Superb! A true reflection of the region's *terroir* of dry slate soil. Vines have struggled here for a thousand years, and this is a top class winner in any environment; brilliant, powerful and full of spicy



flavour. Black in colour, with flavours of black cherry and dark plum, and shards of tannin buffered by the vanilla and smoke aromas of ageing in American oak. Great stuff and a real tribute to Jordi Vidal. M6 D7

Bodegas Bagordi, DO Rioja

The popularity of Rioja has no limits. Opimian knows where to find the best and we have turned to a small *bodega* that makes stylish wines of the highest quality.

2100 BAGORDI GRACIANO ECOLOGICO 1999, DO RIOJA.

\$15.50/btl

6btl/750 ml. \$93



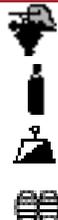
It is fantastic to find a grower who has concentrated his vineyard on the Graciano variety, once the mainstay of Rioja, but for many years a vine that appeared to be in terminal decline. Minimised use of sprays and chemicals throughout the growing season resulted in a rich, mellow wine. Laden with cassis and blackberry ranged alongside nuances of chocolate, cloves and oranges, it is complex and the structured layers of fruit will mature to show how generous Rioja can be.

M6 D7

2101 BAGORDI TINTO RESERVA 1997, DO RIOJA.

\$26.17/btl

6btl/750 ml. \$157

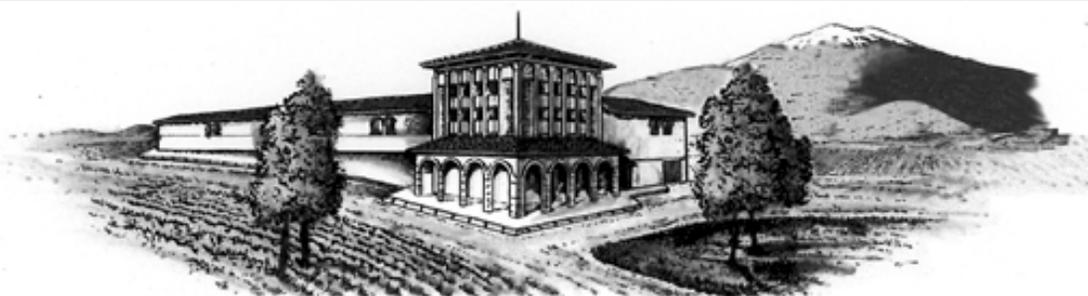


The high altitude of the vineyards far up the Ebro valley helps to temper the oppressive heat of the Iberian summer and produce fruit with enough acidity to balance the ripe, sweet juice. The blend is impressive with good levels of alcohol and a fruit concentration laden with cranberry and raspberry, modest vanilla nuances and plenty of forest floor, gamey characters. The brilliantly structured finish makes this a stunner.

M7 D8

Bodegas Aragonesas, Zaragoza

A chance visit two years ago led to a new relationship between Opimian and one of Spain's most exciting emerging denominations of origin. The region lies in the east of the Zaragoza Province, looking northwards towards the Pyrenees and the Rioja region.



2102 DONA CECILIA MACABÉO BLANCO 2001, DO CAMPO DE BORJA.

\$7.92/btl

12btl/750 ml. \$95



A versatile personality allows the Macabéo to perform in many styles, from the fullest bodied to ultra light, delicate wines such as this example. Bright, pale straw colour, the bouquet is alive with apple fragrance and a hint of passion

fruit. [00] M9 D10.

2104 COTO DE HAYAS BLANCO 2001, DO CAMPO DE BORJA.

\$8.58/btl

12btl/750 ml. \$103



Very light, bright, pale straw coloured, it combines a youthful bouquet with a nose that is like an exotic fruit salad. Faint whiffs of oak are coincidental as this is mostly a tank produced wine, with concentration on keeping the fresh characters unaltered. In the mouth it has nice limey acid highlights with a ripe and easy drinkability. Now at its best. [00] M8 D10

2103 DONA CECILIA GARNACHA TINTO, 2001, DO CAMPO DE BORJA.

\$8.00/btl

12btl/750 ml. \$96



Most of the Garnacha vines are well aged, their yields being no more than a few bunches per plant and the juice is wonderfully rich. This is just a simple local wine, mainly drunk in the villages close by, but it has great fruit, with a richly jam laden bouquet of black cherry and plum which leads to good balance. M8 D9

2105 COTO DE HAYAS TEMPRANILLO/ CABERNET SAUVIGNON 2001, DO CAMPO DE BORJA.

\$12.33/btl

6btl/750 ml. \$74

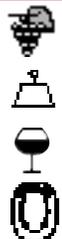


The packaging, very smart and modern, was eye-catching, but it was the fresh harmony of fruit and acidity that got our attention. There's no sign of excessive use of oak and the extract is impressive, giving a deeply purpled colour of great intensity. This is a finely textured wine, well filled out with mouth filling tannins mingled with lingering oak characters and fruit. It will be super in a year or two. M7 D8

GERMANY

Binderer Sankt Ursula, Weinkellerei, Bingen-am-Rhein.

For more than ten years the German wine market has ebbed and flowed as consumer preference has altered. This change, profound and permanent, saw the bold, full-bodied examples from the New World overwhelm the light fragrant wines of Germany. Meanwhile, lovers of elegant German wines continued to support their favourites and enjoyed the stunning equilibrium of the wines from the "wine gardens" of the Rhine.

2106 RIESLING TROCKEN QBA 2000, PALATINE SPRINGS, PFALZ.


\$8.83/btl

12btl/750 ml. \$106



This *cuvée* has been specially chosen by our consultant, Ken Christie, who tasted it last December, before the fermentation was completed. It is made in the modern drier style, with all the grape sugars fermented away, but retaining the delicate spring fragrance that makes Rhine wines such wonderfully stimulating appetisers. Lemony acidity scarcely impacts on the balanced fruit, where floral and mandarin notes end with a lingering finish M8 D9 [01]

grape is unequivocally Riesling, laced with peach and apple, hints of slate and crystal clear lemony acidity to make its memorable mark on the palate.[02] M8 D8

2109 DIENHEIMER FALKENBERG RIESLING KABINETT QMP 2000, WEINGUT BRÜDER DR BECKER, LUDWIGSHOHE, RHEINHESSEN.


\$16.00/btl

6btl/750 ml. \$96



This is a wine to fall in love with; it fills the nose with notes of peach, toffee, fresh apricot with apple and flowers. Don't be worried by its sweetness, the acids are so perfectly balanced that the sugars are no more than a shadow. The length on the palate, enriched by clean fruit flavours and refreshed by the light lime toned acidity, is really outstanding. [02] M6 D8

2107 GUTSRIESLING QBA 2001, DOMANE GRANS-FASSIAN, LEIWEN, MOSEL.


\$12.25/btl

12btl/750 ml. \$147



This wine is a lovely example of the charm of the Mosel Valley. Perfumed with the lightest touch of woodland flowers, with a hint of lemon zest and lightly balanced on the palate with mandarin peel and sweetness. The appeal is sufficient to have members reaching for the cork screw to pull open the second bottle. [02] M8 D9

2110 WEISSER BURGUNDER TROCKEN SPÄTLESE QMP 2000, WEINGUT BURGERMEISTER WILLI SCHWEINHARDT, LANGENLONSHEIM, NAHE.


\$15.50/btl

6btl/750 ml. \$93

The wine with the longest name in the offering needs full attention! This is from the Pinot Blanc varietal, so famous and distinguished in Alsace, but rare in the Rheinland where there's only a little more than 1000 acres planted. It has a glutinous mouthfeel, rich, with lots of dessert fruit flavours and great balance. [00] M8 D9

2108 TRITTENHEIMER ALTARCHEN RIESLING KABINETT QMP 2001, DOMANE GRANS-FASSIAN, LEIWEN, MOSEL.


\$15.00/btl

6btl/750 ml. \$90



Few vineyard slopes are steeper, and even fewer produce fine wines of such enduring appeal as the Altarchen site. The

HUNGARY

It's close to eight years since the Society last offered wines from the outstanding Hungarian winery where "Flying Winemaker" Hugh Ryman first made his name. Ryman has long gone, but the wines have improved and still follow his successful formula.

2111 CHARDONNAY, 2001, JON JOSH PREMIUM SELECTED.


\$8.83/btl

12btl/750 ml. \$106

The healthy fruit is allowed long hang time on the vine until optimally ripe, then immaculately clean winemaking techniques are used in the winery, and



long cooled fermentation promotes the extraction of the flavour. This bright golden wine retains all the brilliant characters of the Chardonnay, with a light lemon scented bouquet followed by full-on ripe fruit flavours in the mouth. This rich, bold wine makes a welcome return in this offering. [01] M8 D9

FRANCE

Lupé-Cholet, Nuits-Saint-Georges, Côte d'Or,

Founded in 1903, Lupé-Cholet came into the ownership of the renowned Bichot family of Beaune many years ago. The new owners retained the old cellars in Nuits-St Georges and developed the domaines that had contributed to the celebrity of the House.

2112 VOSNE ROMANÉE AC 1998, PREMIER CRU "LES MALCONSORTS".

 **\$54.67/btl** **6btl/750 ml. \$328**

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This marvellous village includes a number of the most expensive pieces of vineyard land in the world, including Romanée-Conti, La Tache, La Romanée and Grands-Echezeaux. We chose the "Les Malconsorts" vineyard bordering La Tache, which produces some of the silkiest, palate smooth wines of the Côte d'Or. Nothing can dim the balance, as finely ripened fruit eases alongside grainy tannins and zippy acidity. M5 D7

2113 SANTENAY AC 1999, CÔTE DE BEAUNE, CÔTE D'OR.

 **\$21.33/btl** **6btl/750 ml. \$128**

   
This is one of the most attractive of all the villages of the Côte d'Or. The well rounded toasty bouquet already shows good development with nice oak notes in harmony with the fruit. In the mouth, mushroom scented earthy nuances combine with raspberry giving soft fruit flavours which show some malolactic influence in the sweet mouthfeel. M6 D8



CHRISTOPHE BICHOT


2114 BOURGOGNE PINOT NOIR AC 1999, COMTE DE LUPÉ.

 **\$15.33/btl** **6btl/750 ml. \$92**

  
This wine reflects the quality of the well known estate "Clos du Lupé", has a delicate nose with no excess of oak. The flavours show good soft fruit with a distinct acidity on the finish. Still closed, it needs more time. M6 D7

2115 BOURGOGNE CHARDONNAY AC 2000, RESERVE INES. BARREL AGED IN OAK.

 **\$15.00/btl** **6btl/750 ml. \$90**

  
Typical of the *terroir* there is elegant ripeness and its acidity level combines with balanced finesse. Golden colour with green flashes leads to an aroma with clean mineral notes; creamy fruit in the middle palate ends with a refined lemony finish and spicy oak notes, faint reminders of the ageing in cask. [00] M7 D8

Le Cercle de Beaujolais

Members of the Cercle de Beaujolais came together entirely upon the initiative of Opimian. Each one was considered by the others to be the best producer in his village and only one grower per village was invited to participate. Since the foundation some years ago the group has incorporated and now ships to other markets, but, as so often, Opimian was there first.

2116 BEAUJOLAIS AC 2001, DOMAINE DE MILHOMME, BERNARD PERRIN.

 **\$12.83/btl** **6btl/750 ml. \$77**

  
A casual visitor to the Beaujolais would be hard pressed to find his way to Bernard's farm, perched high above the valley on the steep mountain side that leads to water stressing of the vines and the phenomenal quality of Bernard's wine. This wine is all about concentration and complexity, deep crimson colour, uncommon intensity, and lively tannins. M7 D9

2117 RÉGNIÉ AC 2001, DOMAINE DE THULON, RENÉ AND ANNIE JAMBON.

 **\$14.17/btl** **6btl/750 ml. \$85**

 
Annie and René have several plots which are blended together at bottling. Their 2001 has a beautiful

 
colour, full of the deep purple plum which reappears on the nose along with cherry and soft berry notes. Light tannins give good length, but make this an early developer. Typical of this village, it is much more approachable than any of the other "crus". M8 D9

2118 CÔTE DE BROUILLY AC 2001, DOMAINE DES GRANDES VIGNES, JEAN-CLAUDE AND JACKY NESME.

 **\$15.00/btl** **6btl/750 ml. \$90**

  
Like a conical monument, the extinct volcano of Brouilly stands alone above a flat plain. The soils are distinct and the wine made by the Nesme family is as outstanding as their mountain side vineyard. Lovely clean mineral tones draw a line around the unusual bouquet which has a tar like

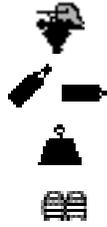
pungency backed by layers of fruit and nuances of oaky vanilla. The palate has rich flavours and quite a high tannin level. M7 D8

**2119 CHIROUBLES AC 2001, "LE BOURG",
ARMAND AND ANNE-MARIE DESMURES.**



The farm has more than twenty small separate lots, totaling sixteen acres. The 2001 has a big aroma, clean and stuffed with ripe fruit and sufficient tannins to offer potential for continued development. Like other "cru" wines, this is still dumb and closed by the tannins, so, give it a few months to grow in the bottle and develop the richness and balance that makes Chiroubles so attractive. M7 D8

**2121 MORGON AC 2001, "LES CHARMES",
DOMAINE DE COLONAT, CHRISTINE
AND BERNARD COLLONGE.**



This is still tough, filled with the rich tannins that stack up to support and reinforce the ripe fruit. Given a short period in the bottle the softness that is so typical of the village will come piling through. Wines from the "Les Charmes" site are the best of the appellation, and we believe that none come better than those of this ancient domaine of twenty acres that has been in the ownership of Bernard's family for six generations. M6 D7

**2122 JULIENAS AC 2001, CLOS DE HAUTE
COMBE, VINCENT AND JACQUES
AUDRAS.**



The vineyard, high above the village of Julienas, is on a sloping plateau where a hard micro-climate delays the start of the growth cycle, and where the rainfall is lost in granite and sandstone subsoil. The result is a wine that has massively spicy acidity, and as the tannins harmonise, the fruit comes bursting through to occupy a dominant role. M5 D7

**2120 CHÉNAS AC 2001, LES GANDELINS,
HUBERT AND DENISE LAPIERRE.**



The Lapiere's Chénas vines are directly below the eponymous windmill of Moulin-à-Vent, producing a wine of deep purple and outstanding intensity. The fruit, sharpened by some stalky acid notes, is rich, harmonious and soft in the mouth offering good length and small cedary charred nuances on the finish. M6 D7

— Paul Sapin, "La Vercherre", La Chapelle de Guinchay, Mâcon, France —

With a full year in its new state-of-the-art offices, winery and cellars, Paul Sapin continues to grow. This is one of the most impressive suppliers to Opimian; there is always a bustle of activity, innovative ideas and new projects. Best of all, the wines remain outstandingly good.

**2123 BEAUJOLAIS VILLAGES AC 2001,
CUVÉE PRESTIGE.**



From this much loved appellation, Sapin's wine is a serious contender. It is full bodied, both in colour and in extract, with a wonderfully bitter-sweet perfume. The bright flavours of plum, black cherry and acidity add to its stature by augmenting the balanced backdrop of orchestrated tannin. M8 D9

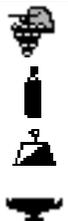
ven, non-oaked beauty with heaps of ripe fruit. Look for banana, guava and mango and a deliciously creamy length. [00] M8 D9.

**2125 COTEAUX DU LYONNAIS ROUGE AC
2001, CUVÉE PRESTIGE.**



The colour is light, but the aromas, full of vigour and life, offer delicious raspberry and wild blueberry impressions while the flavours show an intriguing hint of fresh ground white pepper. It's a great choice to enjoy with cold meats, *saucisson* and salad. M8 D9

**2124 BEAUJOLAIS BLANC AC 2001,
CUVÉE PRESTIGE.**



This has to be the best value white wine from anywhere in Burgundy today. The aroma and palate are clearly all Chardonnay with a superb intensity and balanced flavour. A stunning, fruit dri-

**2126 MÂCON BLANC VILLAGES AC 2001,
CUVÉE PRESTIGE.**



Full of rich fruit and superbly balanced, when tasted prior to bottling, the tangy acidity gave a minerally flavour with rich Chardonnay characters and a nice

anised touch. The creamy mouthfeel, shows the typical chalky finish that is a trademark of the Paul Sapin wines. [01] M8 D9

2127 MÂCON SUPERIEUR ROUGE AC 2001, CUVÉE PRESTIGE.

\$11.67/btl

6btl/750 ml. \$70



This is a first rate wine, from vineyards where low volumes of intensely concentrated fruit are harvested. In the bottle, this is shown in rich easily accessed fruit which is lovely now but can take moderate maturation, developing the silky notes of sweet fruit and a supple soft structure. M7 D8

2128 POUILLY VINZELLES AC 2001, CUVÉE PRESTIGE.

\$18.17/btl

6btl/750 ml. \$109



Champagne and Pouilly share the same high percentage of limestone in their soil, and both produce wines with superlative finesse. Taste and be hooked for life on gorgeous Chardonnay! It has ripe peach, melon and plum and a dash of mineral to impart a rapier-like elegance with lemon-fresh acid notes and balanced extract. [00] M8 D8

2129 COEUR DES LANCIERS BLANC, VIN DE TABLE FRANÇAIS.

\$8.42/btl

12btl/750 ml. \$101

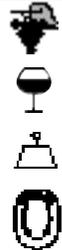


For more than thirty years, Coeur des Lanciers has been one of the Prestige labels of the Paul Sapin company, specially blended for the Opimian Society. This white *cuvée* of shows Chardonnay character has excellent balance and a fine structure. There's plenty of fruit to attract both nose and palate, all elegantly set up by the fresh flavoured acidity. [00] M9 D10

2130 COEUR DES LANCIERS ROUGE, VIN DE TABLE FRANÇAIS.

\$8.00/btl

12btl/750 ml. \$96

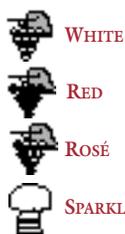


Take young wines from the Grenache and Carignan, then use *macération carbonique* vinification, bottle as soon as the fermentation is finished and voila! you produce a perky young wine with low tannins. This is how Sapin make this glossy little thirst quencher, which, with its bright colour and bursting juicy fruit, uses alcohol merely as a support to the flavours. M8 D9

Conditions of Purchase for Cellar Plan 141

- 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 March 15, 2002, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Winetidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2002 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 in mid-July. 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

RED

ROSÉ

SPARKLING

DRINK NOW

DRINK THIS YEAR

ENJOYABLE NOW; WILL DEVELOP 6 MONTHS-2 YEARS

WINE MEANT FOR LAYING DOWN

GREAT CONCENTRATION

MEDIUM CONCENTRATION

LIGHT IN BODY

HEAVY OAK

MEDIUM OAK

LIGHT 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.



MEDAL WINNER



EXTREMELY LIMITED QUANTITIES



VERY LIMITED QUANTITIES



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



OPIMIANT *Select*

Now you can receive
a mixed case of wine from
every offering!

We are listening...

“Is it possible to try some of the wines before ordering a full case?”

“I’m a new member, what should I choose?”

“I’d like to try the Cabernet and the Reserva but I can’t order both cases, which do you recommend?”

“I missed that offering, is it too late to place an order?”

The Opimian Society is pleased to introduce a brand new program for members. Choose **Opimian Select** and you will automatically receive a mixed case (six bottles) from every offering. We are responding to members’ requests – new members often ask how they can try wines without committing to a case of 12 bottles. Member surveys tell us a majority would like to receive preselected mixed cases at a fixed cost. With **Opimian Select** you will be assured a mixed case from every offering even if you were away or missed placing an order. Sign up now and you will sample a minimum of 18 different wines in this offering season (at least 3 different wines will be in each case, there are 6 offerings between now and June 2002).

Opimian wine consultant, Kenneth Christie M.W., will be working with one supplier from every offering. Together they will select six bottles of wine, varying in style and price range. You won’t know which wines you will get until they arrive – however the wines will be chosen from those featured on the offering.

How does it work? Sign up for **Opimian Select** on the form below. You will then receive the **Select** case from every offering until you wish to cancel. The cost is standardized, \$70 per case, per offering. The price per bottle averages out to \$11.67, however, the variety of wines you will receive ranges from \$9 to \$40. We will make up each case to include table wines as well as special occasion wines, red and/or white and different grape varieties. Your credit card will be charged \$70 at the close of each offering. The method of delivery remains the same, your **Opimian Select** case will arrive at the same time as other wines from the same supplier.

Have your case and drink it too!

Yes, I would like to join the Opimian Select program. I understand my credit card will be charged \$70 on the closing day of each offering.

Name: _____ Member Number: _____

Address: _____

Credit card:

Expiration date: _____ / _____

Signature: _____

Return to:

The Opimian Society
5165 Sherbrooke Street West,
Suite 420
Montreal, Quebec
H4A 1T6