

CELLAR PLAN 143

In this offering :

Bordeaux, *France*

ALBERTA



The Wine Society of Canada®

Order deadline date: May 17, 2002

Bordeaux and History

This year marks the 29th Anniversary of the Opimian Society and the 850th of the marriage in 1152 between Eleanor, Duchess of Aquitaine with Henry, Duke of Burgundy. Their union sealed the future of France as a nation while setting Bordeaux upon the journey it has followed ever since, a path placing wine at the heart of the commerce of the south west of France. Since this almost forgotten occasion, the endless pursuit of the vine has seen the rise of many fortunes but, in the face of much change, it is a fact that Bordeaux has never produced so many high quality wines as today.

The Role of "Vintage"

The saying that "good weather is the Mother of great wine" is not new, it is a truism known to all who enjoy this inspiring tittle. Clearly, winemakers prefer to work with perfectly ripened fruit, but whereas this was once an essential for Bordeaux, recent technological advances have enabled winemakers to produce successful quality wines year in and year out.



S.E.M.A.V., Cours du Médoc, Bordeaux

Opimian's original Bordeaux supplier, SEMAV, is the stock holding company owned by Nathaniel Johnston et Fils where brothers Denis, Archibald and Ivanhoé now run the business. The parent house was founded in 1734 and its reputation has broadened enormously during the directorship shared by the three brothers. SEMAV not only benefits from close links with producers in every Bordeaux appellation, they are also holders of one of the largest inventories of fine Bordeaux wines.

2192

PRINCE PIRATE BLANC, VIN DE TABLE FRANÇAIS.

\$8.33/btl

12btl/750 ml. \$100

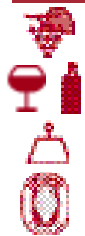


One of members' perennial favourites, Prince Pirate remains, with its red counterpart, an enduring bargain. The three major Bordeaux varieties all play their part in the blending, each contributing

to the breadth of flavour. Nicely expressed acidity holds up the ripe fruit giving a lean, almost mineral clean freshness with an easy to approach complexity. [00] M9 D9



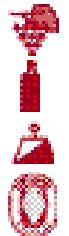
IVANHOÉ JOHNSTON

**2193 PRINCE PIRATE ROUGE, "CUVÉE DB",
VIN DE TABLE FRANÇAIS.****\$8.42/btl****12btl/750 ml. \$101**

As the Society approaches its thirtieth year we worked with Denis and Ivanhoé to blend a similar cuvée to the original "Cuvée DB" shipment that long ago established the popularity of "le Pirate". Fortunately, the two recent vintages have both been a success so we had nicely ripened fruit and sunny tannins to work with. The thrust of the blend is from the two Cabernets, but we left some room for the addition of spicy flavours from the characterful Merlot. M8 D8

**2194 THE OPIMIAN SOCIETY'S SAUVIGNON
BLANC, AC BORDEAUX.****\$9.67/btl****12btl/750 ml. \$116**

The changing style of production of Bordeaux Sauvignon has resulted in these wines getting better by the year. This one has lots of vivacity, its finely expressed acids holding up fresh fruit and leafy flavours, with sappy elder-flower and capsicum joining red-currant in a basket of flavours. The palate is really "creamy" but spiced up with touches of lime and pineapple which provide a lingering finish. [00] M8 D8

**2195 THE OPIMIAN SOCIETY'S CLARET,
AC BORDEAUX.****\$10.42/btl****12btl/750 ml. \$125**

Perhaps the best bargain in French wine today, simple red Bordeaux has seen its market share steadily attacked on the French market by Côtes du Rhône and the many new Vins de Pays. This is simply delicious, with fruit levels to die for and showing the excellent balance that allows the tannins to provide the background for earthy forest floor aromas, with all the small red fruits adding their part to the flavour. Good spice leaves a firm, sturdy impression on the finish. M8 D8

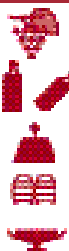
**2196 CHÂTEAU HAUT SOCIONDO, 1999,
AC CÔTES DE BLAYE.****\$12.00/btl****12btl/750 ml. \$144**

Tasted in Bordeaux in 2001 it was full of luscious fruit imposed on the typically dry tannin base that makes Bordeaux memorable and unique. When tasted recently it had come along marvelously and is now showing soft, palate filling characters with generous fruit flavours, emphasizing cassis and stone fruit like plum and cherry. The Merlot has a great influence and leaves deliciously spicy notes all over the palate. Not a large Châteaux, Haut Sociondo is definitively one of the best of the smaller estates. M8 D8.

The Reserve players of the First Team



With the demand for great wines under famous labels reaching ever higher levels, many of the best Classified Growths introduced a second label that allows proprietors to manage the demand for their Grands Vins without resorting to dumping any surplus on the market. This has reduced the availability of "village" wines but benefits are transferred to wines which carry an enviable pedigree and share the production techniques with the Grands Vins from the same properties.

**2197 LES ALLÉES DE CANTEMERLE, 1998,
AC HAUT MÉDOC. [2ND WINE OF CHÂTEAU
CANTEMERLE, CRU CLASSÉ, HAUT MÉDOC]****\$23.00/btl****6btl/750 ml. \$138**

Astonishingly good wine, carefully following the style of the Château which is rightly renowned for rich fruit on a well balanced base. Following a change of ownership twenty years ago, an endless stream of money was pumped into the winemaking facilities and it really shows. Great harmony, with almost equal levels of Merlot and Cabernet Sauvignon, complexity is added by including Cabernet Franc and 4% Petit Verdot. Average age of the vines exceeds 30 years, so yields are low and extract levels high. The careful wood treatment has added hugely to the attraction of a classy wine. M7 D7

**2198 MARQUIS DE CALON, 1998, AC SAINT
ESTÈPHE. [2ND WINE OF CHÂTEAU CALON SÉGUR, CRU
CLASSÉ, SAINT ESTÈPHE]****\$25.17/btl****6btl/750 ml. \$151**

Opimian shipped one of its first ever "en primeur" wines from the late Philippe Gasqueton, then owner of this property. His wife, Madame Denise, now runs the estate with an iron hand in a velvet glove. There's

no doubt that the wines are massively improved, yet they show the very best qualities that made Calon Ségur one of the finest Châteaux wines of Bordeaux. With tannins as taut as a crossbow it needed piles of fruit to give balancing generosity. This is a wine to lay down, it has wonderful potential which time alone will develop. M5 D6

2199

**LE BARON DE BRANE, 1999,
AC MARGAUX.** [2ND WINE OF CHÂTEAU BRANE
CANTENAC, CRU CLASSÉ, MARGAUX]

\$26.83/btl 6btl/750 ml. \$161

By the '90s Château Brane Cantenac was recognised among the top wines of Bordeaux. Its small brother, Le Baron, follows in the same mould. Winemaking is very traditional, with hand pickers gathering less than 3/4 of the average yield for the region. The wine has a very strong Cabernet character, stinky and hefting a solid feeling for the gravelly *terroir*. A year in small oak, with 20% new wood, has added a delicious cedary-pine aspect to

the bouquet but in the mouth it succumbs to beautiful fruit flavours. Long, clean yet complex, a real gem in the unique Margaux style. M6 D6

2200

**LA DAME DE MONTROSE, 1999,
AC SAINT ESTÈPHE.** [2ND WINE OF CHÂTEAU
MONTROSE, CRU CLASSÉ, SAINT ESTÈPHE]

\$30.17/btl 6btl/750 ml. \$181

The on-going rise in the quality of Château Montrose has been achieved by one of the most rigorous wine management regimes in Bordeaux. Nothing is ever left undone, and this rigid approach has extended to "La Dame" an unfiltered wine making up 30% of the yield of the property. The lighter style that has made Montrose so popular can be seen here with both elegance and charm. All the components give the impression of being dovetailed to fit with each other, tannin and fruit, red berries and black fruit, acidity and structure, *terroir* and oak. This is a superbly crafted wine now, but time will make it even better. M7 D7

VINTEX, Boulevard Alfred Daney, Bordeaux.

One of Bordeaux's top *négociant* houses, Vintex has a particular interest in the Canadian market where partner, Bill Blatch, makes regular appearances at Opimian functions. Entirely managed by its three founding partners, Vintex has specialised, through the technical know-how of Chris Pease, the second partner, in guiding the production of many smaller Châteaux from the reasonably priced appellations.

2201

**CHÂTEAU DE FONTENILLE, 2001,
AC ENTRE-DEUX-MERS.**

\$11.67/btl 12btl/750 ml. \$140

Made by the progressive winemaker, Stephane Defraisne, this wine of lasting brilliance comes from a property Opimian has followed through several earlier vintages. After a long, cooled fermentation the wines have a capsicum and kiwi fruit character, flinty and yet offering lovely mellow flavours at the finish. Bright coloured, it is green-tinted with a bouquet that adds the zest of ripe grapefruit to complete its complexity. Intensely flavoured, lingering sweetly, yet without sugars, it leaves a positive impression in the palate. [00] M8 D9

as, for the first time, no Muscadelle is included in the blend. The nose shows an abundance of ripe fruit in a display offering floral nuances with gooseberry and passion-fruit. This is Sauvignon at its brilliant best with razor sharp definition marked out by deliciously lively acidity before finishing neat, clean and enhanced by a ripe and succulent mouthfeel. [00] M7 D8

2203

CHÂTEAU CARVIN, 2000, AC BORDEAUX.

\$13.75/btl 12btl/750 ml. \$165

We believe that the 2000 vintage was the best yet for Mandy Jones the Australian winemaker at the Carvin estate. Clear, fresh, straw coloured, it has a lovely herbal bouquet and an array of nettles with subtle hints of vanilla perfumed oak. Peaches with apple follow the early attack, and are succeeded by a showing of rich fruit that gushes onto the palate with a flash of Sauvignon energy. Clean, appealing and long, it is surely Mandy's best white wine. (00) M8 D9

2202

**CHÂTEAU ROQUEFORT, 2001,
AC BORDEAUX.**

\$12.42/btl 12btl/750 ml. \$149

Twenty year old vines produce this very pale silver coloured wine that hides a bouquet brimming with youthful zip but still clinging on to the last banana toned aromas from recent fermentation. The cleanly defined flavours are distinctly different from previous vintages of this wine

2204

CHÂTEAU DE CASTRES, 2000, AC GRAVES.

\$20.50/btl 12btl/750 ml. \$246

The mostly gravel soils give a firm mineral tone to the fresh, fruity palate. Densely packed flavours are dom-



inated by Semillon giving a softer tone to the more expressive style of the Sauvignon. Although vinified in one of Bordeaux's most modern *cuvées*, tradition is followed and respected. The wine is very supple and showing exuberant freshness around a nice acidic edge, it has lovely flavours of gooseberry and cut grass amid the limey fixed acid which leaves a long lasting tingle in the mouth. This is a property to watch. [00] M6 D8



FORTRESS OF BLAYE

2205

CHÂTEAU PEYRAUD, 1998, AC PREMIÈRES CÔTES DE BLAYE.

\$10.92/btl 12btl/750 ml. \$131



The vines are grown on a very small estate of little more than 20 acres, which benefits from a localised outcrop of unusual soil with a high chalk content. This *terroir* adds deep and pungently spicy tones to the grape selection which is dominated by the Merlot. Made in a modern style for early enjoyment, it uses no oak as this would hide the luscious up-front fruit. Cerise coloured with a lifted peppery aroma it has a softly sweet palate laden with charming fruit and an entrancing fragrant aroma. M8 D8

2206

CLOS MANSY, 1998, AC CÔTES DE CASTILLON.

\$11.08/btl 12btl/750 ml. \$133



Bill Blatch of Vintex was so convinced of the quality potential that he sent his New Zealand winemaker, Alistair Soper, to supervise the production. Almost all the grapes are Merlot, clean and fully ripened, fermented in steel tanks for the early bottling that preserves all the fresh fragrance, floral notes with cinnamon and peppery spice. Now showing a fruit driven attack with raspberry and aromatic rose petal notes, the concentrated fruit follows right through to a smooth and mellow finish. M8 D9

2207

CHÂTEAU PERRIN, 1998, BARRIQUE CUVÉE, AC CÔTES DE CASTILLON.

\$12.58/btl 12btl/750 ml. \$151



Winemaking consultant Jean-Marie Dubois worked alongside Alistair Soper to produce this gem. Exceptional care was taken to hand pick only fully ripened bunches from the steepest slopes above the Dordogne. Fermentation was long and slow, in refrigerated stainless steel tanks before maturation in new American oak casks on the fine lees. Now show-

ing refined and soft vanilla flavours, the oak has added ripe tannic characters marrying sympathetically with the hearty fruit that wells up like a wave of succulent blackcurrant. A dark and delicious beastie, made to last and mature. M6 D8

2208

CHÂTEAU THÉBOT, 1998, AC BORDEAUX.

\$13.00/btl 12btl/750 ml. \$156



This comes from a vineyard well known to Opimian consultant, Ken Christie, as he walks the path along the escarpment from Saint Emilion to Bergerac; lovely rolling

countryside, perfect for rambling and winemaking on the freely drained mixed soil. Hand picking ensures that only perfect bunches are used in the fermentation prior to running the young wine into French oak for a period of twelve months. Still reserved, with juicy cherry and a plummy tang before wads of fruit pile up to show supple flavours supported in the background by pillars of tannin. The toughness will soften with a little more time as it reaches its fragrant and velvet promise. M6 D7

2209

CHÂTEAU ROLAND LA GARDE, "TRADITION", 1999, AC PREMIÈRES CÔTES DE BLAYE.

\$15.17/btl 12btl/750 ml. \$182



Driving south from Paris one speeds past the vineyards of Blaye with scarcely a glance. Not far away, Bruno Martin keeps this sixty acre vineyard as though it were his garden. Nothing disturbs the timeless care given to the vines; severe pruning, bud selection, mid-summer thinning of the bunches and finally, on the day of perfect ripeness, a rapid harvesting. Dark, soft, and attractive, it is coloured with garnet tones and perfumed by violets enriching a clean aroma without oak influence. Mellow, vaguely dusty, aromatic - it has a warmly ripe nose with hints of green herbs surrounded by a collar of tannin offering satisfying quality bordering on real treasure. M7 D7

2210

CHÂTEAU PLAISANCE, CUVÉE TRADITION, 1999, AC PREMIÈRES CÔTES DE BORDEAUX.

\$15.50/btl 12btl/750 ml. \$186



Opimian's first offer from this property was white, but that was before we had tasted the superb reds that Patrick Bayle produces. Since then the acreage of the vineyard has increased, and he devotes more energy to his reds. This one is superb, dark and thickly concentrated with a rich and fragrant plum-style bouquet with touches of warm cedary-oak that surround the sweet ripe fruit with berry-like flavours. Astonishingly elegant, this will offer bottle ageing potential for at least five years. M6 D6

Aurelien Grenouilleau, Pineuilh, Gironde.

Joining the list of suppliers to Opimian in 2001, this Bordeaux *négociant* offers a comprehensive list of serious, very well priced wines. We have tasted the many samples sent to us by this House, and the ones featured in this offer have impressed us with their quality and their sensible value.

2211 CHÂTEAU LAFON, CRU GRAND BOURGEOIS, 2000, AC LISTRAC-MÉDOC.

\$16.50/btl 12btl/750 ml. \$198



This twenty-five acre vineyard is owned by an exceptional winemaker, Jean-Pierre Theron, whose other wine, Château La Becade, was popular with members in a previous offering. The vineyard, between Saint Julien and Margaux, sits on the "Marcieux", a well drained seam of gravel linking these two famous villages. After fermentation in vat, the young wine was matured in French oak for eighteen months becoming quite soft and supple, with well managed tannins that have integrated well with the vinosity and suggest easy drinking quite soon, the structure will prolong the cellar life. A remarkably spicy, fruit laden bouquet sets up the palate where fleshy, soft berry fruit shows a supple mouth-feel with a sharply defined clean finish. M6 D7

2212 CHÂTEAU PEY-MARTIN, 2000, CRU BOURGEOIS, AC MÉDOC.

\$13.42/btl 12btl/750 ml. \$161



Opimian's first offer from this Château was the '99. This is an early release of a great vintage. It has a rounded out structure but low levels of tannin suggest it has seen little time in wood.

There's plenty of fruit in an attractive Médoc style - dry, nicely earthy and presenting good length on the palate. M6 D7

2213 CHÂTEAU MOULIN DE BEAUFORT, 1999, AC MÉDOC.

\$14.67/btl 12btl/750 ml. \$176



Good purple colour with a peppery, oak impregnated aromatic bouquet highlighting the fresh intensity of the fruit alongside a suggestion of green leaves. The tannins are taut but show good liveliness on the palate where nice sweet oak from cask maturation adds charm to fresh, red-curranty fruit flavours. In the mouth the tannins are gruff, sturdy characters showing towards the end and adding length and structure. It has a two dimensional farewell as the fruit plays out its role showing elegance and richness. M7 D8

2214 CHÂTEAU LALANDE, 1999, AC SAINT JULIEN.

\$24.25/btl 12btl/750 ml. \$291



This is a well situated property in the heart of Saint Julien close to famous Château Talbot and near to Château Lagrange of which it once formed a part. The gravelly plateau forming the vineyard adds a pronounced "forest floor" sense of the *terroir* to the flavour which is very strongly Cabernet Sauvignon based. Firm tannins and spinachy green leaves show before the appearance of softer fruits, including cassis, berry and capsicum emerge. Good structure and fine definition of the components harmonize into a fine finish M6 D8

Château de Sours, Bordeaux.

When Esmé Johnstone purchased his property twelve years ago it had been in decline for decades. Since then his continuing investment has been directed towards the vineyards and cellars, where the quality of the wine has been brought up to the standard of many of the better classified growths. Esmé produces a range of spectacular wines, some of which have become so popular that they have to be rationed between his major clients.



CHÂTEAU DE SOURS

2215 CHÂTEAU RICHEMONT BLANC, 2000, AC BORDEAUX.

\$11.92/btl 12btl/750 ml. \$143



Esmé always made good quantities of white wine from the varietals planted before his arrival, but in his winemaking he has been able to accentuate the fruity aromas and heightened their freshness to give a crisp balance between fruit flavour and structure. This is still young and closed but the generosity showing on the finish will develop much further. Nice friendly personality right through to the dry finish. [00] M9 D9

**2216 CHÂTEAU RICHEMONT ROUGE, 2000,
AC BORDEAUX.****\$11.92/btl 12btls/750 ml. \$143**

This comes from the younger vines on the property, and shows a little more aggressively in the mouth than its siblings but, being designed for early drinking, it has masses of lusty fruit. The flickering red colour, purple and cherry tinted, reveals fresh edged acidity with gentle tannins which build up the fruit and yield its richness to fill the mouth with a rush of flavour on the finish. Touches of oak in the palate present a nicely packaged duet of raspberry with cherry and a touch of spice. M8 D8

**ESMÉ JOHNSTONE AT CHÂTEAU DE SOURS**

fermentation tanks. This is the best of rosés, full of refined fruit, light in tannin but brimming with zippy flavours carrying nicely balanced acidity. Cool and noble, the harmony between fruit and tannin promotes fragrance with style. Perhaps at its best on a sun drenched day in the country, but it makes friends anytime. [00] M8 D9

**2217 CHÂTEAU DE SOURS BLANC, 2000,
AC BORDEAUX.****\$14.83/btl 12btls/750 ml. \$178**

Carefully selecting the best sites for planting white vines, Esmé has planted Sauvignon Blanc, Sauvignon Gris and Semillon to produce wines with greater body and richer flavours. This is not yet long enough in bottle to show its full weight yet it already offers a nicely rounded ample structure, neither too heavy nor deep but with plenty of succulently ripe fruit. Nice style with well balanced crispness in the mouth. [00] M7 D8

**2219 LA SOURCE, 1999, AC BORDEAUX.****(DE CHÂTEAU DE SOURS)****\$49.83/btl 12btls/750 ml. \$598**

Until one tastes a really fine, hand-crafted "boutique" wine it is impossible to excuse its high price level. Esmé makes this wine with an almost manic dedication, using grapes picked bunch by bunch, then selected berry by berry, using only the opulently ripest. The fruit comes from a small patch of 70 year old Merlot vines which yield a small harvest of fine fruit. After crushing the juice is fermented before being transferred to new French oak barrels to spend a further eighteen months in same. Rich, concentrated and bursting with power it is round and poised, its sweet fruit extract marrying in a harmony with ripe grainy tannin. Truly elegant and genuinely unctuous, it is very much a gentle giant. M5 D6

**2218 CHÂTEAU DE SOURS ROSÉ, 2001,
AC BORDEAUX.****\$14.42/btl 12btls/750 ml. \$173**

This wine made such an impact in London that from the year of its introduction it has had to be rationed. Esmé takes his finest Merlot grapes, gently crushes them and allows the free run juice to pick up a little bright colour from the skins as it flows into cooled



————— Marianne and Philip Mallard, Château Pique-Sègue, —————
Port Saint Foy et Ponchapt, Bergerac.

Philip made his fortune developing shopping malls north of Paris before turning his hand to breeding pedigree Limousin cattle. While his animals roamed the valleys of the farm, Marianne planted the slopes with classic Bordeaux varieties and a decade later, the vineyard has become the most successful of the Bergerac region.

**2220 CHÂTEAU PIQUE-SÈGUE BLANC, 2001,
AC MONTRAVEL.****\$11.08/btl 12btls/750 ml. \$133**

Year after year Marianne wins gold medals for her stunning dry white wines, particularly the Sauvignon. Light and clear, it has a delectable perfumed nose showing spice and pungent elderberry flowers in the early morning. The palate has a great attack, savoury, beautifully soft and fresh by turns, tingling with acidity and a basket of flavoury nuances. Filled with promise and simply delicious. [00] M8 D9

**VINEYARDS AT CHÂTEAU PIQUE-SÈGUE**

2221 CHÂTEAU PIQUE-SÈGUE ROSÉ, 2001, AC BERGERAC ROSÉ.**\$11.50/btl****12btls/750 ml. \$138**

This is a lovely wine with a fresh pink colour showing attractive youthful highlights. Made by the "saigné" method where free run juice is run by gravity from the freshly

crushed berries, it shows the delicate aromas of red grapes with hints of blackberry. The clean fresh base has a delicacy offering a tang of mineral water reinforced by soft ripe cherry nuances. Very finely balanced tannins blend perfectly with apple fresh acidity to emphasize its fresh youthful vigour with perfectly crafted harmony in the mouth. [00] M8 D9

2222 CHÂTEAU PIQUE-SÈGUE, MOELLEUX, 2000, AC CÔTES DE MONTRAVEL.**\$12.67/btl****12btls/750 ml. \$152**

Simply the most delicious wine of the season, although modestly sweet this is residual grape sugar at its best as it forms a perfect partnership with the soft, fruity

flavours. Super-clean, peachy, soft fruits show interesting tropical aromas, then lovely fresh, saliva stimulating, mouth watering acidity. Members who love their wines to offer a touch of sweetness must beat a pathway to order this one. [03] M8 D9

2223 CHÂTEAU PIQUE-SÈGUE ROUGE, 2000, AC BERGERAC ROUGE.**\$11.50/btl****12btls/750 ml. \$138**

Deep, dark red with a richly concentrated centre, this wine is entirely typical of a grand vintage. The fresh cedar and blackberry nose has a densely packed perfume with charming added touches of mint and tea in the background. A fine, sweetish entry shows good fruit levels, then the palate expands as the tough edge of the young tannin shows. Fruit flavours finish well with red berries making their mark on a wine with moderate length. M7 D8

2224 CHÂTEAU DAUZAN-LA-VERGNE, BLANC SEC, 1999, AC MONTRAVEL.**\$14.42/btl****12btls/750 ml. \$173**

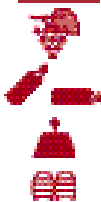
This is Marianne's "senior" wine, produced from fully ripened Sauvignon Blanc from the best of the south facing vineyards. Partly



fermented in small Nevers oak casks, it is matured on the fine lees with frequent baton stirring to promote malolactic activity that releases aroma and enhances flavours. Deep tawny golden colour leads into the big tropical fruits that mingle alongside a succulent but savoury fresh mouth-feel. [00] M7 D9

2225 CHÂTEAU DAUZAN-LA-VERGNE, LIQUOREUX, 1999, AC HAUT MONTRAVEL.**\$19.50/btl****6btls/500 ml. \$117**

Only a passionate winemaker like Marianne would persevere with the production of a seriously botrytis effected dessert wine of this quality. This is an unashamed super-sweet pudding wine that could only be made in small volumes, and then only after "noble rot" [botrytis cinerea] has run its full course in the Semillon, concentrating the extract of these long hang-time grapes. The ripe straw colour precedes the lifted aroma of crystallised fruit with dried flowers mixed with honey and a hint of limes and raisins. Then, the fresh acidic characters of ripe Sauvignon and Muscadelle follow in the mouth with beautifully lifted fresh flavours. [05] M6 D8

2226 CHÂTEAU DAUZAN-LA-VERGNE, 1999, AC CÔTES DE BERGERAC.**\$14.42/btl****12btls/750 ml. \$173**

A superbly elegant wine with a gracious colour, bouquet and taste, a credit to skilled winemaking. The fine red fruits come bounding through with lively expressions of cherry and damson that last right through the palate until finally they linger through the finish where finely toned, closely textured tannins take over. The best of the fruit is yet to come as maturity evolves a full range of complex nuances with classy oak tones lying quietly in the panorama. M6 D8

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

These programs will remain in effect until our last Cellar Plan of 2002, C144 ending June 30, 2002.

Eligibility: 1) If you have 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.

2190 GRAND CHARTRONS BLANC, VIN DE TABLE FRANÇAIS.



Coupon

6btl/750 ml.

Bright silver colours with a nice bouquet showing the clear characters of the two major grapes, Semillon and Sauvignon Blanc. For half a century this has been one of the Johnston's most successful blends, its easy style with sound balance making it a surprisingly good aperitif with good fruit levels and a well rounded medium to full body. [00] M9 D9

2191 GRAND CHARTRONS ROUGE, VIN DE TABLE FRANÇAIS.



Coupon

6btl/750 ml.

An attractively juicy red with a refined if slightly stinky youthful character. In the coming months the fruit will develop an attractively soft trail to ripened black cherry and plummy flavours. Simple, quaffable and moderately light, it is ideal for the middle of the day. M9 D9

Conditions of Purchase for Cellar Plan 143

- 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 17, 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 late 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



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

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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,
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Montreal, Quebec
H4A 1T6