

# CELLAR PLAN 146

## In this offering :

South America : . . . . .Chile, Argentina

France: . . . . .Alsace, Rhône

Coupon Wines: . . . . .Membership Recruitment &  
Royal Bank/Opimian Visa Gold Card Programs

ALBERTA



### Response to our Opimian Select Program has been staggering!

Members who participate in this program receive a mixed case of 6 bottles from every offering. If you haven't signed up yet, please see the enclosed form for details and enrolment.

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**Last day to order : March 17, 2003**

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## French Chic takes on the Sassy South Americans

**H**ordes of exciting bottles of varietal wines from South America, the brilliant Alsace co-operative of Hunawihr and fabulous new single domaines from the Rhône.

Entering its third decade, the Society decided to change its focus on the Rhône. We sent Kenneth Christie, Master of Wine, to search far and wide for the finest single domaines where he tasted extensively, visiting properties in every appellation. The results revealed many remarkable wines, some have never been exported before, all are of exceptional quality.

Alsace, France's largest single appellation, traditionally labels with the name of one of the regional varietals, giving "aficionados" an alternative to the ubiquitously rich Chardonnay. The Society's selection comes from the commune of Hunawihr, whose vineyards lie in the heart of the best *terroir*.

The southern hemisphere continues to delight us with wines that show affability and opulence. With whites showing rich tropicality partnering reds that fill the mouth with vivid soft-berry flavours, it is hard to fault the wines that Chile and Argentina can offer.

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

We are pleased to announce the continuation of these ever popular programs into the year 2003. They will remain in effect until the last Cellar Plan (C149), June 2003.

- Eligibility:** 1) If you joined the Society after July 1st, 2002 and have a valid 2003 coupon  
2) If you referred a new member after July 1st, 2002 and have a valid 2003 coupon  
3) If you applied for and have received a Royal Bank Opimian Visa Gold Card and have a valid 2003 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.

**2367**

**CHARDONNAY, 2002,  
CORNELLANA.**

**Coupon**

**6btl/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2369 but is available only through the use of the coupon as explained above.

**2368**

**CABERNET SAUVIGNON/MERLOT, 2002,  
CORNELLANA.**

**Coupon**

**6btl/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2371 but is available only through the use of the coupon as explained above.

## CHILE

**Land of Valleys and Streams**

Chile is a long thin country bordered by the Pacific to the west and the Andes to the east, and lying in between, is the Central Valley, a 1000km long plateau dissected by rivers carrying water for Chile's agriculture. Winter rainfall supports the vines in four vineyard regions along the Maipo, Rapel, Curico and Maule rivers where most grapes are grown. Only Casablanca lies west of the coastal range, enjoying cool maritime conditions.

**The Andean Foothills**

For the vines that flourish here, the high diurnal temperature variations result in good acidity retention and deep colour – both features of the best Chilean wines. Most vineyards are between 32°C and 38°C - latitudinally comparable to southern Spain, but climatically cooler due to the influence of both ocean and mountains.

**The Valleys**

**Aconcagua Valley:** the most northerly of the best vineyards lie in Chile's hottest and driest wine region with temperatures exceeding 30°C, creating a semi-desert. With no rainfall until May there is no risk of mildew. The gap through which the river accesses the sea is the key to grape quality as cool winds from the Andes funnel through towards the ocean.

**Rapel Valley:** This valley is dissected by the Cachapoal and Tinguiririca

rivers which fill Lake Rapel, the large reservoir at the confluence with a third river, the Rapel. Rainfall amounts to 700mm but the greatest effect on grape development is the 20°C diurnal temperature variation throughout the growing and ripening season.

**Curico Valley:** Containing the sub-region, Lontue, this valley is dissected by the Lontue river. The shorter growing season here makes the area particularly suitable for Merlot, Cabernet Sauvignon and Sauvignon Blanc.

**The Vineyards**

Through historical confusion many Chilean wines are produced from incorrectly labelled vines – for example, 30% of wines labelled Sauvignon Blanc are produced from a similar but inferior variety, the Sauvignonasse. More disturbing is the recently discovered accidental mixing of Merlot with Carmenère, a vine type prone to poor fruit that shows herbaceous excess and high tannin levels. Correct identification of vine types is now a major priority with the rare Carmenère much sought after.

**Chile's International Success Story**

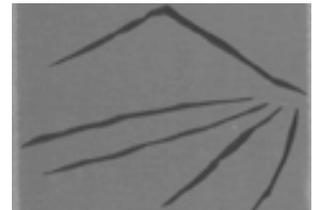
Export performance is best illustrated by statistics.

1985 - 10 million litres

2001 - 311 million litres

**Cornellana, Vina La Rosa Estate, Rapel, Cachapoal Valley**

The estate has more than four thousand acres, with close to seventeen hundred acres of vines – that's big! Farming is centred around a stunning traditional "hacienda" in a visually superb location with avocados, grapefruit, kiwis and coconuts sharing the landscape with vines.

**2369 CHARDONNAY, 2002, CORNELLANA.****\$9.83/btl****12btl/750 ml. \$118**

This is the wine that consultant Ken Christie selected as his "house" wine. It is rich, pineapple-fresh, supple and satisfying. It uses the lively acidity in harmony with the youthful fruit to refresh the palate. Nice length, there is plenty of grip but the finish is succulent. [00] M9 D9

**2370 SAUVIGNON BLANC, 2002, CORNELLANA.****\$10.08/btl****12btl/750 ml. \$121**

The colour remains silvery-white, with acidity adding impressions of levity, followed by richer tones and aromatic fullness. Sweet fruit gives positive ripeness to round out the grassy elderflower characters. Leaves the mouth energised and sharply focused. [00] M9 D9

**2371 CABERNET SAUVIGNON/MERLOT, 2002, CORNELLANA.****\$9.92/btl****12btl/750 ml. \$119**

The Cachapoal Valley is recognised as one of Chile's premiere regions for red grape varieties - perfect for Merlot and Cabernet Sauvignon. This bottling has fine primary fruit with well defined tannins giving a hearty structure. Easy drinking now with all that up-front brambly fruit but it will be better in a year's time. M8 D9

**2372 MERLOT, 2002, CORNELLANA.****\$10.25/btl****12btl/750 ml. \$123**

Although the grape "hang time" is almost a third longer than Merlot grown in France, there is little loss of acidity and the tannins are nicely balanced. Deeply coloured, with a herbaceous impact at the finish. M7 D8

**2373 CHARDONNAY RESERVA, 2002, CORNELLANA.****\$12.33/btl 12btl/750 ml. \$148**

In a blind tasting it is very similar to Premium California Chardonnay. Ripe, thickly extracted fruit offers a honeyed bouquet while the first taste fills the palate with notes of concentrated mango and melon. Careful cask maturation adds a subtle dimension gently reinforcing the flavour interest. [01] M7 D9



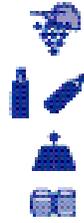
grainy oak bouquet filled with aromas of mulberry and ripe plums, attractive spice adds interesting notes to a well rounded, poised wine with a ripe fruit heart. M6 D8

**2374 CABERNET SAUVIGNON RESERVA, 2002, CORNELLANA.****\$12.58/btl 12btl/750 ml. \$151**

A simply delicious wine filled with the best level of fruit that endlessly sunny days can pack into the bottle. Ripe and robust, there's plenty of richness to the soft tannin. There is little doubt that this super wine comes at an unbeatable price. M6 D8

**2376 CARMENÈRE RESERVA, 2002, CORNELLANA.****\$13.42/btl 12btl/750 ml. \$161**

Achieving full ripeness in this varietal is never easy, even in the benevolent Chilean climate, but by heavy leaf pulling during the early summer, this goal has been met. Stalky, acerbic, energetic green flavours give a "claretty" impression, with a big mouthful of strong, firm flavours. M6 D7

**2375 MERLOT RESERVA, 2002, CORNELLANA.****\$13.17/btl 12btl/750 ml. \$158**

Concentrated flavours in the mouth point to the optimal ripeness of the fruit; the Cachapoal Valley accomplishes this year after year. Deep red colour with a fine

**2377 MERLOT/CABERNET SAUVIGNON GRAN RESERVA, 2002, CORNELLANA.****\$18.17/btl 12btl/750 ml. \$218**

The colour is intensely vivid and deep, but this intensity doesn't harm the luscious fruit aromas, nor the equilibrium of the sun ripened tannins which fit with the succulent cassis and red cherry fruit. M6 D7

**Vina Echeverria, Molina, Curico Province**

Molina lies in the Valle del Lontue, over 200 Kilometres south of Santiago, where the Echeverria family have farmed for over two and a half centuries. Roberto Echeverria, patron of the family and one of the great intellectuals in the world of wine, controls the estate by following sustainable agricultural practices that border upon organic production.

**2378 UNWOODED CHARDONNAY, 2002, CASA NUEVA.****\$11.42/btl 12btl/750 ml. \$137**

All Echeverria vines are pruned onto a "lyre" shaped trellis to facilitate hand harvesting and assure uniform maturity. This shows in the bottle where full tropical fea-

tures add harmony to nuances of peach, pear and banana to reflect the ripeness of the fruit. [01] M8 D9

**2380 CARMENÈRE, 2002, CASA NUEVA.****\$11.75/btl 12btl/750 ml. \$141**

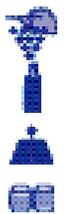
Carmenère tends to be hidden among Merlot vineyards, where machine picking causes difficulties. Roberto's solution is to harvest by hand allowing every bunch to be examined for ripeness. This wine has super red fruit flavours, plenty

of cassis, plum and spice and no shortage of tannin. It is silky and for all its herbaceousness, the red fruits linger on the palate. M7 D7

**2379 MERLOT, 2001, CASA NUEVA.****\$11.58/btl 12btl/750 ml. \$139**

Following the crushing and temperature controlled fermentation over ten days, the wine lay for two weeks on the fine lees to extract the last whispers of flavour. A year in

small oak casks enhanced the complexity to present a full cherry-black colour, with a pungently spiced and jammy bouquet. Ripe, lasting tannins add depth to the finish. M7 D8

**2381 CABERNET SAUVIGNON RESERVA, 2000, CASA NUEVA.****\$14.58/btl 12btl/750 ml. \$175**

Hand harvested in late April, the sugars fermented out completely giving 13° alcohol. After extended skin contact and a year in cask, the characters are emerging. Purple, almost glossy with a peppery, oak impregnated bouquet with intense fruit and a hint of greenery, it shows nice oak and plenty of curranty fruit, and a fierce flavour augmented by some gruff tannins. M6 D7



## Vina Requiringua, Molina, Curico Valley

A huge *estancia*, with cowboys herding cattle, so typical of the South American story! The owners, the Achurra family, keep a large stable of ponies ridden by "Chaco" Achurra, a famous polo player and the vineyards cover several hundred acres of the property.


**2382 SAUVIGNON BLANC, 2002, LOS RISCOS.**  
 \$11.33/btl 12btl/750 ml. \$136

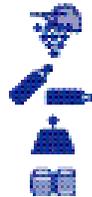

Temperature controlled fermentation and the elimination of malo-lactic fermentation keeps the fruit brimming with exciting primary flavours. Elderberry mixed with acerbic gooseberry mark the entry to the palate, with pear and green apple adding further interest. Made for immediate enjoyment, while the freshness of the fruit remains sharp. [00] M9 D9

**2385 CARMENÈRE, 2002, LOS RISCOS.**  
 \$11.58/btl 12btl/750 ml. \$139


Chile's Carmenère would like to be the new "Zinfandel" phenomenon. The difficulty to fully ripen the grapes will be inhibiting, but this deep coloured wine with a vigorous, sappy, green flavour is highly attractive, giving a "racy" Merlot impression and exciting primary flavours. M7 D8

**2383 CHARDONNAY, 2002, LOS RISCOS.**  
 \$11.33/btl 12btl/750 ml. \$136

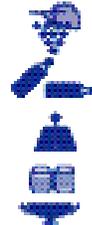

Produced on soils that stress the vines through the summer, the roots seek out ground water from the run-off from the Andes. Fermented at low temperature, Requiringua wines have plenty of light fruit flavours, attractively balanced acidity and a stylishly clean finish. [00] M8 D9

**2386 CABERNET SAUVIGNON, 2001, TORO DE PIEDRA**  
 \$15.00/btl 12btl/750 ml. \$180


A beautiful wine, with a dark colour showing magenta and purple tones, the bouquet is filled with warm fragrance suggesting old fashioned roses. Intense tannins cut through the tarry depth of the red fruit; this is a big wine. M5 D6

**2384 CABERNET SAUVIGNON, 2002, LOS RISCOS.**  
 \$11.58/btl 12btl/750 ml. \$139

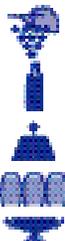

Densely coloured, with mineral nuances extracted from the volcanic *terroir* dominating the dark fruit, it is full bodied with green tannins. With a little time in the bottle, the aromatics will emerge and the structure will become elegant. M6 D7

**2387 CARMENÈRE, 2001, TORO DE PIEDRA.**  
 \$16.17/btl 12btl/750 ml. \$194


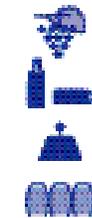
Delicious, rich, well structured, it is showing the first signs of softening the tannins which bring the components into harmony. Great concentration, a flickering purple colour, layers of oak that show mellow spice, it is nicely fruit-filled with gentle tannic richness. It will grow as it builds complexity. M6 D7

## Sergio Traverso, Santiago

Sergio shows his special magic with grapes. His classic Californian vintages of "Murrieta's Well" were brilliant and far ahead of the pack. Returning to his native Chile, Sergio is doing it again, his wines are quite extraordinary.

**2388 CARMENÈRE/CABERNET SAUVIGNON, 1999, RADAL.**  
 \$12.83/btl 12btl/750 ml. \$154


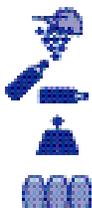
The hottest and driest year of the century as "La Nina" drove the clouds away, yields everywhere fell by 30% as grape concentration mounted. Dark, brooding, intense garnet and gloriously concentrated with a fine and delicious palate of cherry and plum lingering on soft velvet tannins. M7 D8

**2390 CABERNET SAUVIGNON RESERVA, 2000, TRAVERSO.**  
 \$14.08/btl 12btl/750 ml. \$169


If the preceding year was La Nina, this was La Madre, "the Mother", following a wet winter when rainfall replenished the depleted water reserves. It shows curranty, plum like aromas, laced with cinnamon that give Christmas pudding richness. The palate shows juicy characters while lively acidity extends the finish. M6 D7

**2389 MERLOT RESERVA, 2000, TRAVERSO.**  
 \$14.67/btl 12btl/750 ml. \$176


Wonderfully spicy, with a real bite across the tongue, it has a warm attack and pungency in the nose, with red berry fruit by the bucketful; raspberry and nuances of jam, spinach and even nettle flood out of the glass. Delicious! M7 D8

**2391 CABERNET SAUVIGNON GRAN RESERVA, 2000, TRAVERSO.**  
 \$18.42/btl 12btl/750 ml. \$221


Aged in French oak for over a year, it is ruby garnet in colour with, fresh aromas. Full bodied with long evolution on the palate, the tannins are soft but firm, hinting of promise with bottle ageing. A touch of Cabernet Franc and Malbec were added to give a rounder structure and a smooth finish. M5 D6

## ARGENTINA

This, the oldest continuously wine producing country of the New World, enjoyed a pre-war period of fantastic affluence, at that time it was the world's fourth richest country. Sadly, things changed but today, the owners of the great wine estates are fighting back, and we can enjoy sensational bargains.

### Bodegas Goyenechea, San Rafael, Mendoza

The cool climate region of San Rafael is considered the best for wine production in this vast country, with the longer growing season particularly favouring the aromatic white varietals and the classic French vines. Goyenechea continues a wide program of modernisation in the vineyards and *bodega*, only inhibited by the country's difficulties that have greatly affected everyday life.

#### 2392 CHARDONNAY, 2002.

\$12.08/btl

12btls/750 ml. \$145



From the Villa Atuel vineyard, this wine is golden and clear, with a young, fruit laden bouquet against a backdrop of creamy fragrance and a whiff of mango. The clean palate shows elegance and lively fruit. [01] M8 D9

#### 2393 MERLOT ROSÉ, 2002.

\$10.92/btl

12btls/750 ml. \$131



The increasing use of free-run quality juice has created a new style with a growing following. Cold fermented, filtered prior to a short resting period in steel tanks, it shows pure fruit flavours and hints of the spice that gives it Merlot appeal. Serve chilled and enjoy! [00] M9 D9

#### 2394 SYRAH, 2001.

\$10.92/btl

12btls/750 ml. \$131



Medium bodied yet well balanced, the ripe and accessible fruit offers a succulence enhanced by light levels of tannin. Perhaps this is Argentina's answer to Beaujolais; it certainly has the same "joie de vivre" with an abundance of spicy fruit. M9 D9

#### 2395 MALBEC, 2001.

\$12.08/btl

12btls/750 ml. \$145

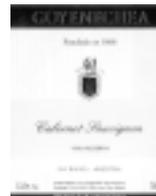


No-one makes better Malbec than José-Luis. The vines are pruned Bordeaux Style to keep the canopies open and the whole bunches are macerated for a week at natural temperatures to extract all the colour. Malo-lactic fermentation broadened the flavours before the young wine was moved to French casks for eighteen months. The aromas show walnuts, dry fruit and a hint of spice. M8 D9

#### 2396 CABERNET SAUVIGNON, 2001.

\$12.92/btl

12btls/750 ml. \$155



A spectacular wine from the "La Vasconia" property named to honour the Basque country origins of the Goyenecheas, who migrated from Spain during the famine years of the nineteenth century. This is a blend of Cabernet Sauvignon with a small proportion of Merlot, fermented for seven days in skin contact, then six months in oak, followed by a year in bottle to allow the components to marry and integrate. M7 D9

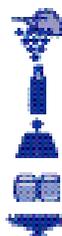
### Vinas de Vila, Cruz de Piedra, Maipú, Mendoza Province

With the fifth largest winemaking industry in the world, but with an export business that has hardly started to fly, don't be surprised to see many more super wines from this major family owned producer.

#### 2397 EL ROMANCE, 2002.

\$10.00/btl

12btls/750 ml. \$120

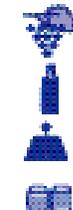


Blending for a particular flavour profile and price point when there is a large range of grape varieties available, can sometimes pay-off big time. That time has arrived! This blend of Bonarda, Malbec and Cabernet Sauvignon won the "Red Table Wine \$12.00 (in Ontario) Category at the Opimian Directors' Autumn tasting. It has a deep colour, lots of rich, ripe fruit with vanilla hints leading to a soft finish. M7 D9

#### 2398 MERLOT, 2002.

\$11.08/btl

12btls/750 ml. \$133



Clear deep red with a grainy oak bouquet filled with spice and sun-ripened mulberry, the sweet centre fills the palate offering attractive flavour. Muscular tannins give a feeling that's out of step with the subtlety of the fruit driven style, but soften to a nice gentle finish with clean fruit lasting until the last swallow. M7 D8

#### 2399 CABERNET SAUVIGNON, 2002.

\$11.08/btl

12btls/750 ml. \$133



Youthful and aggressive, it has masses of fruit lurking

 behind the tannin. The deep red colour is followed by fine fragrances of soft fruit with cherry and damsons and a hint of toasted coffee. It needs a little time to develop the marriage of tannin and oak with fruit and alcohol. M5 D7

2400

**BONARDA, 2002.****\$11.08/btl****12btl/750 ml. \$133**

A grape originating in the Piedmont region of Italy but producing a far better wine here than back in Italy. This is a winner, so much class showing in vivid flavours of prune, sun-dried tomato and black olive paired

up with cherry jam and dark chocolate. Deliciously different, a great wine for pasta – don't forget the mozzarella! M8 D9

2401

**MALBEC PREMIUM, 2000.****\$16.67/btl****6btl/750 ml. \$100**

A deep cherrywood colour with a trace of dustiness reminiscent of old claret on the nose. Nuances of leather and coffee almost hide the distant fragrance until in the mouth there's plenty to taste, with forcefully ripe fruit and intense flavour seeking balance between the delicious fresh fruit and the hard grip of the tannin. Close to opulent, it needs more time to harmonise. M6 D7

**FRANCE****ALSACE: Cave Vinicole de Hunawihr**

Just a short distance off the "Route du Vin" lie the timber houses of Hunawihr, with every window box an explosion of scarlet geraniums. The village, according to wine writer, Clive Coates, is home to the finest Rieslings in the world. The cellars of Hunawihr, in the hands of François Bosch, produce high quality wines that show their individuality and elegance with clearly defined aromas and complex approachable flavours.



BEAUTIFUL ALSACE



2402

**CRYSTAL SPRING, THE OPIMIAN CUVÉE, 2001, AC ALSACE.****\$12.17/btl****6btl/750 ml. \$73**

A blend of several varietals, the lovely ripe aromas surround and present a delicately accented acidity showing delicious apple freshness. Still very young, but the pure fruit adds nice notes to the finish. [01] M8 D9

2403

**PINOT BLANC KLEVNER, RESERVE, 2001, AC ALSACE.****\$13.33/btl****6btl/750 ml. \$80**

Supple, showing good balance between ripe fruit and fresh lemony acidity, this variety has the aroma of apple blossom with a hint of spice. Surprising depth in the middle palate and good complexity with finesse through to a well balanced finish. [01] M8 D8

2404

**RIESLING RESERVE, 2001, AC ALSACE.****\$13.83/btl****6btl/750 ml. \$83**

This vine gave Hunawihr its reputation for excellence. It is rich yet dry, concentrated, with the freshly flavoured acidity filling the palate with rich fruit. No sign here of



the kerosene nuances found in ageing Rieslings, only elegance, complexity and a needle sharp purity of flavour. A thoroughbred with real authority. [01] M6 D8

2405

**TOKAY PINOT GRIS, 2001, AC ALSACE. MEDAILLE D'OR, COLMAR.****\$17.83/btl****6btl/750 ml. \$107**

Known in Alsace as the Tokay for over four centuries, it must soon lose that heritage, but consumers will enjoy Pinot Gris from Alsace under any label. This fully deserves its

Gold medal award. Pale, glossy straw coloured, with a dry aroma and hints of fruit peel and apple acidity. [00] M7 D8

2406

**GEWURZTRAMINER, 2000, LIEU DIT "MUEHLFORST", AC ALSACE.****\$18.17/btl****6btl/750 ml. \$109**

The opulence of the concentrated fruit where mango, pineapple, lychees and orange peel dance their mystical whirligig with each other produces an exceptional wine from arguably the finest single vineyard site in Alsace, the "Muehlforst". Ripe blossom, richly perfumed yet remaining quite "racy", concentrated finish, this is a wine to last for a decade. [01] M5 D7

## RHÔNE: "Carnival on the Rhône" – A New Opimian Venture

Thousands of growers work vineyards from just south of Lyons until the grey mass of the Rhône spills out into the confusing welter of channels of its delta. In recent years the growth of domaine bottling has given consumers a greater selection of wines that reflect the integrity of the grower and his *terroir*. This individualism ensures that the general quality of the wines bottled on the family owned estates has reached an unprecedented level of excellence. Opimian has tasted and selected the best of the bunch.



LYON

**2407 POL ROMAIN BLANC, 2002, VIN DE PAYS DU VAUCLUSE.****\$9.08/btl 12btl/750 ml. \$109**

Simple but delicious, a wine with a beautifully aromatic, floral bouquet with notes of spring flowers. This little charmer exists to be enjoyed for what it is, a nice, easy, fresh wine showing some richness and a hint of residual sweetness to enjoy as soon as it arrives. (01) M9 D9

**2408 LES SIRIANES ROUGE, 2001, COSTIÈRES DE NÎMES.****\$10.42/btl 12btl/750 ml. \$125**

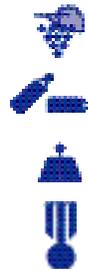
Produced on a shelf of ancient pebbles dating from the Ice Age with a sub-soil of clay and chalk, this super wine has a high proportion of old vine Carignan backed up by equal proportions of Cinsault, Grenache and Syrah. The bouquet blooms with spicy notes, nice floral tones and an impressive presence. It offers attractive youthful acidity giving a sappy, pungent and fruity impression. M7 D8

**2409 SYRAH, MAS DE BEAULIEU, 2000, VIN DE PAYS DU PONT DU GARD.****\$10.92/btl 12btl/750 ml. \$131**

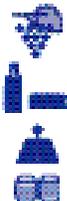
From an ancient property with super old vines, the low yield produces rich, fat, spicy aromas, while the flavours are softly toned, the spicy notes blending in the fruit to offer ripe harmony and good length. Elegant, charming, a refined example of how good simple country wines have become. M7 D8

**2410 DOMAINE ROCHE AUDRAN 2000, AC CÔTES DU RHÔNE.****VINCENT ROCHETTE.****\$15.00/btl 6btl/750 ml. \$90**

Great colour from a wonderful vintage, this is deeply aromatic with red fruit and jammy nuances, good spice notes, small touches of vanilla and a nicely compact range of characters. Very full in the mouth, with raspberry, stone fruit and rich flavours, it needs a while to develop, but it will be so good. M6 D8

**2411 DOMAINE DE LA FERME ST MARTIN, 2001, AC BEAUMES DE VENISE.****FAMILLE DE GUY JULLIEN.****\$18.17/btl 6btl/750 ml. \$109**

One of the most remarkable vineyards in France, at over 500 metres above sea level, it faces due south towards the towering profile of the Mont de Ventoux, an ancient volcano. Guy Jullien works on yellow soils of chalk and sand with eighty year old vines, yielding a pathetically small crop of 20 hectolitres per hectare – compared to sixty five on the plain. His wines are fantastic, very elegant, beautifully balanced, rich and long. M6 D8

**2412 DOMAINE BERTHET-RAYNE, 2001, AC CAIRANNE. MICHEL BERTHET-RAYNE.****\$17.00/btl 6btl/750 ml. \$102**

Rattling off in praise of his wines, Michel spoke of the remarkable evolution of the 2001 vintage, the best in his experience. We have found a wine with the potential to live for twenty years, or be enjoyed today. Intensely deep maroon, it has a soft aroma, with charming hints of rose petals and tea. In the mouth it resounds with round, complex and deep red fruit flavours featuring cassis and blackberry. Sensational! M6 D7

**2413 DOMAINE DU CORIANÇON, 2000, AC VINSOBRES. FRANCOIS VALLOT.****\$17.67/btl 6btl/750 ml. \$106**

Tasted on a foul January evening in the fading light, this wine stood out like a beacon. It has an enticing bouquet filled with the richness of figs and prunes, sweet juicy notes and clean oak. Long and rich, it offers the warm marriage between the supple fruit and silky ripe tannins. Very full, an attractive partner for grills, game, or cheeses. M7 D8

**2414** DOMAINE CHAMPAL, "CHAUBAYOU",  
2001, AC CROZES HERMITAGE.**ERIC ROCHER.****\$18.67/btl****6btl/750 ml. \$112**

Eric, one of only 42 growers in Crozes, has arrived in this offer with a fanfare. His wine is delicious, it exudes herbal notes with soft spicy influences that emphasise the fresh fruit. In the glass, the colour shines with a deep purple plum colour reminiscent of fresh picked grapes. "Chaubayou" a terraced shoulder of high land with a *terroir* of clay mixed with loess, [ancient wind blown deposits from eastern Europe], gives ripe grape flavours. Young, energetic, grainy tannins add endless layers of structure. A wonderful wine, probably the best Crozes we have ever tasted. M6 D8

**2415** CHÂTEAU DE MONTMIRAIL, CUVÉE LES  
GRANIER, 2000, AC GIGONDAS.**FAMILLE ARCHAMBAULT-BOUTEILLER.****\$22.33/btl****6btl/750 ml. \$134**

Benefiting from the protection offered by the dragon's teeth of the Dentelles de Montmirail, the vine-



yards of Gigondas produce wines rivalled only by the greatest cuvées of Châteauneuf. This is huge, a mighty goblet of chewy, tannic, fruit laden wine, strong and full, rich, all its edges rounded out by supple fruit, it is, in a word, – delicious. M6 D8

**2416** DOMAINE DES CIGALONS, 2001,  
AC CHÂTEAUNEUF-DU-PAPE.**DANY & CHRISTIAN BERTHET-RAYNE.****\$28.33/btl****6btl/750 ml. \$170**

This is from one of the greatest estates of Châteauneuf, sharing a long border with Château de Beaugard, with the same *terroir* and climate. Like his brother, (see lot 2412), Christian talks a storm, and similarly makes wonderful wines. This unfiltered wine has a beautifully deep, concentrated purple-maroon colour. The nose shows elegance, with power, a richness that enhances the elegant balance of earthy tones with floral nuances. Long sinewy tannins lengthen the rich finish. M6 D7

## Conditions of Purchase for Cellar Plan 146

- 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 17, 2003, 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 2003 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 French wines on this Offering are expected to arrive in Canada end of June, the South American wines. end of 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



DRINK NOW



GREAT CONCENTRATION



HEAVY OAK

**MEMBER'S CHOICES**

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



RED



DRINK THIS YEAR



MEDIUM CONCENTRATION



MEDIUM OAK

**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.



ROSÉ



ENJOYABLE NOW; WILL DEVELOP 6 MONTHS-2 YEARS



LIGHT IN BODY



LIGHT OAK

**MEDAL WINNER**

SPARKLING



WINE MEANT FOR LAYING DOWN

• 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

**EXTREMELY LIMITED QUANTITIES****VERY LIMITED QUANTITIES****LIMITED QUANTITIES**