

CELLAR PLAN 148

In this offering :

France:The wines of Aquitaine
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.

Last day to order : June 6, 2003

Bewitched in Bordeaux and Bedazzled by Bergerac

Opimian's very selective 30th Anniversary collection reflecting the delectable variety of wines from Aquitaine where connections with Britain go back hundreds of years. Most of our suppliers reflect this heritage and we are particularly well appreciated in English speaking markets world-wide.

As the changing pattern of climate was bringing floods to many of Europe's vineyards, the southerly breezes of August and September blew clouds away from the south western corner of France bringing a drought to Bordeaux and the Gironde region.

The effect of the near dry conditions forced the grapes to ripen and fill with concentrated juice giving a flavourful, rich, and opulent promise.

So, Bordeaux has had another great year, one that the pundits will rate in their celebrated catalogue of super vintages.

Our tastings of white

wines, from the smallest to the finest of the best known Châteaux, shows that wine-makers had an easy task in making good wine. They are all silkily smooth, fully ripe, well balanced and harmonious – words that will feature again and often throughout this offer. Then there is the red wine selection, mainly from earlier vintages. All have been sifted, tasted several times until only wines which passed the “early morning tasting test” have been included in this Cellar Plan. All the wines show deep colours, rich aromas and flavours filled with ripe tannins to balance their rich full fruit.



S.E.M.A.V., Cours du Médoc, Bordeaux

Wizard wines from a Bordeaux aristocrat.

For thirty years, selections from Nathaniel Johnston and later his sons Denis, Archie and Ivanhoe, have provided a backdrop to other wines featured in the Society's Bordeaux collections. The Johnstons came to Bordeaux in 1734 and through the generations have relied upon their boundless integrity and well trained palates to build their prominent place in Bordeaux's hierarchy.

2477 PRINCE PIRATE BLANC, VIN DE TABLE FRANÇAIS.
\$8.67/btl 12btl/750 ml. \$104

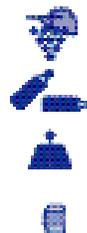

We'd love to be able to tell you where this wine comes from, but French legislation will not permit us to offer the smallest hint. But Hey, this is great stuff, very glug-gable, with ample flavours nicely highlighted with fresh acidity and sufficient fruit to offer some length and equilibrium. Made to be enjoyed young, so as soon as it arrives, open up, have a party, who would want to wait? [00] M8 D9



satisfied only when it finds a wine with all the required qualities. Claret can come cheaper, but good Claret doesn't and cannot. The plum colour shows youth, with a lively raspberry and plum aroma with a smidgen of coffee. A rich robe of blackberry covers the palate allowing expansive layers of herbs, mint and spices to develop a suave mouth-feel. Textured concentration makes it widely appealing. M8 D8

2478 PRINCE PIRATE ROUGE, « CUVÉE VJC », VIN DE TABLE FRANÇAIS.
\$8.75/btl 12btl/750 ml. \$105

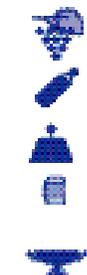

For thirty years Opimians have made this their own, an everyday wine of first choice, and how right they are. The "Cuvee VJC" has medium depth of colour, with hints of cerise. The bouquet opens nicely with fragrance packed with blackcurrants and ripe plums. There is some density in the mouth where the easy but grainy tannins, add length to the graceful finish. Never less than delicious, it is assertive enough to show balanced structure. M8 D8.


2481 CHÂTEAU MAILLARD, 2001, AC GRAVES ROUGE.
\$12.58/btl 12btl/750 ml. \$151


With 110 acres, this large Châteaux in the small village of Mazères, shares the *terroir* with the famous growth, Roquetaillade la Grange. Château Maillard produces over twenty thousand cases of very deep purple-red coloured wine with a youthful but powerfully aromatic nose laced with cinnamon and over-ripe currants and cassis that evoke a rich Christmas pudding feel. Warm fruit lingers in the mouth giving long flavours that merge alongside grainy, rich tannins into a firm gripping structure. Touches of oak peek through with a little impact at the end to offer an extra flavour dimension. M6 D7

2479 THE OPIMIAN SOCIETY BORDEAUX BLANC, CHÂTEAU LE JOURDIS, 2002, AC BORDEAUX.
\$10.42/btl 12btl/750 ml. \$125

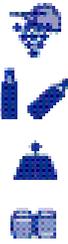

Simply delicious, fresh and vigorous, it is sizzling with green fruits with flashy flavours ranging from kiwi to gooseberry. One of the most instantly lovable glasses of white we have tasted for many a long day – and if that were not sufficient, add good structure, balance and length and that is what Opimian is all about – brilliant wine for everyday, it's irresistible. [00] M8 D9


2482 CHÂTEAU HAUT SOCIONDO, 2000, AC CÔTES DE BLAYE.
\$12.67/btl 12btl/750 ml. \$152


The on-going improvements in the wines of this small property have been remarkable, and the 2000 vintage is a typical example of a really good wine just beginning to show its quality. Lovely ripe Cabernet fruit characters just touched by new oak lead the fruit through to a nicely balanced tannic finish. Flavours of cinnamon and blackcurrant in combination add a spicy dimension to give the flavour full dimension and interest. M7 D8

2480 THE OPIMIAN SOCIETY CLARET, AC BORDEAUX.
\$10.67/btl 12btl/750 ml. \$128


The word "claret" covers many qualities from the finest wines down to a miserable glass. The Society tastes numbers of samples each year,

2483 CHÂTEAU LA CHAPELLE AUX MOINES, 2000, AC SAINT ÉMILION.**\$21.17/btl 6btl/750 ml. \$127**

All the wines of the 2000 vintage are coming on at a pace, their quality after a year in bottle showing the excellence of the vintage. The Saint Emilion 2000s all have an abundance of easy going fruit, sufficient to fill the mouth and dispel the toughness of a tannic attack. The ripe, almost lush, fruit is so juicy it suggests the presence of sweetness but as the flavour develops in the mouth, elegant touches of tannin leave a lovely dry and spicy farewell. Great wine to serve with a roast chicken! M8 D8

2484 CHÂTEAU VIEUX COUTELIN, 2000, CRU BOURGEOIS, AC SAINT ESTÈPHE.**\$21.17/btl 6btl/750 ml. \$127**

Absolutely brilliant, everything about this wine seems to shine. It comes from a tiny vineyard of just fifteen acres producing a modest 2500 cases. Perhaps the quality can be explained by the low yield,

here the colour is rich, deep and intense. The nose shows a deft touch of oak management bringing out fine aromas, with touches of roses and tobacco leaf. Great complexity in a fruit-driven style harmonizes with ripe tannins to add finesse and provide a parcel that magnificently wraps up the palate. No surprise that this property regularly gains Gold Medals. M6 D7

2485 LES ALLÉES DE CANTEMERLE, 2000, AC HAUT-MÉDOC.**\$24.33/btl 6btl/750 ml. \$146**

Like many top estates, Cantemerle, alongside several junior labels, belongs to a diversified syndicate with plenty of money, funding spectacular improvements over recent years. The vineyard care has been inspired, while the winery has been totally re-equipped. The "Allées 2000" is deep, complex and concentrated, with supple tannins sheltering masses of fruit with awesome black cherry jam, pepper, spicy notes with liquorice and chocolate and full bodied flavour showing endless layers of power. Bordeaux should always be like this! M6 D7

Vintex S.A., Boulevard Alfred Daney, Bordeaux.

Very few newcomers have attained success in the closed community of the Bordeaux wine trade, but Bill Blatch has certainly managed to do just that - an Englishman to boot! Bill brought huge energy and enthusiasm together with two partners and their synergy made the trio into the substantial Boredelais institution it is today. Vintex has supplied Opimian for over twenty years.

2486 CHÂTEAU DE FONTENILLE, 2002, AC ENTRE DEUX MERS.**\$12.92/btl 12btl/750 ml. \$155**

This is a delicious modern stylish white from one of the best producers. It is yet another "special" in a series from Stéphane Defraisne, the owner. Showing a forceful elderflower nose, with limey green, tangy dry acidity, it has wonderful aromas coming from the Sauvignon Blanc grapes, but deeper flavours are contributed by the Semillon, with Muscadelle adding more velvet to the zip. Grab for it, it's too sexy to miss. [00] M8 D8



extra "wow" factor to the bouquet, it has long steely nuances, with touches of mineral acidity and hints of pears, swelling in the mouth then filling the palate with subtle fruit and a long smooth middle flavour. [00] M8 D8.

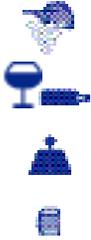
2488 CHÂTEAU CARSIN BLANC, 2002, AC BORDEAUX.**\$15.00/btl 12btl/750 ml. \$180**

Another of Ozzie winemaker, Mandy Jones', whizzbang winners. This is a dry charmer with everything from the clean flavour of flinty pebbles to rich palate filling velvet guava and mango. Acidity is the key to success and here it is at just the perfect level to promote length yet always offering attractive currant, gooseberry and spice-box notes which follow from the florally vibrant aromas. [00] M8 D8

2487 CHÂTEAU ROQUEFORT, 2002, AC BORDEAUX.**\$13.67/btl 12btl/750 ml. \$164**

Driving the lanes of Bordeaux it would be all too simple to overlook this property, but once tasted it is worth a pilgrimage. Produced with a small amount of Sauvignon Gris grapes which add definition and an

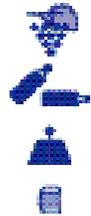
2489 LA FLEUR D'OR, 2001, AC SAUTERNES.
\$14.29/btl 24btl/375 ml. \$343



A wonderful extravagance, glorious Sauternes! In order to find enough wine from the legendary 2001 vintage, Bill purchased from a number of small properties and bottled the blend under his "Fleur d'Or" label. The vintage is one of the greatest for many years, full of the special honeyed flavour and aroma that only comes when the grapes have been naturally dehydrated by "noble rot". Golden and fat, succulent, glutinous and rich, balanced by high levels of fixed fruit acid this is a perfectly beautiful balanced wine. The utterly quintessential partner for strawberries but amazingly it is also perfect with rich patés. Drink it now or lay it down. [07] M6 D8

2490 CHÂTEAU GLAUDET, 2000, AC BORDEAUX.

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



Each year the red vines of the Entre Deux Mers yield increasingly better wines. This small property in the heart of the region, is dedicated to producing fantastic grapes by a rigid policy of crop reduction to increase concentration. In a stroke of genius, the owners contracted Mandy Jones, the successful Australian winemaker from Château Carsin, to make their wine. It is rich, full bodied, deep in flavour and shows the firm structure and complex blackcurrant fruit for which she is famous. It will result in a great wine in three or four years time. M7 D7

2491 CHÂTEAU PEYRAUD, 2000, AC PREMIÈRES CÔTES DE BLAYE.

\$12.00/btl 12btl/750 ml. \$144



No matter the quality of the year, Peyraud is always there in terms of excellence. The character of this Château wine is tough, with prickly spiced concentrated flavour that accentuates the zippy acidity of the Merlot with palate filling fruit. Very soft and deliciously approachable, this is sheer pleasure with a memorable cassis bouquet. M8 D9

2492 CHÂTEAU THÉBOT, 1999, AC BORDEAUX.
\$13.33/btl 12btl/750 ml. \$160



Originally tasted "blind", our conclusion was that it must be from the ranks of Classed Growths. But, no such thing, it is an old friend from Saint André down the road towards Bergerac. Where most properties over-produced in '99, Thébot's owner, Pascal Coll, spent time cutting out excess buds and bunches to reduce his crop by half. The wine is dark in colour, the nose, fragrant

and spicy, with hints of fruit against a quiet backdrop of oak and cedar. Medium bodied and complex, this wine is an enchanting drink. M7 D8

2493 CHÂTEAU LACROIX, 2001, AC BORDEAUX SUPÉRIEUR.

\$15.58/btl 12btl/750 ml. \$187



On the boundary of Saint Emilion, the estate is owned by Jonathan Maltus, an Englishman whose wine is regularly categorized as a Grand Cru. The vineyards have been steadily re-planted and few properties are given more loving care. The light alluvial soil did very well in 2001, producing a deliciously easy to drink, forward wine, with a dark purple red colour, shot through with hints of cassis and blackcurrant and a clear note of cedar smoke. The ripe flavour fills the mouth, offering depth and bright characters with limited tannins that feature in a dash of chocolate and warmth on the finish. M7 D7

2494 CHÂTEAU LA TOUR DE GILET, 2001, AC BORDEAUX SUPÉRIEUR.

« L'EXPRESSION DE PETIT VERDOT »
\$18.75/btl 12btl/750 ml. \$225



Attracted by the unusually high proportion of Petit Verdot vines, the property, just off the Médoc slopes, was purchased by a well known oenologist a year ago. The Petit Verdot grape usually makes up only a few percentage points of local vineyards, but it is a remarkable variety. Here it shows its quality with deep colour, stringy tannins that hold everything in a tightly knit structure and the slow release of oodles of classy fruit on to the palate. Full bodied with plenty of grip and length, it has a uniquely showy character. M7 D7

1995 CLOS SAINTE-ANNE, 2000, AC PREMIÈRE CÔTES DE BORDEAUX.

\$20.42/btl 12btl/750 ml. \$245



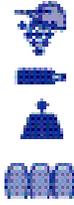
This is the first vintage that is not 100% Merlot, as Cabernet Franc is used to provide complexity and longevity. Blackberry fruits dominate tempered by cedar hints from the oak treatment. Tannins are soft on a silky finish. M6 D8

1996 CHÂTEAU CAR SIN, CUVÉE NOIR, 2000, AC PREMIÈRES CÔTES DE BORDEAUX.

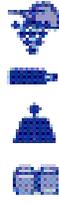
\$22.67/btl 12btl/750 ml. \$272



Recognizing early the unusual quality of the vintage, winemaker Mandy Jones made the extra effort to produce a special wine. Bigger fruit, aged in new oak, it is stylistically harmonious and complex. This is her best wine to date. M5 D7

**1997 CHÂTEAU ARNAULD, 2000,
CRU BOURGEOIS, AC HAUT MÉDOC.****\$25.50/btl****12btl/750 ml. \$306**

Lovely stylish aromas are balanced by smoky nuances that highlight red berries and lovely Cabernet fruit. The palate has great depth and medium body offering succulence against full tannins. M5 D6

**1998 CHÂTEAU LANESSAN, 2000,
CRU BOURGEOIS, AC HAUT MÉDOC.****\$27.33/btl****12btl/750 ml. \$328**

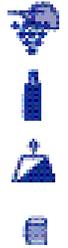
There is plenty of ripe floral currant fruit here, with chocolate tones from the subtle oak treatment. Although big bodied and tannic, this wine is already showing signs of development. M4 D6

Aurelian Grenouilleau, S.A, Pineuilh, Gironde.

Although founded in 1820 the company changed hands more than once before the current management arrived in 1989. As a négociant situated well outside the city of Bordeaux, Grenouilleau has adopted an export driven policy that results in their wines being well priced in their target markets. Our in-office tastings showed the quality of this selection.

**2497 CHÂTEAU LAFON, 2000,
CRU BOURGEOIS, AC LISTRAC-MÉDOC.****\$17.33/btl****12btl/750 ml. \$208**

A historic and well known Châteaux whose vines extend across a band of fine gravel *terroir* north of the village. Lafon 2000 is the best wine we have tasted from this property and possesses soft and warm, sun ripened tannins that hold up and reinforce the primary fruit flavours. Very deep and fine colour, with a remarkably elegant bouquet from a vineyard that regularly merits awards. M7 D7

**2495 CHÂTEAU PEY-MARTIN, 2000,
CRU BOURGEOIS, AC MÉDOC.****\$14.42/btl****12btl/750 ml. \$173**

An interesting Château that joined the lists of "cru bourgeois" after 1976. Lying in the village of Ordonnac at the extreme northerly limit of the Médoc it shares a similar micro-climate to that of Saint Estèphe. Like so many 2000 wines it has great colour, and a full aromatic aroma with earthy tones that link to the fertile gravelly terroir. The palate offers rich fruit flavours against a background of ripe tannins. M7 D8

**2498 CHÂTEAU LE BRUILLEAU, 2000,
AC PÉSSAC-LÉOGNAN.****\$18.92/btl****12btl/750 ml. \$227**

A little known property from a village with less than eighty acres of vineyards, supporting ten growers, this carefully made wine has good colour, typical of the splendid 2000 vintage, with an intensely attractive bouquet with pure cherry notes intermixed with dense plum and tobacco. Balanced flavour allows the delicate, sweet tannin to play a role in the structure. Already drinkable it will reach its prime in a couple of years time. M8 D8

**2496 CHÂTEAU MOULIN DE BEAUFORT, 2001,
AC MÉDOC.****\$15.08/btl****12btl/750 ml. \$181**

A barrel fermented Médoc recently bottled but already showing the softening influence of the wood treatment and cask aging. Good colour with hints of ruby-red at the edges, leading in to a fine cassis bouquet with extra interest from the wood tannins which have added small rounded vanilla characters while softening any harsh youthful attack. The early maturing character of the vintage provides a soft, easy drinking style with plenty of forward fruit on the palate. M8 D8

**2499 CHÂTEAU COLOMBIER MONPELOU, 2000,
CRU BOURGEOIS, AC PAUILLAC.****\$27.33/btl****12btl/750 ml. \$328**

A well made wine, it has all the fanfare of characters so typical of a great year in Pauillac. Initially very dry in the mouth with a handful of firm tannins, then, as the wine warms on the palate it shows an abundance of black fruit. Great length allows the ripe, sweet fruit to develop both balance and character with excellent results. An elegant wine. M7 D7

Château de Sours, Saint Quentin, Bordeaux

After disposing of business interests in California and the U.K. Esmé and Sarah Johnstone moved to the gently undulating countryside outside Bordeaux where they purchased and restored the historic home and vineyards of Château de Sours. With the burgeoning reputation of the wines of the Château, Opimian is excited to offer these wines in exclusivity in Canada.



ESMÉ JOHNSTONE

2500 CHÂTEAU RICHEMONT BLANC, 2002, AC BORDEAUX.



\$13.08/btl

12btl/750 ml. \$157



This brilliant white wine with pale yellow golden colour offers layers of silken fruit in a light style with very classy aromas of sweet apple and white cherry. It has very good balance with perfectly integrated acidity giving harmony that just breathes class and distinction. The exceptionally long flavour in the mouth is a real discovery as nuances of the complex balance ebb away to leave a deliciously clean, dry finish. [00] M8 D9

2501 CHÂTEAU RICHEMONT ROUGE, 2001, AC BORDEAUX.



\$13.08/btl

12btl/750 ml. \$157



Deeply coloured red wine, the aroma exhibits a fine display of primary fruit, the emphatic blackcurrant notes with raspberry in attendance, all given structure and definition by the ripe, grainy tannins that force the fruit into every corner of the mouth. Spicy Merlot has a welcome attack as it shows how chewy and complete this grape can be when fully ripened on fine *terroir*. A great drink already but it will be even better in a year or two. M7 D8

2502 CHÂTEAU DE SOURS BLANC, 2001, AC BORDEAUX.



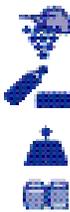
\$15.92/btl

12btl/750 ml. \$191



The light golden colour with shining clarity shows how much concentration Johnstone has forced into his brilliant wine, the epitome of the modern white production of Bordeaux. The nose offers a wonderful array of aromas starting with a brilliant dash of lemon zest, then subtle toasty oak with a welcome array of apple, fresh fig and almond. Great balance in the mouth extends the length of flavour which reluctantly fades away on vanilla nuances to a fine dry finish. [00] M8 D8

2503 CHÂTEAU DE SOURS ROUGE, 2001, AC BORDEAUX.



\$16.67/btl

12btl/750 ml. \$200



One of the best '01s tasted, it has lovely rich, ripe colour that is red and purple together. The nose, typical for this property, is fragrant and spicy with a gorgeous warm oak component that sets up the blackcurrant and green-gage bouquet. The palate combines a rich gush of fruit with fresh, sappy tannins that act as a counterpoint to the lush fruit. Still a touch green but developing an enviable character that still has a way to go. M7 D7

2504 "LA SOURCE", 2001, AC BORDEAUX.



\$57.08/btl

12btl/750 ml. \$685



Every artist wants to paint like Michelangelo, and winemakers want to make a Petrus or Romanée-Conti, but few have the chance presented to Esmé Johnstone when he identified a small patch of 70 year old Merlot vines set on a small elevated plain outside the Château wall. Vinifying the grapes apart, the results were beyond reasonable dreams. The wine is, in a word, stupendous. Even so, it took the hand of an artist to transform the gush of concentrated juice into one of the finest hand crafted wines from Bordeaux. Wonderfully spicy and juicy with a forward, herbal, aromatic quality. Still tough as old leather but given a little time this rugged duckling will become a sleek swan. M5 D5

1993 CHÂTEAU DE SOURS ROUGE, 2000, AC BORDEAUX.



\$15.33/btl

12btl/750 ml. \$184



One of only 15 wines of the 2000 vintage of the AC Bordeaux appellation selected by The Wine Spectator, this wine shows all the talent of winemaker Michel Rolland. Lots of ripe fruit up front, balanced oak and soft tannins on a long finish. M6 D8

Château Pique-Sègue, Philip and Marianne Mallard, Ponchapt, Bergerac

A hugely successful career in commercial property development gives Philip the wherewithal to indulge in his passion, the breeding of Limousin cattle. Above the meadows, Marianne has created a major enterprise with the most highly rated vineyards and winery in the entire district.

2505 CHÂTEAU PIQUE-SÈGUE BLANC, 2002, AC MONTRAVEL.



\$11.92/btl

12btl/750 ml. \$143



A short period of skin maceration before pressing adds an attractive spicy element to the grassy green characters of the Sauvignon Blanc. Marianne's wine has an instancy, an appeal that doesn't allow for sipping, this is an unashamed quaffing wine. Attractive biscuity characters add an extra dimension to the weight of fruit in the middle palate with the finish lifted on a rush of fresh acidity just in time to pour a second glass. [00] M8 D9



CHÂTEAU PIQUE-SÈGUE



now the roots probe deeply into the yellow earth, extracting the character of the terroir. This wine has a supple style delivering pure red-fruit aromas and a wide range of spicy, herbal and roasted fruit flavours. Rich and long, a couple of years in bottle has brought the ripe tannins into harmonious participation with soft exciting fruit. M8 D8

2506 CHÂTEAU PIQUE-SÈGUE ROSÉ, 2002, AC BERGERAC.



\$12.42/btl

12btl/750 ml. \$149

As good as rosé can get, with a crystal clean, delectable candy pink colour, perfectly setting the scene for the attractive fresh aroma of young Merlot juice. The nose buzzes with spice, malic acidity, green plums and fresh green apple and the flavour is just as good; light, crisp, balanced, neither too acidic nor too bland, the ripe sun-kissed character has startling vitality and fruity mouth appeal. It is probably the best rosé for its price from anywhere in France. [00] M9 D9

2509

CHÂTEAU DAUZAN LA VERGNE, BLANC SEC, 2000, AC MONTRAVEL.



\$15.67/btl

12btl/750 ml. \$188



This cask fermented and wood aged wine has a rich texture with an opulent fruit centre. The wood is never excessive, rather it adds complexity, giving a refined *crème brûlée* and vanilla aroma. Traditional Dordogne style, at first taste showing an oatmeal complexity followed by a long buttery middle palate with peach, cinnamon toast and melon then finishing with a clean mineral or pebble fresh farewell. A very refined high quality bottle with a promise to develop in the short term. [00] M7 D9

2507 CHÂTEAU PIQUE-SÈGUE MOUELLEUX, 2001, AC CÔTES DE MONTRAVEL.



\$13.75/btl

12btl/750 ml. \$165

Lovely deep golden tone then a fascinating bouquet, not quite rich in honey, perhaps closer to a bouquet of spring flowers or Florida orange blossom, then subtle honeyed nuances creep up to confuse the senses. The first taste registers deliciously fresh fruit acidity, more melon than apple with a hint of papaya and ripe kiwis. But, there are so many ripe flavours in the glass that they play as an orchestra in perfect harmony. Residual grape sugar a-plenty but as Marianne recounted, "I make my wine a little closer to medium than to sweet" – she has produced a *succès fou!* [04] M8 D9

2510

CHÂTEAU DAUZAN LA VERGNE ROUGE, 2000, AC CÔTES DE BERGERAC.



\$15.67/btl

12btl/750 ml. \$188



A lovely crimson toned, purple hued wine with an expressively complete bouquet that leaps from the glass to display sophisticated vinosity and great weight. Marvellously well made, it is similar to a top-class wine from the vineyards of nearby Saint Emilion, which share with Bergerac a similar micro-climate and *terroir*. The fruit is supple with plum jam and cherry and reinforced by fine toasted wood and grainy long chained tannins. A very serious fine wine, this property gets better with each passing vintage. M7 D7

2508 CHÂTEAU PIQUE-SÈGUE ROUGE, 2001, AC BERGERAC.



\$12.42/btl

12btl/750 ml. \$149

When we first offered wine from Marianne's vines they were relatively young and the lack of concentration was apparent, but the years have rolled by and

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

These popular programs will remain in effect during the ordering season of 2003, 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.

2475 GRAND CHARTRONS BLANC, VIN DE TABLE FRANÇAIS.



Coupon

6btl/750 ml.

This is one of the best of the branded wines produced by a top rated Bordeaux négociant. The name was chosen to commemorate the immigration of protestant Huguenots particularly to the area of the Quai des Chartrons, which a century later became the focus point of the Bordeaux wine trade. The wine is fresh and fragrant with a delicate apple and cherry bouquet that is mirrored in the simple palate by flavours which show the same dash of green apple with light lemony acidity. [00] M9 D9

2476 GRAND CHARTRONS ROUGE, VIN DE TABLE FRANÇAIS.



Coupon

6btl/750 ml.

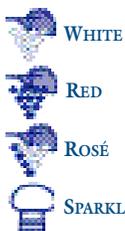


Healthy dark coloured wine, it shows a faintly purple glow at the rim of the glass. The nose has a light but super touch of mint, herbs and ripe fruit. The mouth is supple, quite tender and laden with ripe summery fruit, almost to mouth-watering dimensions, while retaining some firm acid rather than tannin, giving depth and supporting the texture of the fruit. Made to drink now, and sure enough it is ready to be enjoyed. M9 D9

Conditions of Purchase for Cellar Plan 148

- 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 June 6, 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 wines on this Offering are expected to arrive in Canada end of September. Arrival date at individual liquor boards depends on the distance between port of entry and location of liquor board.
- Releases: Actual release dates will depend upon date of arrival and processing time required by each liquor board (between one and five weeks).

Keys for Symbols



WHITE

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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