



LAST DAY TO ORDER : February 9, 2004

CellarPlan 151

Some early releases from a resoundingly successful vintage; A new supplier from Spain joins the ranks, High quality from Beaujolais, Southern Burgundy and the Mâconnais, Superb wines from Alsace.

This all adds up to another scintillating offer from Opimian, the Wine Society of Canada.

Reports from every region suggest that all of Europe has shared the bounty of a great vintage – 2003 is showing signs of being one of the half dozen finest years in the last hundred.

Time will tell, and by the time of bottling we shall know whether the many components of the grapes reached the

simultaneous ripe maturity that will give unrivalled quality. So, look out, this Cellar Plan of the new season presents the first examples of a fantastic and memorable, perhaps legendary, vintage. The Chinese named 2003 “the Year of the Ram”, wine-lovers should perhaps call it the “Vintage of the Sun”.

WINES IN THIS CELLAR PLAN:

Spain; Catalonia, Aragon, Douro Valley

France; Beaujolais, Southern Burgundy and Mâconnais, Alsace

PLUS

Coupon Wines

Membership Recruitment & Royal Bank/Opimian Visa Gold Card Programs

Free Case Coupon Wines return with C151

Coupon Wines

MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

This is the second Cellar Plan where you can redeem your 2004 Free Case Coupon. Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below. These popular programs will continue until June 30, 2004.

Eligibility: 1) If you joined the Society after July 1st, 2003 and have a valid 2004 coupon
2) If you referred a new member after July 1st, 2003 and have a valid 2004 coupon
3) If you applied for and have received a Royal Bank/Opimian Visa Gold Card and have a valid 2004 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.

2682 Coeur des Lanciers Blanc, Vin de Table Français.

Coupon

6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2680 but is available only through the use of the coupon as explained above.

2683 Coeur des Lanciers Rouge, Vin de Table Français.

Coupon

6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2681 but is available only through the use of the coupon as explained above.

Spain: Catalonia

Bodegas Concavins, Montblanc, Barbera de la Conca

The Opimian supplier in this beautiful part of Spain is the Bodegas Concavins. Established as the hobby of Luis Carbonell, an enormously successful Spanish industrialist, it has become greatly admired throughout Catalonia, pioneering estate bottling and introducing new vines and viticulture to a region that had previously been little more than a supplier of bulk to large sparkling wine producers.

2653 Viura/Chardonnay, 2003, Via Aurelia, DO Conca de Barbera.



\$ 10.25

12 btls/750 ml. \$ 123



A very successful blend using the local varietal, Viura, which complements and energises the ripe Chardonnay. Limpid, with pale colour leading to a rich bouquet with a fine grapefruit

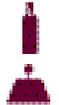
note on the nose alongside a touch of vanilla-tinged spice. Very supple, the easy to like palate has moderately rich flavours and good intensity. The Chardonnay provides clear buttery influence while small lemon notes add a citrus dimension. [01] M8 D9

2654 Chardonnay, 2003, Barrel Fermented, Via Aurelia, DO Conca de Barbera.



\$ 13.75

12 btls/750 ml. \$ 165



Fermented in oak casks from three French forests, each giving a small part of its individual character to flesh out the aroma and flavour interest. Most notable is the Alliers oak which has added a smooth, almost oily, flavour of vanilla. Light, greenish golden in colour, the bouquet is full of oak and mineral highlights. Solid, clean, small flashes of pineapple and mango appear among nuances of pear and apple – still a youngster, but in the slightly abrasive edge there are signs of succulence and greater complexity to come. [01] M7 D8

2655 Tempranillo, 2002, Via aurelia, DO Conca de Barbera.



\$ 10.25

12 btls/750 ml. \$ 123



A moderately deep red wine that looks and smells warm and inviting, an impression helped by the rich, cleanly cut fruit aroma, edged with the fragrance of coffee and more

than a small hint of dark chocolate. An appealing palate, fresh and supple with soft, ripe tasting tannins made more interesting by a secondary taste of Christmas cake, which gives the palate added interest. Finishes quite austere, with a youthful vigour that fills the mouth from the first sip. M7 D8

2656 Cabernet/Merlot, 2001, Via Aurelia, DO Conca de Barbera.



\$ 14.33

12 btls/750 ml. \$ 172



A lovely glass of wine, showing much of the character found in the wines of Chile but with less oak influence from its very brief period in cask. Opaque, dark cerise and purple in colour, it is very intense. The nose has a brilliant peppery note with a floral component backed up by sweet cedar and juicy aroma that comes only from perfectly ripened fruit. Pleasantly grainy tannin showcases the youthful vigour. Good wine, even more quality to come as it matures. M7 D8

2657 Merlot, 2002, Clos Montblanc, DO Conca de Barbera.



\$ 15.17

12 btls/750 ml. \$ 182



The Clos Montblanc, the home of Señor Carbonell, owner of Concavins, enjoys a cherished upland position far above the vine covered valleys. The exposure of the vineyard ensures a high diurnal temperature range which fixes the sappy acidity in the ripening grapes, resulting in a wine with highly charged spice and intensively gripping juicy flavour. The Merlot vines are old, extracting from the deep but arid soil every nuance of the character of the *terroir*. A luscious mouthfeel, rich in red fruit flavour and still staunchly tannic gives great length and personality. M7 D7

2658 Cabernet/Merlot Reserva, « Masia las Comes », 2000, Clos Montblanc, DO Conca de Barbera.



\$ 18.50

12 btls/750 ml. \$ 222



This gorgeously rich red comes from a single patch of vines in the Clos Montblanc vineyard, which at 600 metres above sea level is the highest in the region. The vines are too old to produce a full harvest but the limited amount of juice pressed from the small grapes is intense and deep, both in colour and extract. It has deep magenta colours with a fading edge and a lovely fresh nose with mint, spicy herbs and oak nuances. Somewhere between cassis and plum, the concentrated sweet fruit finishes in a tasty combination of red berry and grainy tannin that roughens up the mellow farewell. M7 D8

Spain: Aragon.

Bodegas Aragonesas, Fuendejalon, Zaragoza

This modern bodega sits high on the plain, hidden from the gaze of tourists and visited only by those who know that the vineyards of Aragon produce many of Spain's finest wines. Not far away lies Cariñena, and closer still, Catalayud – both regions well known for their superb red wines. Opimian [metaphorically] fell upon this winery, when crossing the plain to take a short-cut to reach the fabled Rioja vineyards. Having stopped, we visited, tasted the wines, and were convinced. The rest has become part of our shared pleasure.



Bodegas Aragonesas



2659 Dona Cecilia Blanco Joven, Macabeo/Moscatel, 2003, DO Campo de Borja.

\$ 8.42

12 btl/750 ml. \$ 101



Just like the Duero, the Valley of the River Ebro is home to masses of local varieties and a host of wines that are rarely seen outside Spain. This is an ancient vineyard region, established long before the Romans

came, but the wines are anything but old. Dona Cecilia is a small wine, fresh, aromatic, showing fine, youthful characters and a freshly appealing, if light, flavour. Best enjoyed well chilled while still young. [00] M9 D9

whole area. After fermentation, the young wine was matured in new American oak casks for six months before lying for another year in bottle before release. Sweet oak and lively fruit mixes with herbal, minty aromas to show off the bouquet and when the fruit fills the palate, it is permeated with oak and hard edged grainy tannins that give depth to the structure. Rustic yet charming, this has the promise of more complexity to follow. M6 D7

2660 Dona Cecilia Tinto Joven, Garnacha/Tempranillo, 2003, DO Campo de Borja.

\$ 8.42

12 btl/750 ml. \$ 101



The harsh winters of the uplands followed by the searing summer heat makes the bystander wonder how vines can flourish in this hard flint and limestone landscape that appears to offer so little sustenance. Flourish they

do, producing a hard but tasty wine, high in mineral extract and firmly tannic. Warm fruit, filled with the jammy overtones provided by the Garnacha grape softens the palate giving a rounder and more generous hearty character. M8 D8

2662 Aragonia, Blanco Joven, 2003, DO Campo de Borja.

\$ 9.50

12 btl/750 ml. \$ 114



Open a bottle of this light yellow-gold wine and fill the room with the aromas of Chardonnay grapes which offer nuances of honey and the fragrances of spring flowers.

This is no small wine, it takes little time for its alcohol to make a statement, a spicy, penetrative pushing into every corner of the mouth, but it is done with subtlety rather than aggression. Deliciously mellow peach flavours blend with delightfully soft lemon as the mixture of fruity acids keep the characters fresh and lively. [00] M8 D9

2661 Castillo de Fuendejalon, Tinto Crianza, 2000, DO Campo de Borja.

\$ 10.17

12 btl/750 ml. \$ 122



The co-operative Bodegas Aragonesas was formed by close to twelve hundred small growers. They are hard taskmasters, and Oscar Martinez, the head winemaker can select grapes for his Crianza from vines that are more than 30 years old, the best in the

2663 Aragonia, Tinto Joven, 2003, DO Campo de Borja.

\$ 9.50

12 btl/750 ml. \$ 114



The two predominant varieties of the Campo de Borja are Garnacha and Tempranillo. The first ripens perfectly in the long hours of sunshine giving wines with low tannins and stylish flavours, filled with fruit characters and maturing early. Muscle, sinew and bone are added by the Tempranillo, whose structure adds elegance and a more lasting dimension. Dark and almost opaque, the colour promises a concentrated bouquet and flavour, both of which unfold until the palate is filled with flavours of plums and black fruits. M7 D8

2664 Aragonia, Tinto Crianza, 2000, DO Campo de Borja.

\$ 10.92

12 btls/750 ml. \$ 131



This is a blend of Garnacha, Tempranillo, Syrah and Cabernet Sauvignon, impressive fruit, including figs and opulent prunes, with a beautifully fragrant, sweet fruit and musky, suave oak bouquet. The palate

is rich with fruit and a gentle touch of spice and herbs that gradually give way to swelling tannins to provide the wine with a quiet, but assertive structure and substance. Deliciously approachable and made to impress all your friends M7 D8.

2665 Aragonia, Tempranillo/Cabernet Sauvignon, 2003, DO Campo de Borja.

\$ 12.25

12 btls/750 ml. \$ 147



The skillful blending of the native Tempranillo with the classic Cabernet Sauvignon results in a wine of deep purple colour with a peppery, oak impregnated, aromatically fragrant bouquet. Suggestions of green leaves and

mushrooms lie in a harmony with sweet oak and fresh cassis fruit, and ripe tannins give length and warmth. Skilled winemaking brings everything together to a finish with such richness and a spiced structure. M7 D7

Spain: The Grand Regions of the Douro Valley

Valduero, Gumiel del Mercado, Burgos

When our friend, Christophe Vanpouille moved from Concavins to the fabled vineyard country of Ribera del Duero, the home of such internationally famous wines as Vega Sicilia, Pesquera and the brothers Perez Pasqua, we followed him. Now the Director of the Valduero Bodega, Chris controls vineyards in three of Spain's most highly regarded denominations of origin the Ribera del Duero, the Toro and the Rioja. Opimian's first selection from Valduero is described below.

Ribera del Duero: The Ancient and The Modern

2666 Valduero, Crianza, 1999, DO Ribera del Duero. Silver Medal "Concours Mondial", Bruxelles, 2003.

\$ 21.50

6 btls/750 ml. \$ 129



Rated by "Wines and Spirits" magazine in the top half dozen wines of Ribera, this deep, rich and bright red still exhibits some of the purple colours of young wine. Notes of chocolate, so typical of northern

Spanish wines, harmonise with coffee and good, oak aromas that impregnate the bouquet with dense fruit. The flavours are subtle, deeply embedded with fruit and nicely tight tannins that hold the oak in an abundance making the wine solid but smooth. M6 D7

2667 Valduero, Reserva, 1998, DO Ribera del Duero. Silver Medal, Bordeaux "Challenge International du Vin, 2000"

\$ 28.17

6 btls/750 ml. \$ 169



Fermented in cask, it was then aged in wood for a further 20 months, followed by bottle aging for three more years. Without question this treatment produces the best results allowing the full potential to

develop. The colour is deep with dark mahogany tones indicative of maturity. The nose shows a toasty fragrance, still aromatic and gentle, with floral characters followed by very lively fruit impregnated with leather and damp forest leaves. M8 D8

Toro: the Weight of History

2668 Val Viadero Roble, Oak Aged, 2001, DO Toro.

\$ 15.42

12 btls/750 ml. \$ 185



This wine is strong, its personality demonstrating the strength of a bull. Grown in a landscape that experiences extremes of weather, frost from October to May and 2000 hours of sunshine from June

to the vintage, the yields are minute, the alcohol strong, the colours intense, the fruit structured, rich and noble. The tannins are well behaved, with carefully managed oak and pine nuances adding complexity. Smart, delicious, stylish and very more-ish. M7 D8

2669 Rincon de Navas, Crianza, 1998, DO Rioja Alta.

\$ 17.42

12 btls/750 ml. \$ 209



It is said that Rioja is "The King of Wines" and who could argue when faced with a glass of Rincon de Navas, the colours bold, mahogany hue, polished and bright. Then, a perfumed nose, with delicate hints of vanilla, sweet oak and chocolate adds to the

slight concentration of fragrant plums and rich fruit cake. Deep, stern tannins are thrust aside as attractive fruit pushes through. Simply begging for a tender steak ! M8 D8



Vincent Andras at
Clos de Haute Combe



Bernard & Blandine Perrin



Armand & Anne Marie
Desmures



Laurent Jambon at
Dom de Thulon

France: Beaujolais

The Domaine Wines of the “Crus” of Beaujolais

“Ferment the Gamay from my lands in a large vat, Add the laughter of a girl, the spring scents of a garden, and a good dose of the spirit of Montmartre”.

How much better could one describe the joyful experience of savouring the finest of the village Crus of Beaujolais than by this traditional recipe.



Patrick Champagnon & his father

Bernard Perrin, Domaine de Milhomme, Ternand

During the past year the Society has worked ever more closely with Bernard Perrin to visit, taste and select wines from a number of the finest domaines. Space alone restricts our choice to a number of well tried and tested estates. The 2003 Vintage in all of Beaujolais is truly exceptional.

2670 Beaujolais, 2003, AC, Domaine de Milhomme, Bernard Perrin.

\$ 14.33

6 btls/750 ml. \$ 86

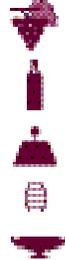


This is wine from Bernard Perrin's own estate, a farm perched half way up a steep mountainside, the cellars lying below the narrow lane that winds up from the valley and Bernard's home across the road in the vineyards. Bernard [and all around him] sigh with a measure of ecstasy at the quality of the latest vintage. The colours are a royal purple, full of youthful tones, bubbling with extract from bottle to glass, the volatile aromas of the Gamay grape fill the room with their presence. Delicious, the fruit leads to a quaffable, easy, jam and spice filled palate. M8 D9

2672 Chiroubles, 2003, AC, Domaine Armand Desmures.

\$ 17.50

6 btls/750 ml. \$ 105



Armand Desmures is another of our solid suppliers, a winemaker with a deep and passionate love for his land, which, after a lifetime of careful purchasing of the best lots around the village, now extends to 14 acres spread about the slopes below his home in the village. Armand reckons that a unique *terroir* is responsible for the quality of his wine, and who would argue that the volcanic soil does not bring an additional dimension to the style of Chiroubles, but the sheer class of this wine lies in Armand's dedication. His 2003 is delicious, aromatic, and has a very long finish. M7 D8

2671 Régnié, 2003, AC, Domaine de Thulon.

\$ 16.17

6 btls/750 ml. \$ 97



The official report on the Beaujolais harvest shows that the vintage is down to only 50% of an average year. This climate induced reduction, accompanied by the heat of summer, ripened the tightly packed bunches of grapes perfectly. Naturally deep colour shows the concentration of Annie Jambon's wine. It has vigorously impressive fruit, a high level of sappy, juicy acidity and a flavour that smacks the tongue before the lovely red currant and elderberry fruit squirts around the mouth. Irresistible! M8 D8

2673 Chénas, 2003, AC, Domaine Champagnon.

\$ 17.50

6 btls/750 ml. \$ 105



Fuller bodied and more tannic than many “Crus” of Beaujolais, here is a complex and highly extracted wine that shows off its concentration with a deep, richly coloured, purple robe. Even though the grapes were thinned by adverse weather during the flowering, the bunches were thinned again during August to ensure that every nuance of extract from the roots would reach the water stressed fruit. The fermentation started with whole bunch maceration under pressure, followed by six months in cask, and then the early bottling to conserve the fruit and youthful fragrance of the bouquet. A lovely new wine, full, long, tannic enough to stand years of maturity in a cool cellar, this Chénas is as good as it gets. M6 D8

2674

Morgon, 2003, AC, Domaine Jambon.
 \$ 17.50 6 btls/750 ml. \$ 105



Traditionally Morgon is the longest lived and the slowest maturing of all the Crus of the region. Whilst true, this example is so ripe and ebulliently juicy, mouth wateringly delicious, that it must be a contender for a “debutante of the year” prize. Full of spice, loads of fresh fruit flavours, it shows raspberry in abundance, blackberries and acid tinged blueberry to make up the fruit driven character. Plenty of fruit acidity, more berry-like than plummy fruit, but all put together to make up a really gorgeous package. Nicole Jambon joined our group of suppliers a year ago. This is the second wine she has made for Opimian and whilst very different from her previous vintage it has just the same smacking appeal. M6 D8



Denis Jambon & his father

2675

Juliénas, 2003, AC, Clos du Haute Combe.
 \$ 18.00 6 btls/750 ml. \$ 108



The Audras brothers live up a hill, isolated from the village and sublimely indifferent to the way that other growers make their wines. Here everything is done traditionally. Vines are hand pruned, the cultivation, with a hand driven cultivator row by row, and the harvesting of the vineyard, by necessity of the steep slope, by hand. The results speak for themselves, especially in a vintage when the fruit was so perfectly ripe. This is forceful, rich, tannic as a leather boot, and sensuously complete. Those who like big wines step forward, this one is huge – full of colour, fat and then tongue grippingly tannic. There are bundles of fruit, but for the moment it is well hidden – a wine to last a long while. Juliénas won't get any better than this classic of the “méthode à l'ancienne”. M5 D7

France: Southern Burgundy & The Mâconnais

A dismal winter and an awful January heralded the end of the old year. Worse still, with the vines showing new shoots, the thermometer fell to minus 7 Celsius on April 8th, giving rise to fears of a disaster. The 19th of May brought heavy storms, with high winds accompanied by hail – the winemaker's nightmare but then, like the turn of a card, everything changed and with the flowering came almost endless sunshine that lasted right through to one of the earliest vintages on record.

Paul Sapin, La Chapelle de Guinchay, Mâcon, France

One of the most important négociants of southern Burgundy

We have worked with Paul Sapin for thirty years and though Emile Brusseloux, one time manager, retired a long time ago, the present owner, Thierry Coulon, has made a fabulous success of the company in the last few years. The Sapin cellars, enjoying “state of the art” facilities outside Mâcon are located to bring the vineyards nearer to the winery and the winery nearer to its clients. We feature Paul Sapin wines in many Cellar Plans for the simple reason that they offer unparalleled value for our hard earned money.



Thierry Coulon

2676

Beaujolais Villages, 2003, AC, Cuvée Prestige.
 \$ 14.67 6 btls/750 ml. \$ 88



A typical wine of its year, its deeply intense colour with cerise highlighting introduces intense red fruit aromas which show a rare freshness. Acidity and tannin join to balance the more obvious aspects of the fruit, giving a round palate with a soft and smooth finish. Thierry says that he has rarely seen such equilibrium and depth combined with such a high natural level of alcohol. M8 D9

2677

Mâcon Blanc Villages, 2003, AC, Cuvée Prestige.
 \$ 14.67 6 btls/750 ml. \$ 88



Lovely rich wine with an abundance of aroma and Chardonnay flavours. Its buttery texture shows all the creaminess that typifies the character of the grape. It has a fine clear golden colour and a ripe, tangy orange peel bouquet, with hints of honey and lime. Fresh and obvious acidity in the mouth allows the fruit to develop an attractive barrage of flavours and complexity. [01] M8 D9

2678 **Saint Véran, 2003, AC, Cuvée Prestige.**
\$ 16.67 6 btls/750 ml. \$ 100



Classic yet rich, this wine has so much fruit and an easy approachability that bonds the *terroir* to the unique character of the Chardonnay grape. This is really sturdy, a

richly flavoured example with a thrilling surge of flavour, fruit, oatmeal, cream and spice. Delicate bouquet shows off lime, vanilla and zesty orange, with great intensity due to the fine vintage conditions. [01] M7 D8

2680 **Coeur des Lanciers Blanc, Vin de Table Français.**
\$ 9.33 12 btls/750 ml. \$ 112



As clean as a whistle, this is always a welcome glass of wine with a bright clean, silver toned colour offering considerable elegance for such a modest and unpretentious

bottle. The palate delivers a sharp oatmeal character and fruit nuances of pears and peaches. Made to be enjoyed immediately while its fresh, lemony acidity enhances the light but charming fruit presence. [00] M9 D9

2679 **Pouilly Vinzelles, 2003, AC, Cuvée Prestige.**
\$ 17.83 6 btls/750 ml. \$ 107



Sometimes thought of as the kissing cousin of Pouilly Fuissé, this Vinzelles is similar but with a less chalky aroma. Here's a nose of ripe apple with a youthful attack which will settle down in the

coming months. The flavour is still quite restrained but deep, with the luscious promise of citrus, cream, ripe fruit and savoury, spicy notes. There is lots of aroma and a flavour of satin smooth fruit with a succulent sweetness found only in truly ripe grapes. [01] M6 D7

2681 **Coeur des Lanciers Rouge, Vin de Table Français.**
\$ 8.92 12 btls/750 ml. \$ 107



Through three decades, Coeur des Lanciers has raised the standard for easy to enjoy, lively fruit driven, medium bodied reds. The wine is produced by the "maceration carbonique" method which results

in fruit extraction without any excessive addition of stalky acids or sturdy tannins. Flashing light red in colour, backed by vigorous red berry flavours and ready as soon as the bottle can be opened. M9 D9



François Bosch, Director
Cave Vinicole de Hunawihr

France: Alsace

Alsace: The Wine Gardens of France

« Goûtez nous, nous voulons, en somme, Etre mieux connu, mieux cotés,
Nous avons, tout comme les hommes, Les défauts de nos qualités »

Alsace : Cave Vinicole de Hunawihr

Hunawihr lies at the centre of the golden triangle of the finest vineyards of Alsace, the village houses a riot of the flowers that give Alsace its garden description. The landscape is truly beautiful, the slopes of the Vosges Mountains rising up behind the village houses, in front the undulating green velvet of the vineyards gradually falling down towards the Rhine.

2684 **Crystal Spring, 2002, AC Alsace.**
\$ 13.00 6 btls/750 ml. \$ 78



Practically impossible not to fall in love with this bright and simply delicious, but delicate, charmer. The colour is immediately attractive, a pale, limpid, silvery white, with a diamond bright clarity. Aroma comes in a parcel of fragrant nuances, nothing dominates the nose but the impression is one of charm and delicacy. In the mouth, a refreshing, mouth watering jet of limey acidity is followed by sweet fruit and illusive flavours. [00] M8 D9

2685 **Muscat, Reserve, 2002, AC Alsace.**
\$ 15.83 6 btls/750 ml. \$ 95



This is a blend of the two local Muscat varieties, Muscat Blanc a Petits Grains and Muscat Ottonel, which always produce a richly aromatic bouquet, reminiscent of peaches and pineapple with a ripe smell of raisins, giving this "reserve" wine its classic structure. Dry, full bodied, it gives a really vigorous mouthful of flavour that combines and reflects the sturdy bouquet. [00] M8 D8

2686 Riesling Reserve, 2002, AC Alsace, Médaille d'Or.

\$ 15.17 6 btls/750 ml. \$ 91



This lovely Alsace Riesling is sharp, clean, incalculably metallic, surely the finest and most impressively elegant of all wines. No sign of anything but clinical perfection, almost purity, a wine that shows the cleanly cut ripeness of fine fruit, a bouquet of impressive vinosity – no tropical notes, just grapes and then a both long and rich finish that leaves memories of lime flavoured acidity and pure grape flavours that last long after the last glass has been emptied [00] M7 D8.

2687 Tokay Pinot Gris, 2002, AC Alsace, Médaille d'Or.

\$ 17.83 6 btls/750 ml. \$ 107



It is well worth the extra cost to buy the wine that won a Gold Medal. Not that Francois Bosch's other wine is inadequate, but this one, rich, fat, and ripe with a lovely texture and impressive mouthfeel is that much better. The Pinot Gris of Alsace is perhaps the finest example of what this grape can produce when yields are restricted. The peaches and cream flavours are intriguingly redolent with nuances of sweet spice; but is it cinnamon or perhaps nutmeg or is there not a hint of white chocolate? The bouquet has similarity with Gewürztraminer, but its more refined vinosity makes it a perfect food wine. [00] M8 D8

2688 Gewürztraminer, Reserve, 2001, AC Alsace, Médaille d'Or.

\$ 18.33 6 btls/750 ml. \$ 110



There is scarcely a restaurant in France that does not list Alsace wines. In a country of regional chauvinism, Alsace has triumphed over all rivalry to reach this absolute national level of acceptability. Nowhere outside Alsace produces Gewürztraminer that offers such a melody of "spicy" sensations alongside rich and unctuously deep perfume that manages simultaneously to show oranges, peach, apricot and pineapple. Ready to drink, but there is still plenty of time left on the clock of maturation for further development. [01] M7 D8

Conditions of Purchase for Cellar Plan 151

- 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 February 9, 2004, 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 2004 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 May. 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).

	White		Drink Now		
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		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.		Medal Winner		
	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.		OP Select Wines in an Opimian Select case of the previous years.		
	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

KEYS FOR SYMBOLS