

LAST DAY TO ORDER : **May 26, 2004**

## CellarPlan 154

### BORDEAUX: TRANSFORMATION

Until recently visitors to Bordeaux were greeted by a river front crowded by long lines of old and redundant warehouses, their broken windows adding to the stark desolation of the quayside. Now, after renovation, the area has acquired a glamorous appearance, the warehouses demolished, the riverside

transformed by pedestrian boulevards graced by waterfront cafes, restaurants and shady piazzas. This astonishing urban renewal has given Bordeaux one of Europe's most attractive waterfronts, perfectly reflecting the improvements in Bordeaux wines, where the urgent need to compete with the burgeoning popularity of wines from the New World has forced

### IN THIS CELLAR PLAN, WINES FROM: Bordeaux and Bergerac

#### PLUS Coupon Wines

Membership Recruitment &  
Royal Bank/Opimian Visa Gold Card Programs

modernisation upon generations of complacent producers.

#### BERGERAC: IMPRESSIVELY FINE WINES

Sharing with Bordeaux a similar climate and *terroir*, Bergerac has

become one of France's quality wines of choice. Once dull, Bergerac's wines filled a million daily cafes, but not any more, the ambition and zeal of the pioneers has become the alchemy for excellence.

## Coupon Wines

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

**Second-to-last opportunity to 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.

#### 2806 Grand Chartrons Blanc, Vin de Table Francais Coupon 6 btl/750 ml.



The Johnston's make a deliciously youthful white, full of vigour, with a delicate green apple aroma reflected on the palate by fresh malic acidity and hints of white cherry. Finely honed acidity provides an ample structure in which the fruit shows a ripe aspect. [00] M9 D9

#### 2807 Grand Chartrons Rouge, Vin de Table Francais Coupon 6 btl/750 ml.



Blended by Ivanhoe Johnston to match the traditional blend first bottled by his grandfather, Arthur, this is a delicious bottle of stalky and minty flavoured wine. The palate features attractive red berry fruit and a companionable balancing act between vigorously youthful acidity and firm young tannins. M8 D9

## SEMAV Cours du Médoc, Bordeaux

For thirty years the Society has enjoyed unique connections that the Johnston family has established with many of Bordeaux' greatest winemakers and its most cherished Châteaux. SEMAV, their export company, is today one of the most important players on the Bordeaux market. The Society's relationship with members of the Johnston family spreads over three generations and all have shared the same quiet passion for discovering the highest quality wines.

#### 2808 Prince Pirate Blanc, Vin de Table Francais \$ 9.50 12 btl/750 ml. \$ 114



A simply delectable glass of juicy rich flavour, ample and dry yet the ripe fruit flushes through the mouth followed by a rinsing of fresh acidity. Picked from wines of the latest vintage, it is richer in flavour than usual for this simple wine, and is very much a product of the heat of last summer. [00] M9 D9

#### 2809 Prince Pirate Rouge, Cuvée I.J., Vin de Table Francais \$ 8.92 12 btl/750 ml. \$ 107



Opimian's most popular red wine: spicy, sappy, medium bodied, it is invariably delicious. The fable of the Prince Pirate extends over three decades. Fine grape scented aroma, modestly rich in the mouth, rather acerbic but well balanced, with a lightly stated underpinning of ripe tannin. Everyday perfection! M8 D8

**2810** **Château Les Jourdis, 2002,**  
**AC Bordeaux Blanc****\$ 10.67****12 btls/750 ml. \$ 128**

With increasing sophistication the Society seeks out wines from a number of small properties – it is what we do best while larger organisations and the European supermarkets concentrate on the big productions from the co-ops. This small property extends to just 18 acres, and the wine is superb. A blend of grapes from different vines, fermented, macerated and aged in concrete, leaves the essential fruity characters undimmed. It is rich and quite opulent, with some floral, sweetly ripe aromas from the Muscadelle grape. Crisp and balanced in the mouth, it has a long, clean, elegant flavour. [00] M8 D9

**2811** **The Opimian Society's Bordeaux Blanc,**  
**2003, AC Bordeaux****\$ 11.17****12 btls/750 ml. \$ 134**

Outstanding, this blend from several districts gathers together the essence of white Bordeaux. Silvery white with a light shading of gold, the colour forms an introduction to lovely soft green leafy aromas, luscious fruit featuring kiwi and lime scent. Then, soft dry fruit with dashing acidity, lemon and citric with a startling freshness, all drifts away into a long clean fare-thee-well. [00] M8 D9

**2812** **The Opimian Society Claret, AC Bordeaux****\$ 10.92****12 btls/750 ml. \$ 131**

A superb cuvée, its rich plummy colour and raspberry jam aroma depend in large part on the blend of fine cuvées of Merlot grapes [60%]. Extra persistence and penetration through the palate is due to the Cabernet Sauvignon [35%] with the balance being Cabernet Franc. Immediately attractive colour sets up the bouquet with a typically damp forest floor and earthy aroma. Easy, solid and flavoursome, ripe cassis mixed with herbal flavour gives a sound layer of complexity and structure. M7 D8

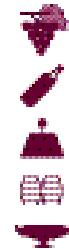
**2813** **Château Malbiche, 2001,**  
**AC Premières Côtes de Bordeaux****\$ 12.00****12 btls/750 ml. \$ 144**

A fine property producing just 1800 hectolitres of red wine from ninety acres of vines. Guy Dufis vinifies his wines to embody the austere characters of classic Bordeaux, achieved by use of ancient vines and natural fermentation in concrete vats. The character of the *terroir*, a mixture of clay and limestone, makes a subtle appearance in the mouth with dry earthy characters

adding a counterpoint to balance the cherry, raspberry and damson flavours. Just fruit, no oak influence, thoroughly traditional and lip-smackingly good. M7 D8

**2814** **Château Haut Sociendo, 2002,**  
**AC Côtes de Blaye****\$ 12.42****12 btls/750 ml. \$ 149**

Opimians have followed this wine for many years. It invariably produces one of the best of the bourgeois wines of the vintage, revealing all the characters of the harvest. The château has one of the best *terroirs* in the appellation, a blend of limestone with clay which yields exuberant fruit and depth. It already shows a full spicy nose with lovely orange peel and fruit, then a full early ripening palate with good sweetness in the middle and toasty tannins on the finish. M7 D8

**2815** **Château Vieux Coutelin, 2001,**  
**AC Saint Estèphe****\$ 21.67****6 btls/750 ml. \$ 130**

At just twelve acres this is one of the smallest properties in the village and it is also one of the best, having benefited from a quiet transformation throughout the property over recent years. The wine is made from thirty year old vines that still produce wonderfully complete grapes, rich in extract, aroma and flavour. Voted one of the “hot” wines of the vintage it has a very dark colour, typical St. Estèphe tannins suck in the cheeks, but there's plenty of fruit to create good balance. Matured for twelve months in French oak it has soft velvet contours and a charm that belies its youthfulness. M6 D7

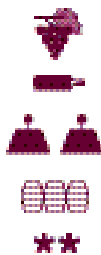
**2816** **Les Allées de Cantemerle, 2001,**  
**AC Haut Médoc****\$ 23.17****6 btls/750 ml. \$ 139**

Driving north from Bordeaux, Cantemerle is the first major Classified Growth in the Médoc. Over many years the property has spent a fortune transforming it into one of the finest estates. After 30 days of maceration to extract colour and flavour, clever use of new and once used oak barrels, and twelve months of barrel ageing, the young wines are clearly superb, showing a huge and dense colour, masses of extract with abundant, full aromas of cedar and tobacco leaf, and a rich, impressively fruity palate. “Les Allées” can scarcely be considered a “second” wine to Cantemerle, as it has its own personality, a character enhanced by the careful selection of the finest grapes, with individual bunch selection over almost three weeks of picking. M6 D6

**2817** Château de Chambrun, 2002,  
AC Lalande de Pomerol

\$ 48.83

6 btls/750 ml. \$ 293



Mortgage the house, sell the cottage, hock the car, buy the wine! This is one of the most astounding wines of the last quarter of a century. It has the class, the memorable qualities, the brilliance of another Margaux or Petrus. The owner, Jean-Philippe Janoueix, has to

be slightly mad to make a wine like this in a vineyard of only four acres – more or less 800 cases a year. But J-P's crazy passion is so complete that he has even designed a unique cigar shaped barrel [greater wood influence over a shorter period] in which to age his wine. All the bells and whistles of fine winemaking are here – can there be more to say. Strictly limited, first come, first served, don't miss the chance! M5 D5

## VINTEX, Boulevard Alfred Daney, Bordeaux and newcomers, VINOMA, La Ravre, Pineuilh.

This spectacular Cellar Plan features two friends of Opimian who worked for many years in the Bordeaux trade before setting out to launch new, independent wine companies. Vintex, well known to the Society, has been solidly established as a major supplier from Bordeaux for many years. The second, Vinoma, is entirely new, a company launched as recently as last November. Opimian is a pioneering customer for both, as we have known the "movers and shakers" of both Houses for many years.

### VINTEX

**2818** Château de Fontenille, 2003,  
AC Entre-deux-Mers

\$ 13.08

12 btls/750 ml. \$ 157



This vineyard consistently produces great wine – clean, dry, full of mouth-watering fresh flavours. Owner Stephane Defraïse has a large production, and the 15% of his yield in white wine is very much the best part. Perfectly harmonious, it combines the light estery fragrances of Sauvignon Blanc with the fuller, more opulent characters of the succulent Muscadelle grapes. Overall the balance is flinty with perfume, its finesse marked for having no oak to detract from the charm. It has suggestions of citrus and capsicum, the entry is vigorous, the middle palate a bundle of sappy fruit and the finish, neat and clean with a small touch of opulence. [00] M7 D8

**2820** Château Labatut-Bouchard, 2003,  
AC Bordeaux

\$ 13.75

12 btls/750 ml. \$ 165



The owners, youthful Frederic and Valerie Mehaye, bought the vineyard in '98, arriving at the property with their modern approach alongside their mortgage. Sitting on a plateau above the Garonne, the vineyard has an exceptionally warm micro-climate promoting optimal ripeness early in the season. The wine is clear, a fresh golden straw colour with a herby aggressive bouquet with nuances of brisk nettles, peaches and green apples that counter the roundness and warm softness of the ripe fruit. Well balanced, this is a cool wine with a fine mix of juicy fruit with lime flavoured acidity and an abundance of long lasting ripe flavours. [00] M6 D8

**2819** Château Roquefort Blanc, 2003, AC Bordeaux  
\$ 13.75

12 btls/750 ml. \$ 165



Frederic Béllanger refuses to have any casks on his property, believing that they take away the vigour, zest and liveliness of his fruity, acidic, simply charming white wine. The estate is historic, it was a weekend hideaway of the English monarch, Edward I. In the centre of the Entre-deux-Mers region, the vineyard sits on a high plateau of rocks [Roquefort] where the vines struggle for water. Light and very clear, the aromas are laden with sun-ripened hay, gooseberries and finely balanced supporting acidity. The flavour combines nut kernel, melon and peach and is beautifully focused by the lemony acidity. Irresistible, open a bottle and enjoy it on the first day it arrives. [00] M8 D8

**2821** Château Magneau Blanc, 2003, AC Graves  
\$ 15.17

12 btls/750 ml. \$ 182



Henri Ardurats inherited his 60 acre farm from his father who, sixty years ago, hewed the trees and cleared the forest so he could plant his vines. It is still entirely a family affair on the northern edge of the pine forests that stretch all the way south to Spain. The soil, more sand than substance, drains well always water stressing the vines and enhancing the extract in the white grapes that comprise the greater part of the harvest. After picking, the crush was cooled to 5° then fermented in steel to retain all the delicate Sauvignon fruit. Typically flinty and zesty, it is light and fragrant in character. [00] M8 D8

**2822** La Fleur d'Or, 2002, AC Sauternes  
\$ 14.92 24 btls/375 ml. \$ 358



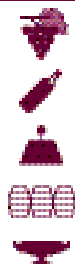
Summer pudding, outdoor picnics and dinners, soft fruit, a lump of cheese and Sauternes – Bliss! Bill Blatch has put together a blend of the best wines from the smallest estates, many too small to bottle their own wine. Smooth, very sweet and honey intense with a powerful balance of refined acidity for perfect weight, this is sheer indulgence. Serve chilled, amazingly it is superb with smoked salmon but for sheer perfection serve cold in a sipping glass with a hunk of mature Canadian Cheddar. [07] M6 D8

**2823** Château Peyraud, 2002, AC Premières Côtes de Bordeaux  
\$ 12.25 12 btls/750 ml. \$ 147



Guy Rey, owner of Peyraud, believes that his ripe grapes will make perfect wine. He refuses to enhance or improve the style of his wine by use of oak barrels. His Merlot dominated wine owes its complexities to the mineral rich blue soil surrounding his home on a unique out-crop and this accounts for the spicy flavours and soft texture of the wine. Guy says “forget barrels, taste my wine”. It is richly textured, fruity yet so elegant that it would be disturbed by an overlay of wood tannin. Sweet tasting and aromatic, maturing nicely now but will reach its best within a couple of years. M7 D8

**2824** Château Thébot, 2001, AC Bordeaux  
\$ 13.50 12 btls/750 ml. \$ 162



Frank Brisson produces 5000 cases a year, and he achieves huge success with every vintage. The vineyard lies in the north east of the Bordeaux region, where the vines are planted on three small sites, a plateau of gravel, two ridges of clay and a small valley filled with limestone and clay – a perfect site for Cabernet Sauvignon. Deep rimmed cherry black in colour, it has remarkable fragrance that recalls old leather and well polished furniture with herbs and olives. The flavour is full of truly sweet fruit with an oily penetration after 12 months in oak casks from the Allier forest. Then, grainy tannins take over in an austere, dry finish leaving the palate filled with remarkable fruit energy. M7 D7

**2825** Château Jouanin, Cuvée Prestige, 2002, AC Côtes de Castillon  
\$ 15.17 12 btls/750 ml. \$ 182



An old friend of Opimian, this lovely wine comes from a property just east of Saint Emilion. Over forty acres of vines grown on a calcareous plateau were totally replanted after the killing frost of 1956. The vines are now uniformly 48 years old, producing just a few fine bunches. The vinification is pretty standard until maturation when the young wine goes into small barrels for 15 months. This is such lovely wine, it has an attractive cherry red colour with a soft, sweetly mellow nose that develops an ample bouquet surrounded by a fresh edge of fruit with hints of violets and blackberries and some oaky spice. Softly textured but fresh, supple, cool and gentle, it offers an intense dollop of fruit on the end. M7 D8

**2826** Château Lascaux, 2001, AC Bordeaux Superieur  
\$ 17.25 12 btls/750 ml. \$ 207



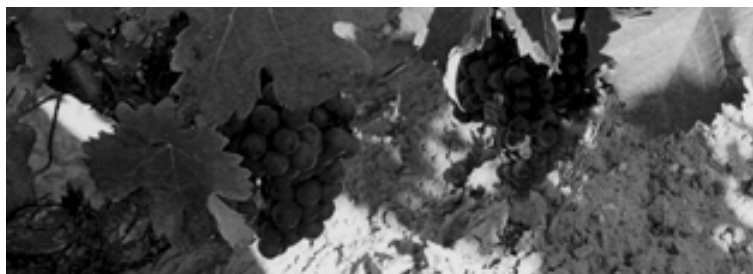
This lovely château produces just 1500 cases of red wine in the village of Saint Martin. Owned by the Lascaux family since 1920, its old vines, average age 35 years, are a perfect mix for a typically gutsy claret – opaque, dark cerise coloured with a full peppery nose backed by floral notes and lovely juicy flavours and the grip of grainy tannin edge after 18 months in barrel. Notes of smoke, the result of skilled cask ageing, liven up the mouth-feel adding warmth and a toughness that will soften with time. Quite brawny, but the fruit-sweet fragrance adds a sure velvet promise. M7 D7

**2827** Château Lacroix, 2003, AC Bordeaux Superieur  
\$ 17.50 12 btls/750 ml. \$ 210



Owner Jonathan Maltus, an ex-pat Brit, has lived in Bordeaux for close to 20 years, transforming this property with his Château Teyssier vineyard into very serious performers. Although Maltus has 18 acres under vines, he produces less than four thousand cases of a concentrated and complex red. Only Merlot grapes are used to yield a soft, elegant wine - this is absolutely delicious now. With no oak ageing and a low temperature maceration of the grapes, the wine now shows off a lovely red colour with a glossy sheen. Really up-front with a spicy mouth filling sweetness, both ripe and supple, it wells up in a splash of succulent, juicy flavour decorated with some nice floral tones. M7 D8

## VINOMA

**2828****Château La Pré de la Lande, 2003,  
AC Saint Foy de Bordeaux****\$ 14.58****12 btls/750 ml. \$ 175**

Really splendid, a top rated cuvée from a property in one of the best *terroirs* of the right bank vineyards. The supple characters of the Semillon grape dominate the wine, which has a soft, fragrant aroma showing some pineapple and vanilla nuances with a rich apricot flavour. Very complex, with exciting acidity giving a delicious lift in the middle. Winemaker, Michel Bauce, considers this one of his best wines to date, the blend working well with all the characters coming together perfectly. [00] M8 D8

**2831****Château Vieux Saule, 2000,  
AC Bordeaux Côtes de Francs****\$ 14.75****12 btls/750 ml. \$ 177**

Bright, dazzling purple colour, this is a wine with a rich peppery-spice aroma enhanced by a touch of sweet oak and a pinch of charred wood smoke. Sweet, soft, attractive palate laden with fine fruit offers an entrancing fruit fragrance nicely backed up by quietly furry tannins that give a warm depth with an oak trimming. With only nine acres, Thierry Morro has almost hand crafted every bottle, no surprise that he won a silver medal and a star in the Guide Hachette. M7 D8

**2829****Château Cazalis, 2002, AC Bordeaux****\$ 11.25****12 btls/750 ml. \$ 135**

An attractive and fruity youngster, fermented and matured in cement tanks that allow wines like this one to be enjoyed early. It never touched an oak cask so there are no wood qualities. Here, winemaker Claude

Billot has succeeded in highlighting all the strong, sappy aromas of ripe fruit and chewy red berries that spill their juicy impressions through the palate. He believes that the fruit should be easy and accessible early on through his careful elimination of the grape stalks prior to fermentation, then allowing just the ripe grapes to develop their own softly appealing qualities as soon as the wine is bottled. M8 D8

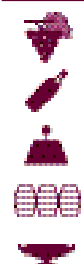
**2832****Château Lacoste, 2002, Cuvée Prestige,  
AC Graves****\$ 14.92****12 btls/750 ml. \$ 179**

Lovely wine with a very deep red colour, it is edged almost black by extract and fruit density. The bouquet starts clean with some youthful freshness showing attractive notes of red and black cherry alongside some vanilla and interesting earthy nuances that give it warmth. Gentle tannins stroke rather than attack the palate showing the layered structure that lingers on and on in the mouth. A soft mouth feel with a submerged complexity will take more time to emerge completely even though it already displays some real harmony that matches the pretty fruit with mellow subtleties. M6 D7

**2830****Château Belfort, 1999, AC Médoc****\$ 12.17****12 btls/750 ml. \$ 146**

This is a wine from a highly regarded and well operated co-op in the Médoc. It comes from a regular blend of the classic grapes selected from a limited number of properties

where production is too small for bottling to be done on the estate, but the winemaking has been perfectly managed. The colour shows the typical depth of the '99 wines that have now deepened as the wine has gained maturity. Drinking beautifully, it still has plenty of power. Nice, oily red fruit flavours follow on a spicy, smoke touched perfume, with sweet spice offering some attack on the palate. Good structure, ending on a firm tannic accent. M9 D9

**2833****Château l'Enclos, 2001,  
AC Sainte-Foy Bordeaux****\$ 15.00****12 btls/750 ml. \$ 180**

This is made by Eric Bonneville who has previously supplied Opimian from a different property under his direction. The vineyard of 40 acres lies on a mixed bed of clay and chalk - a perfect *terroir*. Eric's wine has great style and a natural subtlety that shows in the delicate aromatic aroma with cassis and blackberry. Very deep wine which gives a rich, well structured, clean impression and shows fine and elegant tannins then ends sweetly with a long finish. M7 D7

**2834** Château Lafon, 2001, AC Lustrac Médoc  
\$ 17.17 12 btls/750 ml. \$ 206



Very much a “claret” lovers red Bordeaux, the intense purple colour with a dark magenta heart starts with a stalky, green vegetable nose that softens as other appealing fragrances emerge showing ripe red fruit, a young nuance of split logs, oak and vanilla tones. Fresh and mellow, it has a soft attack in the mouth with some showy cassis flavours balanced by mature and soft tannins that give the wine a softly grainy finish. Aged for a year in new and once used oak barrels, the enrichment of the flavour from oak cask maturation is clearly noticeable. M6 D7

**2835** Château Guinod, 2000,  
AC Saint Emilion Grand Cru  
\$ 23.33 12 btls/750 ml. \$ 280



Cherry ruby and bright with a delicious fragrant candy bouquet, it features some earthy mushrooms along a delicate tracery of perfumed oak and toasted oatmeal. Mixed with the primary aromas come touches of blackberry and cherry as well as chocolate and vanilla. Far from ready, the fresh compost and mushroom complexities need more time to integrate. This will allow the tannins to become more gentle as the acidity loses its freshness and attack on the roof of the palate. M6 D7

## MARIANNE AND PHILIP MALLARD, Château Pique-Sègue, Bergerac

There can be little doubt that the Mallards are a phenomenon. Philip builds factories and office buildings for Renault, while Marianne takes day-to-day responsibility for their vineyard activities. Coincidentally, Philip is also the world's most successful breeder of pedigree Limousin cattle. Little wonder that Marianne exhibits a sense of superiority and self confidence as she talks about the success of her wine. But, it is all so true, Château Pique-Sègue is by far the finest wine estate in the entire Bergerac region.

**2836** Château Pique-Sègue Blanc Sec, 2003,  
AC Montravel  
\$ 12.17 12 btls/750 ml. \$ 146



Pale silver colour shows off youthful exuberance in a charming wine that still clings to small banana fragrances from fermentation. Crisp and dry, the bouquet is full of lively vigour, carrying along bits of capsicum, gooseberry and a spicy pungency that repeats as the flavour rushes, like a mountain rivulet, carrying passion-fruit and green stalky fruit into a long, austere finish. Delicate and light as the step of a gazelle, and just about as elegant too. [00] M8 D9

**2838** Château Pique-Sègue Rosé, 2003,  
AC Bergerac  
\$ 12.50 12 btls/750 ml. \$ 150



One look at the colour and there's an immediate desire to reach for the cork-screw. This is fantastic wine, as light as a feather and as delicate in aroma and flavour as its baby-fresh pink colour. Rosé is meant to be refreshing, charming, balanced but most importantly, totally undemanding – Marianne's wine has it all. The juice comes sluicing out of the press in a pale blush of colour from the best grapes on the estate, then instant chilling and treatment with the same care that Philip lavishes on a pedigree calf. Nothing is permitted to dilute the youthful zeal of this pink shocker. No wonder it was voted Bergerac's finest rosé. [00] M9 D9

**2837** Château Pique-Sègue Blanc Moelleux,  
2002, AC Côtes de Bergerac  
\$ 13.92 12 btls/750 ml. \$ 167



The most convinced lovers of red wines like something a little on the sweeter side now and again, and this wine will seduce “doubtful Thomases”. Light as gossamer, soft, honeyed and gentle, it is balanced by limey acidity. Straw yellow in colour, it has an aromatic floral bouquet with great intensity. Fragrant concentration allows a nice mix of a dry subtle nuance that hints at peaches and apricots and sun warmed fresh hay. The flavours gush without dominating the palate, all giving an impression of elegance and finesse. [04] M7 D9

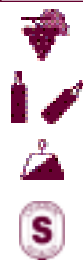
**2839** Cuvée “Moncazeau”, 2001,  
AC Bergerac Rouge  
\$ 11.08 12 btls/750 ml. \$ 133



Marianne oversees the continuous development, replanting and researching of the the best sites for each grape variety, and then the nurturing of the young vines to produce a bountiful harvest. Stalky and peppery, full of youthful sap, the juicy flavour adds light grainy tannins that roughen the palate but make this wine great with grilled food. No wood used in the vinification, so solid flavours of red berries dominate the palate with really lively vinosity. Attractive and good for a party quencher! M8 D8

**2840** Château Pique-Sègue Rouge, 2002, AC Bergerac Rouge

\$ 12.50 12 btls/750 ml. \$ 150

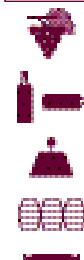


Of all the wines made by Marianne this may be the best. Sure and steady, it is a classy act, the bright wine being neither dense nor opaque, but showing a brilliant red colour. It is

strangely earthy but only as a background to lighter notes of fruit and the scent of old-fashioned roses. Vigourous, the youthful intensity of the palate, the stropy tannins and the earthy tones suggest a demand for food to complete its stockily underlying characters. Very appealing, a high quality production. M7 D8

**2841** Château Dauzan-la-Vergne, 2001, AC Côtes de Bergerac

\$ 15.83 12 btls/750 ml. \$ 190



This wine is a typical “Bordeaux” blend of Merlot and Cabernet, aged in aromatic Allier oak casks. Dark, mahogany garnished colour with a light, developing bouquet that shows off a lovely symphony of maturing ripe fruit into which delicate strands of smoke and pencil sharpenings thread

interest to the bouquet. Add a savoury, earthy background and the wine takes on both depth and momentum. The taste is ripe and sweet, with fruity raspberry and ripe plums building the generous palate and velvety mouth-feel. Fruit, tobacco leaf and a reassuring warmth make a wonderful drink now, but it could easily go on for a decade. M6 D7

**ESME JOHNSTONE, Château de Sours, Saint Quentin**

The sight of a huge, sandy haired Englishman riding through the rows of vines on a thoroughbred stallion is entirely typical of this charmingly eccentric wine-maker. It is now a number of years since Esmé and Sarah Johnstone sold up in England and moved to France where they are dedicated with a passion to making world class wines in the rolling countryside of their château. Success has followed every vintage, so much so that several of the Château de Sours wines are restricted to supply by ration.



**2842** Château Richemont Blanc, 2003, AC Bordeaux

\$ 13.17 12 btls/750 ml. \$ 158

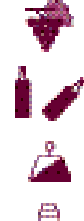


The epitome of Bordeaux stylishness – clean, svelte fruit aromas that almost glow with their fresh appeal, this youngster has a bouquet with fresh ripe gooseberry, a hint of hay, and perfumes of honeysuckle fringed with the fragrance of wax. It shows similar

penetrating freshness in the mouth where fulsome, blossom-like flavours complement a hard green edge of herbs with lime tasting fixed acidity that fades quietly away as the characters of the Semillon bring the wine towards a velvety finish. Lovely wine, the ripe character of the vintage gives fruit richness at the end. [00] M8 D8

**2843** Château Richemont Rouge, 2002, AC Bordeaux

\$ 13.17 12 btls/750 ml. \$ 158



Regular visits to Bordeaux, and particularly to this property, to taste the 2002 vintage showed just how fantastically well the growers dealt with the awesome weather conditions of a difficult year which included a

mid-summer tempest strong enough to blow down swathes of forest. Quick action with spraying after each storm kept the grapes in great condition and able to benefit from the arid conditions of late summer. So, the wine shows a dense, dark, purple red colour with blackberry and plum aromas with touches of earthy mineral and flower petal perfumes adding an extra dimension to ripeness and an adundant flavour. Balanced and ripe, it leaves an undoubted impression of stylish harmony. M7 D8

**2844** **Château de Sours Blanc, 2002 AC Bordeaux**  
 \$ 16.58 **12 btls/750 ml. \$ 199**



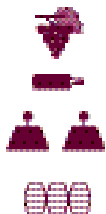
No doubt about it, Esmé's white wine improves with each vintage. As they were good to start with, that is a compliment indeed. The colour has an attractive polished golden sheen, showing flashy greenish lights when the glass is turned. Super bouquet, a pretty lightness introduces delicate, slightly earthy elements alongside hints of lime, clove and floral perfumes. Rich and full, the flavours show intensity, citrus fruit like mandarins, toasty fresh biscuit and tender nuances of mellow spice with a dash of astringency. It starts prettily, then grows, filling the palate with a long lasting delicate farewell. [00] M7 D8

**2845** **Château de Sours Rouge, 2002, AC Bordeaux**  
 \$ 16.58 **12 btls/750 ml. \$ 199**



It is hard to find a better wine than this, which although not inexpensive, offers fabulous quality. Château de Sours sits on a sand and gravel plateau where the vines have to dig deep to reach water, gathering with it those minute traces of mineral that transform the extract in the grapes. The wine was made with Michel Rolland, the leading Bordeaux winemaker, but it could be said that everything was in place before his arrival. Suave and polished the spicy, menthol and eucalyptus nose has an added touch of oak. The palate, soft and fresh tasting, its mellow complexity is just part of the layers of sweet fruit charged with lively tannins that make this so deep, rich and utterly satisfying. M6 D7

**2846** **"La Source", 2002, AC Bordeaux**  
 \$ 57.75 **12 btls/750 ml. \$ 693**



This is just one of those crazy but glorious wines that once in a blue moon come across our tasting room door. At this price, insane, only an eccentric like Esmé could consider it! Is it worth the fortune that every bottle costs – undoubtedly so! The wine is superb, equal to many of the greatest growths of Bordeaux and better than some. It is sublime! Esmé gathered a tiny crop from a tiny plot of 70 year old Merlot vines. No effort is spared to make this into something fantastic. Huge, not yet balanced, but rich, opulent, lively, spicy, tannic. Yes, it is all those things and it will be even finer. Right now it is rough and far from being ready, but as each day follows, Esmé's "La Source" will grow softer, more graceful and ever more lovely. M4 D6

**Conditions of Purchase for Cellar Plan 154**

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- Please include your credit card (Visa, MasterCard, or American Express) authorization or a cheque payable to: THE OPIMIAN WINE FUND IN TRUST with your order.
- Please have your orders in our office before May 26, 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 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).

	<b>White</b>		<b>Drink Now</b>
	<b>Red</b>		<b>Drink this year</b>
	<b>Rosé</b>		<b>Enjoyable now; will develop 6 months-2years</b>
	<b>Sparkling</b>		<b>Wine meant for laying down</b>
	<b>Great concentration</b>		<b>Medium concentration</b>
			<b>Light in body</b>
	<b>Heavy oak</b>		<b>Medium oak</b>
			<b>Light oak</b>
	<b>Member's Choices</b> This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.		<b>Medal Winner</b>
	<b>The Society Suggests</b> 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.		<b>OP Select</b> Wines in an Opimian Select case of the previous years.
	<b>Extremely limited quantities</b>		<b>Very limited quantities</b>
			<b>Limited quantities</b>

**KEYS FOR SYMBOLS**

- **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