



Last day to order : February 14, 2005

# Cellar Plan 157

## Spain and France

**Spain:** Often considered wine's "new frontier", the combination of Iberia's native vines with international varieties, has raised quality to the highest level. Now, the close link between Opimian and Vinoseleccion, Spain's most successful wine club, has given the Society unparalleled access to Spain's finest with an extensive list of wines from major wine producing areas.

**France:** Masses of fabulous wines are offered from cherished producers whose vineyards follow the course of the Rhône from beautiful Beaujolais down to the Mediterranean. Many are champions in our ever widening campaign to secure the finest wines at prices that offer outstanding value.

### In this Offering:

**Wines: from Spain:** Rioja, Ribera del Duero, Toro, La Mancha, Rias Baixas, Rueda, Navarra, Somontano, Penedès, Jumilla, Conca de Barbera

**from France:** Beaujolais, Rhône Valley

### PLUS

#### Coupon Wines

Membership Recruitment Program

## Coupon Wines

### New Members and their Referring Members

Redeem your  
**Free Case Coupon!**  
Just follow these **easy steps!**



Mail and fax orders: Fill out your order form for any wine(s) you are purchasing from this offering, add the lot number of either the white or the red coupon wines shown below, add the coupon number, and write "coupon" in the "cost per case" column.

Web ordering: Fill out the order form as above, filling in the coupon number as instructed.

**Presto, you have redeemed your Free Case Coupon!**

### MEMBERSHIP RECRUITMENT PROGRAM

The Membership Recruitment Program continues until June 30, 2005.

Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below.

Eligibility:

- 1) If you joined the Society after July 1st, 2004 and have a valid 2005 coupon
- 2) If you referred a new member after July 1st, 2004 and have a valid 2005 coupon

You are entitled to a free case of six bottles with the purchase of any other case (excluding Opimian Select) 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.

**3046** Cœur 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 3044 but is available only through the use of the coupon as explained above.

**3047** Cœur 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 3045 but is available only through the use of the coupon as explained above.

## SPAIN – IN MANY LIVING COLOURS

The many selections made available to Opimian under the auspices of Vinoseleccion, Madrid.

### 3004 Solagüen Crianza, Bodegas Solagüen

2001, DOC Rioja

\$ 12.33

12 btls/750 ml. \$ 148



This wine comes from a co-operative whose vineyards are scattered along the foothills of the Tolono range to the northwest of Rioja. The winemaking is dedicated to the memory of Manuel Quintano, a visionary figure, who in the late 1700s brought winemaking techniques from Bordeaux to Spain, particularly that of maturation in small oak casks. Superb aroma of vanilla highlighting chunky oak, tough tannins against warm ripe fruit give generosity, harmony and balance. M7 D8

### 3005 Viña Olvido Reserva, Finca Allende,

2001, DOC Rioja

\$ 22.67

6 btls/750 ml. \$ 136



This 36 hectare domaine has produced a characterful, rich and full wine. A smoky oak bouquet hides a slightly vegetal character beneath floral and fragrant high points. In the mouth the fruit laden palate is fresh, with lovely tannins that build the flavours to reach a tough grainy peak which holds on to the fruit right through the finish. In the background some warming chocolate textures combine with vanilla nuances and a touch of rich oak. M7 D7

### 3006 Monte Castrillo Roble, Bodegas Peñalba

López, 2003, DO Ribera Del Duero

\$ 10.92

12 btls/750 ml. \$ 131



The climate here is hard – icily frigid in winter, punishingly hot in summer, yet the vines flourish in the water retentive lime-based soil. This young beauty has a deep cherry red colour, with brilliant garnet highlights. The youthful vinosity of the bouquet shows a touch of vanilla with a trace of liquorice, aniseed and cassis. Great wine, poised, energetic and offering beautiful flavours with a light furry touch of tannin. There is quiet charm with depth and warmth that suggests a potential for long development. M6 D7

### 3007 Torremilanos Crianza, Bodegas Peñalba

López, 2001, DO Ribera Del Duero

\$ 18.00

6 btls/750 ml. \$ 108



Driving south to Madrid, the market town of Aranda lies on the left of the road. On the right, across wide vineyards, is an imposing castle, the century old bodega of Torremilanos. One of the most famous wineries of the region, it produces wines from hand picked Tempranillo grapes. The vineyard was purchased by the Peñalba López family in 1975, a short time before

John Sambrook and Ken Christie made their first visit to taste the wines. The harvest was gathered when early frosts glazed the bunches at night, then after fermentation, thirteen months in Allier oak casks has given the wine a thick, almost oily fragrance. In the mouth, it is rich with black cherry and vanilla, smooth and velvety, all fruit well supported by tasty oak. M6 D7

### 3008 Peña Tajada Crianza, Bodegas

Valpiculata, 2002, DO Toro

\$ 13.25

12 btls/750 ml. \$ 159



One of the oldest vineyards where even the youngest vines are more than a century old, it produces a small harvest. The deeply concentrated grapes are filled with complex flavours that produce an intense aroma suggesting bell-pepper, cumin and dry sack-cloth over a base of black fruits. Soft tannins give weight to the structure which emphasises rich power on the palate. Still fresh and fruity, it will mellow and grow with bottle age. As the oak components integrate, it will develop a delicious character. M6 D6

### 3009 Gran Colegiata Crianza, Bodegas

Fariña, 1999, DO Toro

\$ 15.08

12 btls/750 ml. \$ 181



With the opening of a state-of the-art winery in the rural town of Toro, Manuel Fariña's dream became a reality. These are fantastic wines, as fine as any from Spain. Deep in

colour, full of perfume, ripe and rich in the mouth, and when very young, as tough as an old boot. The vineyard and winery, founded in the lean, post civil war years of the '40s by Manuel's father, has grown beyond imagination, mainly through the ceaseless efforts and ambition of a small town boy who just wanted to make world class wines in his own cellar. Winner of four Gold Medals, four Silver Medals and one Bronze Medal. M7 D8

### 3010 Alosón Tempranillo Roble, Más Que

Vinos Global, 2003, DO La Mancha

\$ 12.50

12 btls/750 ml. \$ 150



This wine comes from the vast vine covered plain south of Madrid where Don Quixote's windmills, now joined by hundreds of wind turbines, stride towards every horizon. A slight hint of slate gives an impressively firm touch, quickly followed by juicy fresh fruit, blackberries piling upon cassis and cherry, wonderfully fresh and tasty.

The whole aroma and flavour is wrapped up in subtle touches of well engineered oak wood. Fat, rich and jolly, a wine for anytime soon. M8 D9

**3011** Pazo Señorans, Bodegas Pazo de Señorans, 2003, DO Rias Baixas

\$ 17.83

6 btls/750 ml. \$ 107



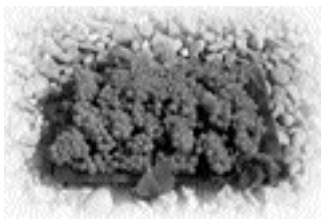
A glorious white wine, it comes from the little known Rias Baixas in the north-west coastal region of Galicia. Produced exclusively from the classic "Albariño"

varietal, it is perhaps the longest living Spanish white, but in youth shows a truly charming and generous personality. Golden straw coloured with light touches of lime green, a sure sign of careful winemaking. The bouquet is typically apple with apricots and floral notes of bergamot and lemon. Very youthful flavours, citrus, acidic and fresh, it is delightfully balanced with tropical fruit. [00] M7 D9

**3012** Sans Rueda Verdejo, Vinos Sanz, 2004, DO Rueda

\$ 12.00

12 btls/750 ml. \$ 144



When Jan Read published his authoritative book "Wines of Spain" in 1982 he made no mention of Rueda, indeed the region had been granted a

Denomination of Origin only two years before. Six generations of the Sanz family can attest to the attractive white wines of this historic region, lying on the banks of the River Duero. Verdejo Sanz has been awarded more medals and prizes than practically any white wine in the world, and deservedly so. It is dry and full of energy, the light colour showing delicate touches of silver, with an aroma of intense floral characters. Best when young, it is a perfect partner for grilled fish and shellfish. [00] M8 D9

**3013** Rosado de Montecristo, Bodegas Camilo Castilla, 2004, DO Navarra

\$ 11.08

12 btls/750 ml. \$ 133



Founded 150 years ago by a Basque, Don Camilo Castilla Alzugaray, this bodega dominated wine growing in Pamplona – famous for its festival, the "Running of the Bulls". Although less known than neighbouring Rioja, the wines of Navarra are quite similar. Camilo Castilla's Rosado is produced by the saigné process which is the pressing of grapes by the weight of those above during the maceration of the bunches. This has produced a bright pink wine with

great delicacy and finesse, almost as refined as a fine white wine but offering more structure and body. With a fresh and fruity attack, it is delicious, simple and quite perfect to quench the thirst of the growing number of rosé wine aficionados. [00] M8 D9

**3014** Señorío de Lazán Reserva, Bodegas Pirineos, 1999, DO Somontano

\$ 17.67

6 btls/750 ml. \$ 106



This recently re-developed dry farmed region close to the Pyrenees [literally "beneath the mountain"] produces wines of the finest quality. The grapes, traditionally Spanish varieties, include Cabernet Sauvignon which features in

this wine alongside Tempranillo and the wonderful local variety, Moristel. Picked on the 14th September, the wines were matured for two years in cask prior to bottling. Now the dark, deep red colour has a mahogany edge and a smoky oak bouquet that combines a small vegetal nose with some fragrant vinosity. The warm, fruit laden palate builds up with a wave of gruff tannins that hold on to fruit through to a long, tasty finish. Clean, rich and sturdy. M7 D9

**3015** Mas Vilella, Bodegas Jané Ventura, 2000, DO Penedès

\$ 28.67

6 btls/750 ml. \$ 172



This is a bodega that has supplied Opimian for many years. The small Mas Vilella vineyard produces small yields of high quality grapes; this is a classic Cabernet Sauvignon grown in a high altitude vineyard. The old farm house, now used for hospitality, looks down on a vista of broken rock and shrub. There's too little water to provide lush growth, no wonder that the grapes are concentrated with hard won flavours from the unyielding terrain. The complexity and strength is outstanding, with black fruit and a leafy, forest floor aroma. Structured, broad flavoured, balanced, it finishes with a silken aftertaste. M7 D8

**3016** Castillo de Luzón Crianza, Finca Luzón, 2001, DO Jumilla

\$ 12.67

12 btls/750 ml. \$ 152



Founded in 1999 by three families passionate about wine, this is one of the youngest bodegas in Spain. The winery is superb, with the surrounding vineyards planted from 300 metres to 700 metres above the valley floor. Four varieties of grapes were vinified separately, Monastrell, Tempranillo, Cabernet Sauvignon and Merlot, with the two local varieties fermented at high temperatures to extract total colour and aroma. A year of maturation in French and American oak added warm vanilla and smoke to the outstanding black fruit flavours, while the tannins became soft enough to provide little more than the supporting structure. M7 D8

**3017** Opimian Viñas Viejas, 2003, Bodegas Luan, Vino de la Tierra de Castilla**\$ 9.00****12 btls/750 ml. \$ 108**

This comes from a completely new bodega, recently opened with the most modern equipment. This "Super Spaniard", originates from high vineyards with some vines cultivated in a very cool micro-climate [up to 1100 metres above sea level]. This allows the grapes to retain perfect levels of fruit acidity. After a long, cool fermentation the varieties were blended to produce a rich wine with dark colour, but the classy bouquet holds patterns of fruit and pleasing oak fragrances against a meaty, earthy backdrop. It has delicious mouthfilling qualities with masses of tasty black fruit that lasts through the long finish. M8 D9

**3018** Summa Varietalis, Bodegas Marqués de Griñón, 2001, Vino de Mesa Montes de Toledo**\$ 23.50****6 btls/750 ml. \$ 141**

An innovative blend of three French classic grapes, Syrah, Cabernet Sauvignon and the sturdy Petit Verdot, add to this the reputation of the winery and the result has to be a whopping success. Our tasting highlighted fruit concentration, the complexity of the palate and the emerging harmony as the wine begins to mature. A peppery nose is

backed by sweet oak with volumes of juicy fruit that slip easily into a palate full of flavour. M8 D8

**Bodegas Concavins, Montblanc, Barbera de la Conca**

Luis Carbonel, hugely successful civil engineer, conceived his winery as a hobby so that he could develop his passionate love for great wine. The vineyards have now reached full maturity and the winery has become the major producer of the region

**3019** Viura/Chardonnay, Via Aurelia 2004, DO Conca de Barbera**\$ 10.08****12 btls/750 ml. \$ 121**

Pale straw colour, the rich bouquet shows zesty grapefruit notes alongside creamy tones and vanilla tinged spice. Supple and easy, the flavour seems fully developed but a richness and intensity suggest that

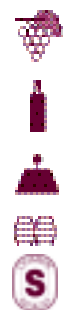
there is more to come. The vague lemon and citrus influences add a buttery mouth-feel indicating that fruit concentration is building complexity. Small splashes of zippy astringency at the finish add an attractively polished dimension. [01] M8 D9



fruit, giving fierce spice to the sharply defined flavour. Softened by ripe friendly tannins that add length and convivial warmth, the clever use of cask maturation has produced a multi dimensional structure that only needs time to add charm and elegance to the rich character. M7 D8

**3022** Cabernet/Merlot, Oak Aged, Via Aurelia, 2002, DO Conca de Barbera**\$ 14.00****12 btls/750 ml. \$ 168**

Year by year Concavins' reds have become fuller bodied and more flavoursome as the roots of the vines have drilled more deeply into the fine grained loamy soil. Darkish red but showing youthful magenta hues, the bouquet is full of massed blackcurrants, berries and spice that build up the smart pungency aided by fragrant oak. Very attractive fruit, the pleasant tang of acidity with shafts of oak adds a structural presence. Mild tannins keep the flavour lingering on without affecting the balance. Succulent, elegant and charming, it delivers graceful warmth and a lengthy finish. M7 D8

**3020** Chardonnay, Barrel Fermented, Via Aurelia, 2004, DO Conca de Barbera**\$ 13.50****12 btls/750 ml. \$ 162**

Toasty oak and banana bouquet with sprinklings of vanilla and spice, introduce a palate where the smooth texture has a creamy custard feel laced with freshness and brisk alcohol. Fresh and vigorous, the flavours are delicate enough but long and persistent, featuring small notes of lemon, pineapple, and a teaspoon of toasty oak. There is so much to enjoy here as the wine hums with lovely oatmeal notes long after the glass is emptied. [01] M7 D9

**3023** Merlot, Clos Montblanc, 2002, DO Conca de Barbera**\$ 14.83****12 btls/750 ml. \$ 178**

The grapes for this great wine come from the private estate of Luis Carbonel, whose mountain property enjoys panoramic views to far horizons. Nothing stops the wind that tugs at the vines, drying the soil and making the vines struggle to reach deep reserves in the mineral rich sub-soil. Purple coloured, the wine is as great as it looks, with a rich chocolate and spice flavour that is thick, complex and intriguing. Black cherry and vanilla with bitter chocolate complement the nose but lovely fruit adds to the bouncy, scrumptious juiciness. Very attractive tannins have an angularity that speaks for the future. M6 D7

**3021** Tempranillo, Via Aurelia, 2004, DO Conca de Barbera**\$ 10.08****12 btls/750 ml. \$ 121**

Deep, purple, ripe and glossy red, it has aromas dominated by aromatic, peppery, oak impregnated intense fruit. Taut and lively on the palate, the sweet edge from the oak casks mixes vigorously with curranty

**3024** Cabernet Sauvignon/Merlot Reserva,

« Masia las Comes », Clos Montblanc, 2001, DO Conca de Barbera

\$ 18.08

12 btls/750 ml. \$ 217



A patch of ancient vines yields just sufficient fruit for a small bottling. Many vines bear only a couple of small bunches, but what fine juice they yield! Fat and opulent, as the elements came together in the barrel, masses of old rustic characters emerged to create superb vinosity and a wine of surpassing quality. So much the child of its terroir, it has a jolly, deep garnet and mahogany colour, with ripe mellow fruit on the nose enhanced by charred oak. M7 D7

## FRANCE: THE FABULOUS "CRUS" OF BEAUJOLAIS

### Bernard Perrin, Domaine de Milhomme, Ternand

Sometimes misunderstood, oft-times overlooked, the wines of the hill top villages of Beaujolais rank alongside the finest "prestige" labels of other regions. Opimian works with Bernard Perrin, reputed grower and vineyard owner, who helps us to select the best wines from the entire region.

**3025** Domaine de Milhomme, 2004,

AC Beaujolais, Bernard Perrin

\$ 13.83

6 btls/750 ml. \$ 83



Like a bubbling torrent pouring into the glass, this purple wine seems to glow with joyous enthusiasm, releasing a perfume of flowers from the woodland and meadows that lie far below Bernard's precipitous vineyard. The wine is a match for many a "cru" Beaujolais, especially the 2004 which produced grapes that perfectly ripened to give an amazing colour, with deep rich fruit and a delightful floral bouquet. M8 D9

Armand, a talented and experienced winemaker, comes from a family who have been vigneron in Chiroubles for more than a century. From seven hectares of vineyards, he produces an impressive wine, worthy of aging but most enjoyable in its youth. It has an unusual depth of colour and is stuffed full of ripe cherry-fruit but its greatest charm lies in the delicious freshness and beautiful balance. M7 D8

**3026** Domaine de Thulon, 2004,

AC Régnié

\$ 15.67

6 btls/750 ml. \$ 94



Annie Jambon established her small domaine through piecemeal acquisition of small plots of vines all over the village, thereby benefitting from different soils and micro-climates. The vines are cultivated using eco-friendly methods, keeping yields impressively low and with minimal inter-

vention in the winery, allowing the exceptional terroir to show through. This is a structured Regnié, with dominant raspberry fruit and cassis, soft tannins and a refreshing balance of acidity to lengthen the finish. M7 D9

**3028** Domaine Champagnon, 2004, AC Chénas

\$ 17.00

6 btls/750 ml. \$ 102



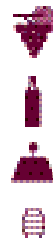
Put quite simply this wine comes from the best grower in the village. His wines have captivated the palates of Beaujolais lovers everywhere. From the first glass it is clear that this is no ordinary

Beaujolais, in fact, it could easily be mistaken for a great wine of the Côte d'Or. Massively concentrated and rich, it has an accessible tender fruitiness with very good length and deep colour, perfect balance, fine tannic structure and a typically long finish. M5 D7

**3029** Domaine Jambon, 2004, AC Morgon

\$ 17.00

6 btls/750 ml. \$ 102



The Jambon family are serious wine makers and passionately proud of their wine. Recently they embraced bio-dynamic viticulture and this has further raised the quality of their exceptional estate and its wines. The end results are superb. Made from ancient vines

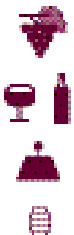
grown in soils that represent a cross section of the terroir, it is concentrated and dark. The complex bouquet, deriving from the high manganese levels in the soil, shows notes of ripe raspberry, light oakwood and a clear nuance of irises. Powerfully fruity, deep and succulent, this is the very best of Morgon. M6 D7

**3027** Domaine Desmures, 2004,

AC Chiroubles

\$ 17.00

6 btls/750 ml. \$ 102

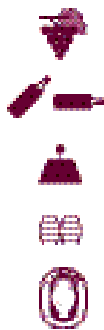


This modest domaine belongs to Armand and Anne-Marie Desmures, who, over the years, have managed to buy the twenty small "lots" of vines that make up their property.

**3030** Clos du Haute Combe, 2004,  
AC Juliéнас

\$ 17.33

6 btls/750 ml. \$ 104

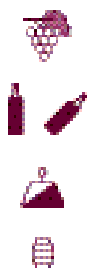


Once again the Audras Brothers have produced a complex and floral wine with a luscious fruitiness and an intense palate showing profoundly fruity ripeness and enormous length. Of all the wines from the hilltop villages of Beaujolais, this is surely one of the finest. The property, high above the village, is planted on the hillside of the "Haute Combe", a granitic outcrop that influences the structure of the wines. Tugging chill winds in late Spring reduce the crop, concentrating the flavours into a rich mass of raspberry and cassis fruit. Tight, grainy tannins add length and persistent tenacity to the finish which grips the palate. Needs more time, but it will be exceptional. M5 D6

**3031** Domaine de Bois Dieu, 2004,  
AC Beaujolais Blanc

\$ 14.83

6 btls/750 ml. \$ 89



Separated from Pouilly Fuissé by no more than a tumbling rivulet, this white Beaujolais has a fatter flavour than its neighbour. This is due to the terroir which changes from limestone to sandy clay from one side of the stream to the other. Our wine is magnificent, the colour of light yellow gold, it has a lovely aromatic honey and wax bouquet, lined with toast, mellow citrus tones and clean, floral aromas. Solid and deep, with hints of fruit peel and apple in the mouth, complemented by the gentle furriness of tannin. [00] M8 D9

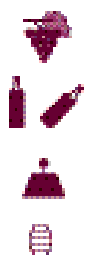
**FRANCE: THE RHÔNE VALLEY****Bernard Perrin, Domaine de Milhomme, Ternand**

As in Beaujolais, here too we work with Bernard Perrin who helps Ken Christie in the selection of the wines from fine, independently owned domaines of the Rhône Valley.

**3032** Domaine La Roche, 2004,  
AC Costières de Nîmes

\$ 11.42

12 btls/750 ml. \$ 137



To the west of Avignon the terrain softens from rolling hills to a flat plain covered with vast acreages of vines set among orchards of peach and apricot. Domaine la Roche, farmed by Madame Bouyer-Mouret with her daughter, a highly qualified wine scientist, is a small estate producing outstanding quality. Full, deep colour, with an aroma indicating optimum ripeness, the palate has the tell-tale spicy/gamey fruitiness with tones of mocca and liquorice which indicates excellence. A blend of Grenache and Syrah, it shows sweetly ripened soft berry flavours before the rasp of tannin dominates the finish. M7 D8

hillside, the vines are stressed for water throughout the summer, reducing the yield and increasing the influence of the ripe tannins. M7 D8

**3034** Domaine de la Ferme Saint Martin,  
2003, AC Beaumes de Venise

\$ 17.67

6 btls/750 ml. \$ 106



This vineyard must have the finest panoramic view, with far ranging vistas towards the rocky massif of Mont Ventoux. This isolated location is spectacular! Owner, Guy Jullien, adores his farm with its unique yellow terroir, a mixture of clay with chalk. Great wine, fantastic quality, the bright dark cerise colour is followed by spicy lifted aromas modulated by the touch of sweet oak. Filled with fine fruit and an enchanting fragrance of violets, the whole is backed by furry, solid tannins, touches of charred oak and warm depth. M7 D8

**3033** Domaine des Romarins, 2003,  
AC Côtes du Rhône

\$ 16.17

6 btls/750 ml. \$ 97



Another west bank estate, this domaine is situated in the ancient village of Domazan. The 2003 was picked early by Xavier Fabre as he observed the acidity levels falling in the heat of the sun. This is a rich and unctuous wine of an impenetrable, black-purple colour combined with dense mulberry and spice and high extraction of flavours. Grown on an arid, pebble strewn

**3035** Domaine Berthet-Rayne, « Tradition »,  
2003, AC Cairanne

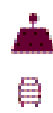
\$ 16.50

6 btls/750 ml. \$ 99



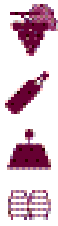
Because they spend so much time alone many vigneron appear eccentric. Michel Berthet-Rayne is no exception; in his cuverie, he runs about like a man demented, tasting and analysing while carrying on a machine gun conversation with visitors. Utterly ripe, the black cherry colour is deeply concentrated. The bouquet is fine and ample with a

floral high note, rich fruit and just a hint of oak. Spicy with a wave of succulence, the palate is left with a hint of alcohol and the bite of tannin. M6 D7



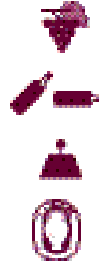
craggs that create the unique micro-climate in which the grapes flourish. Winemaker Philippe Bouteiller has a wonderful wine. Grown on the high terraces it is rich, elegant and refined, with assured longevity provided by the addition of Syrah and Mourvèdre to the Grenache. Very fat, black as pitch, it is filled with blackcurrant and is truly voluptuous. M6 D8

**3036** Gilles Flacher, 2003, AC Saint Joseph  
 \$ 21.83 6 btls/750 ml. \$ 131



The west bank of the northern Rhône is incredible, the vines growing on high terraces, on small plots that no-one would consider planting today. But Gilles' wine is too good to miss. Deep purple red colour, the bouquet is filled with nuances of hydrangea, ripe grapes, and more than a hint of fine oak. Still brawny, it becomes more seductive as the fruit harmonises. M6 D7

**3038** Domaine des Cigalons, 2003, AC Châteauneuf-du-Pape  
 \$ 27.83 6 btls/750 ml. \$ 167



Christian Berthet-Rayne, brother of Michel, produces one of the finest wines from this cherished appellation. He says that the quality comes from his terroir, a daunting blend of sand mixed with huge pebbles, some of football size. None of Christian's wines are filtered or fined so that all aroma and flavour potential from his blend of three varieties, Grenache, Syrah and Mourvèdre, is retained. This is smoothly textured, and very rich with blackberry fruit and a more floral bouquet than recent vintages. Fine and ripe, it is very drinkable now, but has sufficient tannin to provide longevity. M6 D7

**3037** Château de Montmirail, Cuvée du Graminier, 2003, AC Gigondas  
 \$ 21.67 6 btls/750 ml. \$ 130



The village of Gigondas is surely the prettiest of the communities that shelter below the jagged Montmirail escarpment, a fearsome range of sharp limestone

**Vignobles du Peloux, Courthézon.**

A well located traditional négociant whose winery is situated between the famous vineyards of Châteauneuf du Pape, and the rustic villages of the Rhône.

**3039** Sélection Du Peloux, 2004, AC Côtes du Rhône Blanc  
 \$ 14.83 6 btls/750 ml. \$ 89



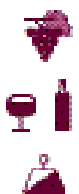
Whites like this one are fresh, lively, clean and well balanced, the ripe fruit of the Rhône providing plenty of body in which zesty acidity plays a joyous part. The colour is bright golden yellow, the flavour is slightly herbal with deeper, earthy notes that hint of richness. Full flavour with nice subtleties mixes with juicy freshness and an oatmeal texture. [00] M8 D9

**3041** Sélection Côtes du Ventoux, 2003, AC Côtes du Ventoux  
 \$ 13.67 6 btls/750 ml. \$ 82



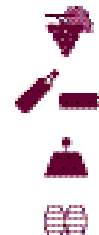
Unusual for this modestly priced appellation this is almost entirely a Syrah wine with only a small addition of Grenache to bring out the strawberry flavoured jammy fruit. Superb wine, it has a very pronounced perfume of violets and black cherry fruit. The nose is particularly rich, with excellent balance adding to the spicy touch. Rounded out by ripe tannins it is both ample and lush. M6 D8

**3040** Les Truffières, 2003, AC Côteaux de Tricastin  
 \$ 10.42 12 btls/750 ml. \$ 125



Perfect red wine to enjoy while it retains attractively youthful energy. The huge vineyards are planted on undulating terraces in the heart of the Rhône valley, where the elegance of the Syrah is dominant. Typically juicy with the emphasis on small red berries and redcurrants, it has a grainy tannic character with plenty of suppleness to augment the ripeness of the fruit. Lovely young colour, its youth makes it perfect to enjoy with roast meat or a plate of rich cheese. M8 D8

**3042** Domaine du Veau d'Or, 2004, AC Crozes Hermitage  
 \$ 19.33 6 btls/750 ml. \$ 116



This is great wine, produced entirely from Syrah grapes that grow on a granitic slope with scattered pebbles. Deep black cherry colour, with a fine bouquet of fresh aromatic fragrances, shows ripe fruit and a touch of oak. Fruit laden, it has mouth filling sweetness and a juicy flavour that combines floral tones, hearty tannins and alcohol in its dark depths. M6 D8

## Paul Sapin, winemaker extraordinaire!

Consistent quality has secured Paul Sapin enduring popularity and a cherished place in Opimian folk-lore.

### 3043 Manoir de Chapelas, 2003,

AC Côtes du Rhône

\$ 10.42

12 btls/750 ml. \$ 125

After the difficult vintage of 2002, the sunny vintage of '03 brought relief and a return to high quality. This wine comes from a small domaine producing super wine which is bottled at the Sapin winery. Bright mid-plum colour, the nose is peppery with light fruit aromas and attractive mushroom and vegetal nuances. A rich spicy appeal in the mouth, the succulent black cherry and jam support the sweetly concentrated fruit and an earthy flavour. Well made and totally delicious. M8 D8

### 3044 Cœur des Lanciers Blanc,

Vin de Table Français

\$ 9.25

12 btls/750 ml. \$ 111

It is practically impossible to find a simpler, yet more delicious, wine than this. This Chardonnay is blended with southern varieties; one giving body, another fragrance, and yet another, a mouth watering dash of acidity. The bouquet has a squeeze of lemon freshness, clean and zesty, while, in the mouth, biscuity flavours combine with ripe red apple flavours with a bite of a pear, a slice of peach and a nip of spice at the finish. [00] M9 D9

### 3045 Cœur des Lanciers Rouge, Vin de Table Français

\$ 8.83

12 btls/750 ml. \$ 106

Light, affable, fresh and easy. The Grenahce is blended with Gamay, giving an attractive fragrant character. it is energetically youthful, with acidity at the front of the palate, carrying red berries, with raspberry dominating the flavours. Maximum extraction of fruit and flavour is achieved by macerating the grapes under pressure, rupturing the pigment cells, colouring the wine, and starting fermentation. The most appealing thirst quencher for anytime, no reason required. M8 D9

## Conditions of Purchase for Cellar Plan 157

- 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 14, 2005, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Tidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2005 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 at the 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
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- **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