



Last day to order : May 30th, 2005

# Cellar Plan 160



Saint-Émilion

The Loire is France's most renowned river and it is also the name of one of its most diversified wine regions. Although these wines are well known locally and in Paris, apart from Pouilly Fumé and Sancerre, they are little known outside of France. Here is your opportunity to make their acquaintance.

Bordeaux, on the other hand, is famous the world over and this makes the selection tastings a challenge and a delight. Many of the appellations are represented here for your enjoyment.

This offer, featuring several fine vintages, is filled with fine wines from great vineyards and brilliant winemakers.

## In this Cellar Plan:

France; Wines of the Loire and Bordeaux

### **PLUS**

#### **Coupon Wines**

Membership Recruitment Program

**Have you,  
received  
your Free Case Coupon?  
It's easy!**

Recruit a member, receive a coupon!  
The person you have signed up  
will also **receive** one.

To redeem your Coupon, place your order for any other lot number on this Offering and convert your Coupon into one of the following lots numbers, 3142 Prince Pirate Blanc (white) or 3143 Prince Pirate Cuvée VCC (red).

## Coupon Wines

The Membership Recruitment Program continues until June 30, 2005.

- 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 on the same Offering (excluding Opimian Select). The two lot numbers shown here are the "free case" options on this Offering and are available only through the use of the coupon.

**3142** Prince Pirate Blanc, Vin de Table Français  
**Coupon** **6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3144 but is available only through the use of the coupon as explained above.

**3143** Prince Pirate Rouge, Cuvée VCC,  
Vin de Table Français  
**Coupon** **6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3145 but is available only through the use of the coupon as explained above.

## THE LOIRE

The Loire is a great river lined by countless vineyards, numerous Châteaux, homes carved into the rock of the embankment amid scenery fading to pastel colours beneath the early morning mist. After the super-ripe, sun drenched 2003 vintage, the 2004 vintage has produced fresh lively wines that typify the many and varied appellations of the Loire Valley.

### 3133 Muscadet de Sèvre-et-Maine, sur lie, Domaine de la Chauvinière, 2004



**\$ 12.00** **6 btls/750 ml. \$ 72**

Grown on a dry granitic escarpment overlooking the river, Yves Huchet's wine is arguably the finest Muscadet. The bouquet offers light, charming vinosity, and a clamour of flavour intensity. Bright nuances of mandarin fruit with flowers dovetail perfectly with fine, mild acidity. Dry, easy and fragrant, it is the perfect wine to serve with shellfish. [00] M8 D9

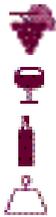
### 3134 Sauvignon de Touraine, Domaine Gibault, 2004



**\$ 13.17** **6 btls/750 ml. \$ 79**

The vintage has produced the typically attractive citric acid characters that make this so drinkable. It shows nettle, currant and lime with ripe flavours against a creamy French cheese mouth-feel. A big wine that has a mass of ripe, almost tropical fruit flavour. Very classy, even the slightly aggressive Sauvignon Blanc characters seem restrained by the bright nettly flavour that lingers with fragrance through the finish. [00] M9 D9

### 3135 Gamay de Touraine "Friandise", Domaine Gibault, 2004



**\$ 13.50** **6 btls/750 ml. \$ 81**

Highly colourful and juicy, the pigmentation is almost frothy with purple youth. Filled with soft fresh fruit, raspberry fruit-driven aromas leap from the glass with a sappy, fresh display. Outrageously forward and bright, the palate is soft, the spice and aggression of the young fruit characters are projected in a rush right through the palate. Low tannins support the energy of the full expressive flavours. Gorgeously unsophisticated, it is the perfect partner at the barbecue. M8 D9

### 3136 Cabernet/Cot de Touraine, "Émotion", Domaine Gibault, 2004



**\$ 13.67** **6 btls/750 ml. \$ 82**

Although still very youthful, the colour has settled well with a deep cerise tone. A fine, lifted bell-pepper aroma is modulated by touches of fruit and oak, and filled out with a pinch of charred wood. Soft, easy palate, the entry is laden with fine fruit and floral fragrance, with violets and rose petals, backed up by solid tannins. Delicious fruit and balanced tannin, the fresh acidity adds a dimension of elegance making it superbly drinkable. M7 D8

### 3137 Chinon, Domaine Charles Pain, 2004 **\$ 16.17** **6 btls/750 ml. \$ 97**



The light structure of tannin and fresh acidity offers a pillar to support the fruit with a blackberry and blackcurrant texture and flavour. Proven winemaker, Pascal Gibault, makes this Cabernet

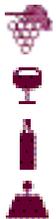
Franc from a modest estate with a chalk and gravelly terroir which enhances the richness of the fruit. Pinkish colour, the tempting bouquet is filled with aromas of lush berryfruit, augmented by a raised earthy, leafy impression. The soft tannins make it deliciously drinkable and very appealing. M7 D8

### 3138 Saumur Champigny, Château de Chaintres, 2003 **\$ 18.00** **6 btls/750 ml. \$ 108**



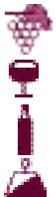
The winemaker, Krishna Lester, insists on hand picking to remove unripe bunches, then the grapes undergo a long maceration prior to crushing to extract colour and flavour compounds. This Saumur Champigny is the best we have tasted. It has a dark pinkish red colour and a spicy nose with touches of charred oak and leafy herbaceousness. The slightly herby tang at the end leaves a classy impression with lovely hints of delicious fruit. M7 D8

### 3139 Pouilly Fumé "Tradition", Domaine Florian Mollet, 2004 **\$ 20.00** **6 btls/750 ml. \$ 120**



It is no wonder that Pouilly Fumé is one of the most popular appellations in France. The unique terroir, almost pure chalk, produces very highly perfumed aromas, stuffed with all the sappy nuances of elderberry, sycamore, nettles and summer pudding full of soft fruits. The zesty acid is at a high level, yet the balance is superb and there appears to be no excess of vegetal flavour. This year we selected a single estate wine from Florian Mollet, a member of the same family as the producer of the Opimian Sancerre. Very beautiful and elegant. [00] M8 D9

### 3140 Sancerre Blanc, Domaine Mollet-Maudry, 2004 **\$ 20.67** **6 btls/750 ml. \$ 124**



Jean-Paul Mollet is a terrific wine-maker. His wine has a light yellowish straw colour, with fine fruit aromas etched with pure nuances of oak. Touches of nettle and green leaves set up the ripe passionfruit flavours shot through with lime zest and tropical suggestions. Superb balance! [00] M8 D9

**3141** Sancerre Rouge, Pinot Noir,  
 Domaine Mollet-Maudry, 2004  
**\$ 21.00** **6 btls/750 ml. \$ 126**

Although there is very little Sancerre Rouge almost every grower produces some, and they all sell it too early, so it never has sufficient time to be properly mature. This wine needs more time, but it has the

 magic touch of fine Pinot Noir. Perfumed, fresh youthful aromas suggest charred oak, mushrooms, forest floor earthiness and ripe black cherries. Heaps of fruit are all touched by sweaty leather, musky, earthy overtones, and nicely furred tannins, followed by sweet silky textures that will develop as the wine gains maturity. M7 D7

## BORDEAUX

### S.E.M.A.V.; The legacy of Nathaniel Johnston, Bordeaux

Among the established family wine businesses of Bordeaux, none has a prouder history than that founded in 1734 by Nathaniel Johnston, an Irish migrant. The Johnston's are universally respected, their opinions sought by the most celebrated wine commentators from the United States and wherever Bordeaux wines are cherished.

**3144** Prince Pirate Blanc,  
 Vin de Table Français  
**\$ 9.00** **12 btls/750 ml. \$ 108**

 A deliciously light, sprightly white with plenty of zesty lime accented acidity to give the fruit its instantly appealing drinkability. Silver straw coloured, it shows a waxy bouquet with hints of honey and delicate floral notes. Lovely fresh lemon and lime with a touch of oatmeal, the palate is meticulously clean with a light hazelnut finish. [00] M9 D9

**3147** The Opimian Society's Claret,  
 AC Bordeaux.  
**\$ 10.67** **12 btls/750 ml. \$ 128**

 Opimian's Claret has clear cassis and blackberry fruit with very firm, yet ripe tannins. Added fine cherry and plum fruit provide a backdrop for spicy aromas with the palate offering good weight and depth of flavour. A very smooth fragrant wine, it has an abundance of extract and a balanced finish. M8 D8

**3145** Prince Pirate Rouge, Cuvée VCC,  
 Vin de Table Français  
**\$ 9.00** **12 btls/750 ml. \$ 108**

 No wine has captured the imagination of Opimian members so vividly and for so long! The "Pirate" makes no pretenses, but it is wholesome, well made, with a good dollop of sappy fresh fruit offering good drinking at a welcome price. The wines that make up this cuvée are selected by the tasters at SEMAV from samples that growers actually do include in their "grands vins". This is a very appealing "Vin de Table". M8 D8

**3148** Château Maillard, AC Graves Rouge,  
 2003  
**\$ 13.83** **12 btls/750 ml. \$ 166**

 In the hot 2003 vintage, unctuously rich wines with a profoundly deep colour showed marvellous red berry sweet fruit with a robustly chewy appeal. Deep red/purple primary colour throws out intense blackberry aroma from the glass as the dark fruit with chocolate flavours and strong gripping spice tannins flood the palate. The oak is a bit part player in a really solid production. M6 D7

**3146** The Opimian Society's Bordeaux  
 Blanc, 2004, AC Bordeaux  
**\$ 10.67** **12 btls/750 ml. \$ 128**

 A light silvery-green wine, it has a small curl of orange peel in the bouquet. The flavour is immediate and fine, lemon zest tinged with a trace of oatmeal and the clear taste of fresh acidity. In the middle palate the taste of kiwis and elderberry fruit dominate. Light and acerbic, this is a very drinkable and enjoyable wine. [00] M8 D9

**3149** Château Moulin des Laurets,  
 AC Puisseguin Saint Émilion, 2003  
**\$ 17.33** **12 btls/750 ml. \$ 208**

 Owner Lionel Mounet expects to produce close to 7000 cases each vintage, but not in summers like 2003 when the grapes lost weight in the heat. Fortunately the forty year old vines have deep roots that reached the water held in the clay soil and produced a hugely coloured, fruit driven, gentle monster. No casks are used, it is all the terroir and the grapes. It is fresh and lively, even flashy, packed with bright fruit. Substantial ripe tasting tannins add firm, textural dimensions while the alcohol gives a healthy kick to the supple finish. M6 D8

**3150** Château Vieux Clos Saint Émilion,  
Grand Cru Classé, AC Saint Émilion  
2002



**\$ 24.33** **6 btls/750 ml. \$ 146**



Michel Terras has created a classic Grand Cru on the plateau above the small town. The 45 year old vines, give a natural low yield while enhancing flavour extraction from the sandy terroir. With hand picking and 50% of the maturation in new oak this is a superbly crafted red, rich with a dark polished colour, with vegetal characters adding nuances of coffee and dark chocolate to reinforce the concentrated cassis flavour. M7 D7

**3151** Château Le Conseiller,  
AC Bordeaux Supérieur, 2003



**\$ 24.17** **6 btls/750 ml. \$ 145**



Another “winner” from Jean-Philippe Janoueix whose wines define new boundaries to his genius. This wine, made on his property at Le Mouton, was rated by Robert Parker with 88-90 – a realistic reflection upon its excellence. The grapes were macerated on the skins for eight days, producing a colour that blushes dark red. Later the skins were hand pummeled four times a day into the juice, with partial fermentation in cigar shaped casks designed by Janoueix for maturation and malolactic fermentation, adding glorious complexity. Serious innovation resulting in a brilliant wine. M5 D7

**3152** Château Hortevie, AC Saint Julien,  
2002



**\$ 25.17** **6 btls/750 ml. \$ 151**



This is a wonderful wine from the best location in the village of Saint Julien, just beside Gruaud Larose and Ducru Beaucaillou. The tiny property produces no more than 1500 cases but what wine! Full and dark, it shows off a display of aromas. Blackcurrant, vanilla-oak, plum and a hint of smoke, all add interest to the palate where fine fruit exhibits balanced suppleness and harmony with good supporting tannins. M6 D7

**3153** Château Guadet Saint Julien, Grand  
Cru Classé, AC Saint Émilion, 2003.



**\$ 33.00** **6 btls/750 ml. \$ 198**



This is a superb example of a vintage that produced some of the finest wines for a decade. The tiny property has made a glorious deeply coloured wine, with a bouquet of warm ripeness with integrated hints of smoke, sweet oakwood and garden fragrances. The first taste fills the mouth with piquant spice and grainy tannins with freshly sweet fruit. This solid backbone is rounded out by some neat acid with a good, flavour filled finish and sufficient easy warm alcohol to leave a buzz in the mouth. Good stuff, balanced and finely made. (wooden case) M5 D6

## VINTEX; BILL BLATCH, THE SPIRIT OF INNOVATION IN BORDEAUX

### Tradition V. Modern Visions. – The challenge facing Bordeaux Wine Makers

Bill Blatch’s arrival in Bordeaux brought a breath of fresh air to this most traditional of wine producing regions. Eventually he grouped together a small band of modern winemakers, who appeared on the scene like young tigers, seeking to make fruit driven wines with lifted aromas without loss of structure. This selection of Bill’s wines compares traditional with modern styles.

#### Dry white wine

**3154** Château de Fontenille, AC Bordeaux,  
2004



**\$ 12.75** **12 btls/750 ml. \$ 153**

A perennial Opimian favourite, the property was purchased twenty five years ago by Jean Bellenger who has lavished cash and care on it ever since. His wine is as clean as a whistle with pure juicy flavours, filled with aromas of nettle and fresh redcurrants, highlighted by zesty, fresh tasting acidity. Nice touches of mineral surround the central core of fruit. [00] M8 D8

**3155** Château Roquefort, AC Bordeaux,  
2004



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



Sauvignon Blanc and a smaller proportion of Semillon were planted in 1984. The vines are now fully mature and are hand picked to prevent oxidation prior to pressing.

After fermentation the wine was bottled early to conserve the deliciously dominant fruit characters. Bright, it is green tinged with lively fresh gooseberries and clean mellow tones of kiwi and elderflower. The palate, shows the light soft creaminess of Semillon, but the finish is decidedly lively and fresh Sauvignon. [00] M8 D8

## Sweet white wine

**3156** Château Partarrieu, AC Sauternes, 2001



\$ 14.96

24 btls/375 ml. \$ 359



Sauternes are known as « stickies » in the Wine Trade but in reality there's nothing sticky about them. This is pure nectar, with golden colour. The grapes are hand picked, almost one by one, as they develop full noble rot, which, though looking awful, yields grapes of sublime sweetness. Pressed, then fermented slowly, at this level of quality there is no room, nor need, for ageing in oak, the wine speaks for itself. [08] M7 D9

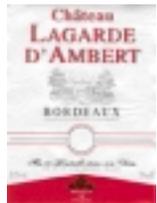
## Traditional Style

**3157** Château Lagarde d'Ambert, AC Bordeaux, 2003



\$ 11.17

12 btls/750 ml. \$ 134



Thirty-five acres of vines benefit from the clay on limestone terroir which protects the grapes in dry seasons. All the varieties are picked together upon reaching perfect ripeness. Fermentation and maturation in a steel tanks keeps the fruit flavours intact. The colour is deep, the nose hints at intense blackberry fruit with spicy nutmeg and a touch of aniseed. Nicely concentrated palate gathers the fruit with dark chocolate nuances and supple tannins. Firm finish, still very youthful. M6 D6

**3158** Château Jouanin, Cuvée Prestige, AC Côtes de Castillon, 2003



\$ 13.25

12 btls/750 ml. \$ 159



In 1996 Blatch reached an agreement with owner, Georges Taix, to produce wine with over-ripened Merlot characters. His young oenologist/wine-maker, Nathalie Arnaud,

just back from Australia chose three plots of vines, « Les Pins », « La Mulegue » and « Les Acacias », all with 35 year old vines on slopes exposed to the prevailing wind. The result is a wine of great fruit sweetness, with gorgeously soft Merlot textures. The balance is enhanced by a pleasant note of barrel spicyness, the structure ripe rather than tannic. M6 D7

**3159** Château Thébot, AC Bordeaux, 2002



\$ 14.25

12 btls/750 ml. \$ 171



With a production of less than 5000 cases this small property has vines on separated sites around the château, superbly managed by the young and energetic Pascal Coll,



using a hands on system of vineyard and winemaking management. Constant summer pruning enhances concentration, with only totally ripe grapes being pressed. Part of the crop is matured in steel tanks whilst the larger part is rotated through new oak casks giving wine with a full, dark colour with mineral tasting tannins adding lusty, assertive qualities. Barrel ageing adds light oak characters with touches of vanilla and transforms harshness to suppleness. M6 D7

**3160** Château Roland La Garde, "Tradition", AC Premières Côtes de Blaye, 2002



\$ 15.67

12 btls/750 ml. \$ 188



This is Bruno Martin's best wine. Much of the quality selection is done in the vineyard prior to the picking. Bruno cultivates his vineyard like a garden as he snips away at his vines through the summer. The production is almost « bio » with minimal use of chemical treatments. The warm-fruited, ripe, dense wine is the direct result of late harvesting. Solid tannins will ensure a long ageing potential. M7 D7

**3161** Château Tour de Gilet, "Expression de Petit Verdot", AC Bordeaux, 2002



\$ 18.83

12 btls/750 ml. \$ 226



A superb wine from a tiny property just outside the boundary of the Médoc, here a small team of French « Flying Winemakers » produces wine with an unusually high proportion of Petit Verdot. The fermentation is very long, then the wine is rotated through new and one year old casks. The colour is dark red, with ripe plum, blackberry and redcurrant aromas and a wholesome composty note. The fruit character is unmistakably Petit Verdot, deep and concentrated, elemental, with deep blackberry flavours balanced by fine grained tannins. M7 D7

## Modern Style Wines

**3162** Château Les Grandes Landes, AC Bordeaux, 2003



\$ 11.33

12 btls/750 ml. \$ 136



The high proportion of Merlot gives Patrick Boucher's wine an intense spice character. No barrel ageing, the very ancient vines offer high complexity and fine structure. After picking, the grapes were macerated for 24 hours before crushing. This helps to extract flavour and colour, which is now deep purple, rich and glossy with a bell-pepper impregnated bouquet filled with fresh fruit and a leafy penetration. Already supple, even elegant, it is much softer and easier than traditional red Bordeaux. M7 D8

**3163** Château Bel-Air "La Chapelle",  
AC Côtes de Castillon, 2001

**\$ 18.58** **12 btls/750 ml. \$ 223**



In the past, Castillon wines were called "medical", being so good that they were blended with Médoc and Saint Émilion to improve them. Each of the three varieties, Merlot, Cabernet Franc and Cabernet Sauvignon, was gathered separately, then temperature regulated vats were used to extract the tannin and aroma. Maturation in small casks for one year adds complexity and smooths out any harsh acidity. Hint of nettles appears on the nose, with attractively spicy oak and a vaguely mellow, warm blackberry and cassis character. M7 D8

**3164** Château Roland La Garde, "Prestige",  
AC Premières Côtes de Blaye, 2000

**\$ 19.33** **12 btls/750 ml. \$ 232**



This vineyard is large enough for Bruno Martin to succeed with two styles of wine. His "Prestige", a selection of the finest grapes, mainly selected by clone, is fermented and matured in oak. Dark, intense cerise colour, the bouquet is filled with fruit and aromatic oak with a soft, fresh edge. The palate is full, dense, and alive with dark fruit, re-inforced by a seam of grainy tannin adding a textural dimension. M8 D8

**3165** Château Carsin, Cuvée Noire,  
AC Premières Côtes de Bordeaux, 2001

**\$ 22.33** **12 btls/750 ml. \$ 268**



This is one of the last vintages made by the brilliant Australian winemaker, Mandy Jones. It was fermented in a pioneering Australian fermenter then racked into medium toasted barrels for a year. Very close to a fine Saint Émilion in character, it is beautifully balanced, the moderate colour producing a very sweet, cherryish nose with oodles of smoke and toast aromas. Warm, rich and harmonious, the mellow flavours, all wrapped in vanilla and chocolate are very fine and give an extra dimension of texture and flavour. M7 D8

**3166** Château Léonie, AC Graves, 2002

**\$ 25.58** **12 btls/750 ml. \$ 307**



This château is owned by Thierry Priset, the brother of Eric Priset, proprietor of Ch. Rol Vantentin, one of the great successes of Bordeaux. Thierry, under the guidance of his brother, is using the same gentle approach to winemaking, no crushing, just splitting the grapes, no cold soaking but long fermentation in small wooden vats. The result is a very full wine, dark red in colour, with oak in the bouquet. M6 D7

## ESMÉ JOHNSTONE ; CHÂTEAU DE SOURS, SAINT QUENTIN DE BARON

Publicity comes easily to Esmé, he was, after all, the founder of one of the U.K.s major retail chains, Majestic Wine, and one time owner of Liquor Barn in the USA. The move from retailing may have quietened his pace of life, Esmé now presides at one of the most dynamic Bordeaux properties.

**3167** Château Richemont Rouge,  
AC Bordeaux, 2003

**\$ 12.58** **12 btls/750 ml. \$ 151**



With its deep red colour and rich mellow fruit, there's plenty of savoury fresh spice, pepper and ripe fruit, mainly from the high proportion of Merlot. Lovely wine, it blends the vigour of fresh tasting acidity with the gruff grainy tannin adding definition against the ripely succulent red fruits. Fine harmony right through to a graceful finish. M8 D8

**3169** Château de Sours Rouge,  
AC Bordeaux, 2003

**\$ 15.92** **12 btls/750 ml. \$ 191**



Deep red colour just thickening to darkness at the centre of the glass shows concentration while the refined fragrance with some stemmy vegetable nuances sets off the fullness of ripe red berries and a hint of coffee. Soft fruit on the palate picks up a mineral touch and a warming heart with fine tannins. Already a peerless beauty, it will be lovely for many years. M6 D7

**3168** Château de Sours Blanc,  
AC Bordeaux, 2003

**\$ 15.92** **12 btls/750 ml. \$ 191**



The 2003 vintage was amazing. With summer temperatures reaching unprecedented highs. Now showing a deep, ripe, clear gold colour, the fragrant fruit laden bouquet has a trace of honey, ripe fruit with mild acid and fat melon. Beautifully crafted and deliciously graceful, with good balance. [00] M8 D9

**3170** La Source Rouge, AC Bordeaux, 2003

**\$ 56.33** **12 btls/750 ml. \$ 676**



The price of Esmé's masterpiece would be folly were it not so blisteringly superb. It is full, rich, complex and concentrated, seamless in a perfect orchestration. Huge tannins are matched by the weight of red fruit, the acidity lifts the flavours, and hints of cinnamon and nutmeg add exotic plumpness to the character. M5 D6

## VINOMA; PIERRE AND ANGELITA BAUCÉ, PINEUILH

The Society is delighted to offer a small selection of “finds” from Pierre and Angelita Baucé who recently started their own new negociant’s business .

**3171** Château Les Bois Noirs,  
AC Sainte Foy de Bordeaux, 2003  
\$ 11.67 12 btls/750 ml. \$ 140



A well structured wine made by Pierre, dark, deep purple, its powerful bouquet is touched by cinnamon, with soft raspberry and prune fruit. The flavours are delicious with a fresh, fruit character

lingering alongside firm sun-ripened tannin. There is oak, hinted rather than tasted, in a parcel of savoury sweet flavours. M7 D7

**3173** Château Sènilhac, Cru Bourgeois,  
AC Haut Médoc, 2002  
\$ 14.92 12 btls/750 ml. \$ 179



This is one of the best of the “cru bourgeois” of the Médoc. Solid red colour, a tint of mahogany appears at the edge. The bouquet is light, with herbs and nice fruit

edged with cedar smoke nuances around a fruity, charming and floral aroma. The palate delights, both tannin and acidity nicely balancing the ample fruit. A fine example of what was once called “luncheon claret”. M7 D8

**3172** Château Vieux Saule,  
AC Premières Côtes de Francs, 2002  
\$ 13.67 12 btls/750 ml. \$ 164



Fermented in small oak barrels the wine has a very dense colour. Fine, delicate complexity and a touch of charred smoke with earthy aromas are embedded with blackcurrant and a touch of gentle vanilla. Still lively with a flicker of mineral and touches of liquorice, the fruit and oak provide

balance to structure giving tannins and an assured feeling of poise. M7 D8

**3174** Château Ferrand, AC Pomerol, 2001  
\$ 29.33 6 btls/750 ml. \$ 176



This is the oldest of the vineyards stretching across the south facing slopes next door to world famous Château Nenin. Planted with Cabernet Sauvignon and Merlot, it is supple and delicate. The glossy dark colour appears with a bouquet that blends fragrant oak with sweetly ripened fruit, accentuating blackberry with a pinch of spicy herbs. The tannin gives depth as well as texture that adds a suave silky finish. M7 D8

## PHILIP AND MARIANNE MALLARD; CHÂTEAU PIQUE-SÈGUE, BERGERAC

When Philip Mallard bought this superb property it was to follow his passion for breeding Limousin cattle, but his wife, Marianne had other ideas for the slopes above the meadows. After researching the most contemporary advice on vine selection and wine-making, she set out to create the finest wine of the region. That she has succeeded beyond all doubt can be seen in the vast array of medals her wines have won. Pique-Sègue is Bergerac regional wine at its very best.

**3175** Château Pique-Sègue Blanc,  
AC Montravel, 2004  
\$ 11.67 12 btls/750 ml. \$ 140



Bright, green tinged pale straw colour, the bouquet is alive with fresh cut grass, fresh gooseberries and the mellow tones of kiwi and passionfruit. This is superb stuff, the palate

focussed by the zesty lime acidity alongside fine, energetic fruit. The suave creaminess of the texture spreads smoothly across the palate, with balanced acidity and some tannin complementing the weight of the fruit until the finish. This is a great performer. [00] M8 D9

**3176** Château Pique-Sègue Rosé,  
AC Bergerac, 2004  
\$ 12.00 12 btls/750 ml. \$ 144



In the blind tasting of two of Ken Christie’s favourite rosés, Marianne’s was clearly the winner. It is produced by the “saigné” method using only free run juice running from the grapes before pressing. Light as a feather, fresh

as a spring dawn and it is as clean as wine can be. Delicate pink, it traces raspberry-ish fruit characters with a dash of lime. Clever floral notes combine with fruit, giving the flavour to balance the alcohol. [00] M9 D9

**3177** Château Pique-Sègue Rouge,  
AC Bergerac, 2003



**\$ 12.00** **12 btls/750 ml. \$ 144**



The vineyards stretch along the eastern end of the Saint Émilion escarpment, so it is not surprising that the wine has much of its neighbour in its character. Moderately dark plum-like purple,

it is a fragrant wine with a herby, well oaked, tangy redcurrant bouquet and palate, piquant with spice and touched by tarry characters that penetrate and lengthen the flavour. Smooth and fresh, underpinned by oak, it is totally pleasing. M8 D8

**3178** Château Dauzan-la-Vergne Rouge,  
AC Côtes de Bergerac, 2002



**\$ 15.17** **12 btls/750 ml. \$ 182**



Only the ripest fruit was selected for this cuvée, most of the grapes coming from the steep water-stressed slope above the reservoir, gaining from added luminescence of the reflection off the water. The wine features a heavy oak presence adding a glycerine smoothness to the palate, accentuating

the richness of the fruit. Dark coloured, with enticingly rich, chocolate inflections on the smoky oak presence, spicy aromatic nuances appear in the mouth and attractive tannins swell in a gruff, grainy angularity on the palate. M7 D7

**3179** Terre de Pique-Sègue, "Anima Vitis",  
AC Montravel, 2002



**\$ 23.33** **12 btls/750 ml. \$ 280**



Almost every leading wine maker has followed the lead of the legendary Marchese Piero Antinori, who created Tignanello, the first "super Tuscan". Philip Mallard is no exception, his newly released "Anima Vitis" is a barrel fermented selection of optimally ripe, hand picked, fine grapes.

Dark red, showing the magenta of youth, the blackcurrant, berryish aromas build a bouquet with the subtle assistance of charred oak perfume. Rich fruit, spicy acidity and shafts of oak add structure and retain the lingering flavours of priceless fruit. A truly fine wine. M6 D7

**Conditions of Purchase for Cellar Plan 160**

- 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 30, 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 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).

	White		Drink Now	<b>KEYS FOR SYMBOLS</b>	
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		Wine meant for laying down		
	Great concentration		Medium concentration		
	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
<p>• <b>Sweetness Scale (in parenthesis)</b> 0 = very dry                      9 = Very Sweet (dessert wine)</p> <p>• <b>Degrees of Maturity (M) (Scale of 1-10)</b> 1 = lay down                      10 = fully mature</p> <p>• <b>Degrees of Drinkability (D) (Scale of 1-10)</b> 1 = needs time                      10 = ready to drink</p>					