



Cellar Plan 161

Last day to order: June 22, 2005

Over the many years since the Society first ventured into southern France much has changed. The necessity to compete with the talented winemakers of the southern hemisphere became the motor that drove on the ideal of an ever improving quality standard. For Opimian, this improvement has worked entirely to our advantage, not representing any producer by contract or agreement, we are free to select wines that are best suited to our preferences and inevitably the best of the bunch at prices that have shown remarkable stability for several years.

To ensure timely delivery we have included two Finger Lakes wines at the end of this offering.

In this Cellar Plan:

Wines from Provence and the Midi (France) and New York State (U.S.A.)

PLUS Coupon Wines

Membership Recruitment Program

Do you have a Free Case Coupon?

Expiry of the 2005 Coupon has been **extended** to July 15th, 2005, the "last day to order" on C162.

It is easy to redeem your Coupon! Place your order for any other lot number shown on this Offering and convert your Coupon into one of the following lot numbers, 3193 Cuvée Lagarde Blanc (white) or 3194 Cuvée Lagarde Rouge (red).

Coupon Wines

The Membership Recruitment Program continues until July 15, 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.

3193 Cuvée Lagarde Blanc, Vin de Pays du Comté Tolosan, 2004

Coupon **6 btls/750 ml.**

Packaged in cases of 6/750 ml. bottles, this is the same wine as Lot 3195 but is available only through the use of the coupon as explained above.

3194 Cuvée Lagarde Rouge, Vin de Pays de l'Hérault, 2004

Coupon **6 btls/750 ml.**

Packaged in cases of 6/750 ml. bottles, this is the same wine as Lot 3196 but is available only through the use of the coupon as explained above..

CHÂTEAU VIGNELAURE

Catherine and David O'Brien, Rians en Provence.

The story of this property is the stuff of real fairy tales. The vineyards were established by Georges Brunet, owner of the fabled Château La Lagune of Bordeaux, who replanted cuttings from his Médoc vineyards in the free draining gravel soil of Provence. Within a few years, Vignelaure was a major cult wine success. Then, a buyer with plenty of money but no love for work in the vineyard, purchased the property and it practically fell into ruin. Only when David O'Brien, one of the most famous race horse trainers in Europe arrived, did restoration begin. Eleven years later, Vignelaure is right back where it was – at the summit of quality.

Château Vignelaure – “Sans le soleil je ne suis rien” The reverie of Catherine and David O'Brien, Rians en Provence.

Certainly one of the most beautiful domaines in Provence, and now, under the ownership of the O'Briens, it produces the best wine in the region. Eleven years into their stewardship of Château Vignelaure the grinding work that started when David and Catherine exchanged their hats and smart high heels for secateurs and working boots is yielding fantastic results.



3181 Domaine de Vignelaure Rosé, Vin de Pays de Coteaux de Verdon, 2004



\$ 10.67 **12 btls/750 ml. \$ 128**

By tradition, Rosé is the wine of the Provençale region, a superb light pink colour with an excellent harmony between the fruity acidity and aromatic fruit. The grapes were harvested late from late ripening vines so that they have perfect ripeness and balance which allows a long pre-fermentation skin contact which adds weight to the flavour and bouquet. Spicy nuances of tannin accentuate the fruit and make this a perfect wine for a hot summer afternoon. [00] M8 D9

3182 La Source de Vignelaure, AOC Coteaux d'Aix en Provence, 2001



\$ 13.00 **12 btls/750 ml. \$ 156**

Robert Parker wrote of Vignelaure the “estate is one of the showpiece properties not only of Provence but of France”. The “La Source Cuvée” is a special wine, full of colour, with an explosive richness filled with juicy, fleshy but supple flavours resulting from 12 months in small oak before bottling. A major reason for the depth and variety of nuances in these Vignelaure wines lies in the varied soils and terroirs of the estate, each giving distinctly different characters. Beautifully perfumed with exotic notes of musky plum alongside blackberry and a toasty, vanilla savoury note. Superbly balanced, a really sumptuous wine with the hallmarks of a great, long living wine. M6 D7

3183 L'Esprit de Vignelaure, Vin de Pays des Coteaux de Verdon, 2000



\$ 17.08 **12 btls/750 ml. \$ 205**



The second release of “L'Esprit”, the 2000 vintage has been triumphal, being awarded a “Gold” at the Concours National. David



looked for a way in which he could maximise the potential of his grapes and the unique terroir of Vignelaure in an innovative manner without loss of tradition. This led him to produce exclusively from Cabernet Sauvignon even though the local politics of French agriculture require Provençal wines to contain grapes which many consider inferior to the Cabernet. This quirky regulation means that much of Vignelaure is bottled as Vin de Pays but this will not concern those who delight in complex and intense flavours set against a crimson-purple colour, with saturated black fruits with mulberry, cassis and dark chocolate fruit with densely concentrated layers of sweet fruit and ripe tannins. A really great wine. M7 D7

3184 Château Vignelaure , AOC Coteaux d'Aix en Provence, 2001



\$ 22.58 **12 btls/750 ml. \$ 271**

The grapes were selected when they reached perfect phenological ripeness from the best vines on Vignelaure's 134 acres of vineyards, hand-picked bunch by bunch, followed by strict bunch selection before crushing. All the varieties and parcels were vinified separately with an individual vinification programme for each lot. Post fermentation maceration enhanced flavours with the young wine being racked into small oak casks for twenty-four months. Deep, red-purple, rich and concentrated with an intense blackcurrant, cherry, olive and chocolate aroma backed by some finely grained grippy tannins. A beautifully focused and poised wine. M6 D7

Award: In April, 2005 This wine was selected as the best wine of the appellation and given the name: Cuvée de la Ville d'Aix en Provence, 2005.

WINES FROM THE CELLARS OF PAUL SAPIN

Opimian was the most important customer of Paul Sapin when Thierry Coulon purchased the company and that support has never been forgotten. Paul Sapin now supplies the Society with a widening selection of superbly produced wines from many regions and countries.

Louis Mondeville

3185 Sauvignon Blanc, Vin de Pays d’Oc, Louis Mondeville, 2004



\$ 9.33

12 btls/750 ml. \$ 112



Very pale, with the pretty colour of ripe hay, and a bouquet rich with aromas of nettles, green fruit, and juicy red-currants, with mellow, herbaceous tones lifted by a waft of exotic grapey fragrances. The flavours are clean and bright as they fill the palate with a mass of ripe and mellow flavours without loss of the sense of freshness. Finishes with a mouth watering burst of zesty acidity. Very moreish, mild and delightfully quaffable. [00] M8 D9.



characters and spicy pungency. Rich fruit with plump raspberry, plums and juicy cherry at the entry but the ample tannins, with a hint of vanilla, add interest in the middle palate lasting through to the finish. M8 D8

3187 Cabernet Sauvignon, Vin de Pays d’Oc, Louis Mondeville, 2004



\$ 8.83

12 btls/750 ml. \$ 106



It’s tough to know how Sapin can put such good wine as this in a bottle at this price. Perfectly structured, easy but uncomplicated, driven by an amplitude of ripe fruit. The balance is good, and there are no rough edges to the softly expressed tannins. Drinking well, the palate shows off some stinky nuances highlighting green vegetables, with a warm, forest undergrowth, aroma. The weight of the fruit has just sufficient acidity to give grip and length. Nice wine, ready now but it can hold and develop. M7 D9

3186 Merlot, Vin de Pays d’Oc, Louis Mondeville, 2004



\$ 8.83

12 btls/750 ml. \$ 106

Many New World wines are well established with well priced wines like this from southern France, the “Old Guard” is fighting back. Deeply coloured with a condensed cassis hue, the bouquet fills the glass with clear bright fruit

La Domaine Perière, Montagne Noire, Azille, Languedoc

In a country where the ownership of land is deeply ingrained in the people, the love of the Perière family for their terroir is almost tangible. They have lived and farmed their vineyards on the Montagne Noire for over two centuries, passing the tradition of fine winemaking from father to son through many generations.



Olivier Perière and Thierry Coulon

3188 Viognier, Vin de Pays d’Oc, Domaine Perière, 2004



\$ 9.75

12 btls/750 ml. \$ 117



The popularity of Viognier has developed rapidly as new plantings have been established in vineyards around the globe. Clearly a success when blended with Chardonnay, it offers many individual characters. This unblended wine will pick up honey essences as it ages, along with fine spiced raisins. Currently, fig-like aromas with peppery, cinnamon overtones, already offer very good weight of fruit with a flinty, sharp lemon zesty finish. [00] M8 D9



3189 Chardonnay, Vin de Pays d'Oc,
 Domaine Peirière, 2004



\$ 9.75 **12 btls/750 ml. \$ 117**



A lovely wine with the usual range of exotic characters parading around the glass. Although not as full, nor as extraverted as the last vintage, this is easier to enjoy, glass after glass. Well balanced, nice peachy aromas, fresh with good length of fruit but showing a touch of lemon zest and attractive buttery flavours. [01] M8 D9

3190 Syrah, Vin de Pays d'Oc,
 Domaine Peiriere, 2004



\$ 9.25 **12 btls/750 ml. \$ 111**



Deep black cherry before a fine bouquet with fresh, aromatic fragrances with floral high notes and the richness of ripe fruit just briefly kissed by oak. The dramatic bouquet offers splashes of blackberry,

mulberry with a layer of tar, chocolate and a dab of iodine. In a full, fruit laden palate, the mouth filling sweetness is juicily supple, the flavours shored up by heartily supportive tannins. The finish is just as dramatic, fine tannins touched with a layer of prune, pepper, game and leather. M7 D8

3191 Cabernet Sauvignon, Vin de Pays
 d'Oc, Domaine Peirière, 2004



\$ 9.17 **12 btls/750 ml. \$ 110**



Already there is a sense that the wines of this vintage have fine typicity, with balance and structure. The word much loved by wine writers, "elegance", is entirely appropriate here as is "delicious". This is dark

coloured, with a fine bouquet, currently quite closed but promising with the sweet perfume of ripe fruit, nuances of smoke and minerals and a subtle spicy fragrance. A cascading clamour of flavours is shot through with savoury oak lengthening the interest through to the dense finish. M7 D8

3192 Pinot Noir, Vin de Pays d'Oc,
 Domaine Peirière, 2004



\$ 9.92 **12 btls/750 ml. \$ 119**

Only the best winemakers, or the foolhardy, try their hand with this most capricious variety. The skin is thin, hence its lightish colour, so it must be protected from burning under a relentless sun. At this estate, the leafy canopy is permitted to extend between the rows casting shade over the grapes. A little restrained on the nose, still obviously youthful and developing but the palate is quite fat with a raspberry-jam dose of well rounded fruit with well balanced ripe tannins. Juicily soft, the lusciously filled mouth-feel shows great elegance. M7 D8

ALAIN GRIGNON, L.G.I. CARCASSONNE, FRANCE

Among the many expert suppliers to the Society few have such an encyclopaedic and detailed knowledge of such a wide area of concentrated vineyards and viticulture as Alain Grignon. Scarcely a plot of vines can be planted, nor a vineyard change hands, that Alain is not soon on the spot to give advice and to work out the angles of the changes.

The Selection of Alain Grignon

3195 Cuvée Lagarde Blanc, Vin de Pays du
 Comté Tolosan, 2004



\$ 8.08 **12 btls/750 ml. \$ 97**

Simple but highly attractive, this blend of two varieties, Ugni Blanc and Colombard, offers a good definition of flavour in a more aromatic style with lemony aromas, hints of fragrant flowers and tropical fruit with plenty of ripe fruit on the palate. Cleverly made wine that should be drunk right away for current enjoyment. [00] M9 D9



Carcassonne



The Canal du Midi



Vineyards of the Pays de l'Hérault

3196 Cuvée Lagarde Rouge, Vin de Pays de l'Hérault, 2004



\$ 8.08 **12 btls/750 ml. \$ 97**

Grapes were picked at full maturity to yield a fully flavoursome, fruit driven wine with clear, bright fruit characters and fine grainy tannins and plenty of flavour. Early drinking qualities show plenty of youth with a nicely balanced kick in the middle palate. M8 D9

3197 Réserve de Terroir, Terret-Sauvignon, Vin de Pays d'Oc, 2004



\$ 9.83 **12 btls/750 ml. \$ 118**



The concept of the "Réserve du Terroir" is to find the best wine to express the complexity of the soils and micro-climates of the Midi region.

The components of the blend of two grapes, include the fashionably light and crisply fresh Terret, an increasingly popular variety, widely grown in the southern vineyards, it is added to the attractively aromatic Sauvignon Blanc. The result is simple with good fruit weight, a nice creamy texture and an attractively sappy, spicily persistent flavour. [00] M9 D9

3198 Cuvée du Cépage, Pinot Noir, Vin de Pays d'Oc, 2004



\$ 11.25 **12 btls/750 ml. \$ 135**



Exclusively the product of the Pinot Noir, the vine that dominates the finer vineyards of Burgundy. In the Pays d'Oc, the grapes are darker and produce fuller wines, with high colour and full character. This one is moderately deep red and bright

with a cherry candy fragrance joined by notes of mushroom and composted leaves. Nice level of raspberry fruit sweetness with an attractively fresh earthy mushroom that balances the soft, furry tannins that give good support right through to the finish. M8 D8

Tortoise Creek, Grands Vins de Saint Chinian

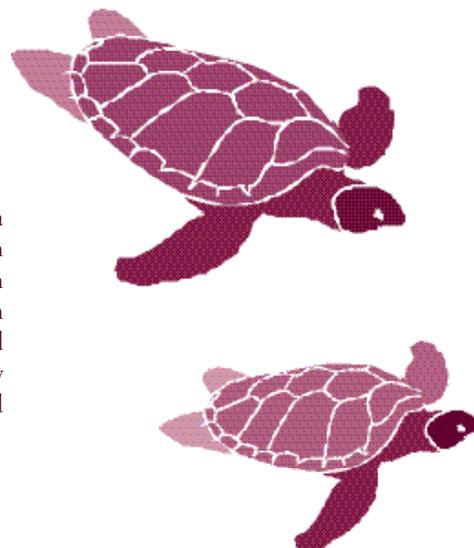
The co-operative of growers of Saint Chinian who produce the hugely successful Tortoise Creek brand owe its success to the outstanding quality of their product which was first marketed just four years ago, yet today it is one of the most important labels coming from the Pays d'Oc. Naturally, with wines of such widespread appeal, Tortoise Creek is exclusively offered throughout Canada by Opimian.

3199 Tortoise Creek, Chardonnay, Vin de Pays d'Oc, 2004



\$ 10.83 **12 btls/750 ml. \$ 130**

A plump, richly appointed wine with a fine vanilla oak scented bouquet accented by buttermilk with creamy and mellow yeasty characters. Very fresh tasting with an intense white peach with melon tropical fruit and some toasted almond complexities. Tightly structured palate constantly refreshed by youthful lemon and fine mineral touched acidity. [01] M8 D9



3200 Tortoise Creek, Merlot/Cabernet



Sauvignon, Vin de Pays d'Oc, 2004
 \$ 10.42 12 btls/750 ml. \$ 125

The juiciest, richest and most supple of all the swimmers in the Tortoise Creek. Full pungent bouquet of the Cabernet Sauvignon offers freshly ground sweet spices with hints of pimento and the firm caress of tannin. Generous additions of spice and fruit are the role played by the Merlot which supports a big mouthful of strong, firm flavours. Fine red with plenty in reserve to reward further maturation. M6 D7

3201 Tortoise Creek, Merlot,



Vin de Pays d'Oc, 2004
 \$ 10.33 12 btls/750 ml. \$ 124

Dark, ripe fruit with a fresh, sappy bouquet with hints of cassis and subtly spicy oak. The soft tannins are beautifully modulated to give the flavour a cleanly stated dimension with a structure that allows warmth and graceful weight to support the gentle characters. Beautifully crafted with sophistication that showcases the classy fruit, succulence and balance. M7 D8

3202 Tortoise Creek, Syrah/Mourvèdre,



Vin de Pays d'Oc, 2004
 \$ 10.42 12 btls/750 ml. \$ 125

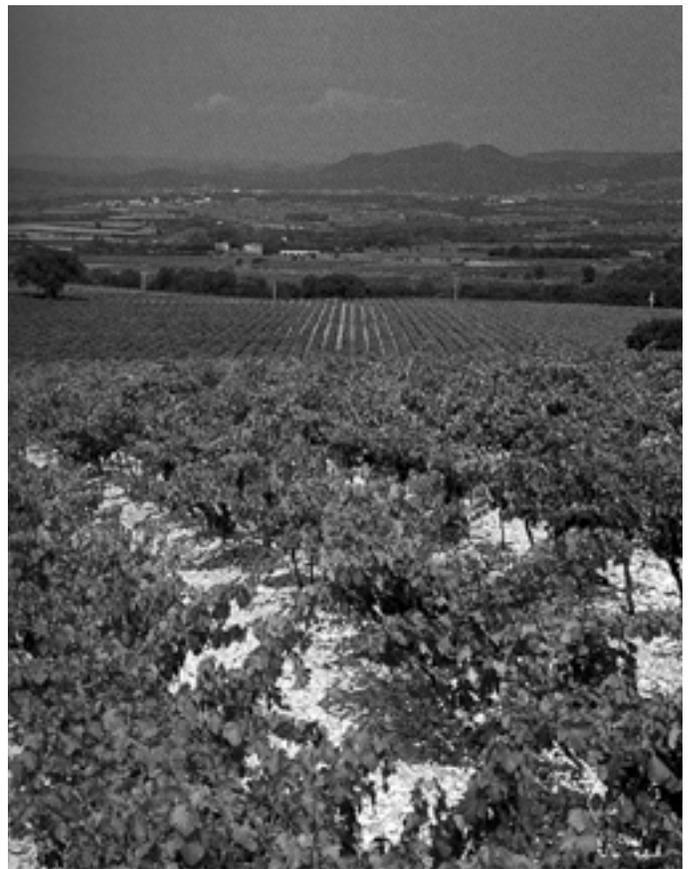
The Mourvèdre is one of the many vines which remains barely known, yet it produces some superb wines. This lack of awareness is because it is frequently blended to harness a massive grip of steely tannin and piquant blackberry flavour. Blended in a combination with the far more generous and gently expressive Syrah all the rough edges of the Mourvèdre disappear allowing the rich fruit to emerge. Lovely wine with good keeping potential. M6 D7

3203 Chardonnay, Vin de Pays d'Oc,



"Les Argelières", 2004
 \$ 10.42 12 btls/750 ml. \$ 125

The full range of cool climate Chardonnay flavours alongside a ripe and fruity bouquet makes this a winner in a highly competitive field of many runners. The characters are fresh and clean with a gentle fruit flavour and light, fragrant nose. Attractive fresh zesty acidity adds good length and clearly defined varietal definition to make this an ideal quaffing Chardonnay of some refined style. [01] M8 D9



Vineyards of the Pays d'Oc

3204 "Murane", Vin de Pays d'Oc Blanc,



2004
 \$ 12.67 6 btls/750 ml. \$ 76

This is delicious, a cocktail of four varieties, each bringing individual characteristics to the party. The net effect is one of outstanding harmony with nicely understated complexity. Chardonnay characters are obvious but not dominating, while the Muscat adds warm fruit flavours without risk of dullness. Sauvignon Blanc and Viognier contribute their own personalities. Eminently drinkable, it has richness and a vanilla note which allies to the sleek lemon zest that sweeps refreshingly across the palate. [00] M8 D9

3205 "Murane" Syrah, Vin de Pays d'Oc,



2004
 \$ 13.83 6 btls/750 ml. \$ 83

Here's wine from a grape that just seems to get better with each vintage in the Pays d'Oc. All the vines have now reached full maturity, producing well formed bunches of fruit, the ideal material to make good wine. "Murane" has spicy plum and prune flavours supported by earthy, autumnal base notes and fresh sappy acidity which makes it attractively drinkable now. An excellent everyday wine for all who enjoy wines that show a touch of piquancy at the finish. M8 D8

Grands Vins du Châteaux

3206 Château Bellevue-Gabelas, AOC Saint Chinian, 2004



\$ 11.00

6 btls/750 ml. \$ 66



This is a superb property surrounded on all sides by forty acres of vines, planted in the rich red clay terroir with full inclination towards the sun from dawn 'til dusk. Michel Maury, now in his

twentieth year of ownership, has no problem ripening his grapes, but they mature in a rush and the hand picking has to be quick to conserve acidity and balance. Now showing a fine depth of primary fruit, given firm structure by the tannins which show off the herbal, gamey vibrant characters. Full of fruit, easy and very drinkable now, although it has the "flesh" to develop further in the bottle. M6 D7

3207 Chapelle Sainte-Marie, Syrah, Vin de Pays d'Oc, 2004



\$ 12.50

6 btls/750 ml. \$ 75

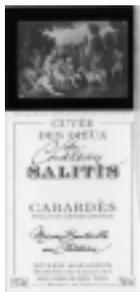
Mark Day, an Australian winemaker visiting the Cellier de Merinville, producer of Chapelle Sainte Marie, reserved grapes from parcels from which superior qualities are produced from every vintage. After picking, the grapes were held, under pressure, for a full day, before slow temperature fermentation extracted all the available colour and flavour. A full Syrah character is emerging, filled with touches of violets and liquorice, a dollop of toasted oak and a spoonful of raspberry. Well rounded palate, it is ample, astonishingly perfumed, ending with a delicious spicily plump aftertaste. M7 D7

3208 Château Salitis, "Cuvée Premium", AOC Cabardès, 2003



\$ 13.67

6 btls/750 ml. \$ 82



The vineyards lie on gentle southerly facing slopes running down to the wide Canal du Midi. In the vineyard Bordeaux grapes are planted alongside Syrah and Grenache, producing the wide display of flavours which gives such rich complexity. A concentrated spectrum of fruit ranges from redcurrant to prune with bright raspberry and strawberry.

Quite a chewy style with big spicy development enhanced by a touch of tobacco leaf and smoke. Great balance and fine structure. M7 D8

3209 Château de Treviac, AOC Corbières, Domaine Arnaud Sie, 2004



\$ 13.83

6 btls/750 ml. \$ 83

The vines are cultivated on pocket-sized parcels of land, frequently high on stony terraces hidden among the shrubs of the "garrigue" with its host of herbal fragrances and wild flowers. This is really fine wine, the hand picked bunches re-sorted before crushing to eliminate any poor berries. Not long in bottle yet the full fragrance of the bouquet shows some savoury spice, a dash of earthy wood-mushroom and a cosy fruit sweetness that harmonises with the furry tannins and oak-wood smoke. M6 D6

3210 Clos de l'Azerolles, Domaine Raymond Julien, AOC Minervois, 2004



\$ 16.67

6 btls/750 ml. \$ 100

Sturdy, robust, a perfect example of the outstanding quality and intriguing structure of an unblended Carignan wine. Tons of ripe fruit needs to be chewed in the mouth releasing flavours of blackberry, stony plums, tannic damsons and a blend with vanilla, pepper and liquorice. The vines are simply ancient, some seem dead, others push only an individual shoot with a few leaves and a bunch here and there. This is the reality of an ultra low yield, but the brilliant quality of the result speaks for itself. M5 D6

3211 Château La Clotte-Fontaine, "Cuvée Cremailh", AOC Coteaux de Languedoc, 2003.



\$ 18.83

6 btls/750 ml. \$ 113

There are only 13 acres on this fine but small estate perched on a steep hill, the soil seemingly composed of nothing but shingle and rounded pebbles. The appellation is possibly the finest of all those of the Languedoc-Roussillon, producing wines of undoubted quality on the free draining terroir provided by an anciently extinct volcano. Deep and concentrated, complex, tannic yet showing lots of fruit and superb structure giving balance and seamless integration to all the flavoursome components. Touches of black olives, molasses and tar add pungent notes, but this is good stuff that can be enjoyed now or matured for a while. M6 D7

LAKWOOD VINEYARDS, FINGER LAKES, NEW YORK STATE



Located on the western shore of Lake Seneca, Lakewood has been run by the Stamp family for four generations. The area is generally regarded as Hybrid wine country, but the Lakewood Vineyards lie in a preferred micro climate where cool climate vinifera varieties fight to survive. The intensity of their will to live shows in the intensity of the wine. Lakewood is unable to supply Opimian every year as a mild winter followed by a hot summer is needed to generate enough quality grapes to warrant exporting to Canada.

3212 Chardonnay, 2003, Lakewood Vineyards



\$ 16.25 **12 btls/750 ml. \$ 195**

Careful oak barrel treatment including partial malolactic fermentation gives mouth watering aromas of vanilla, butter and toast. Tropical fruits abound in a complex of plushly textured elegant flavours. The best of California is not better than this. (01) M8 D9

3213 Pinot Noir, 2002, Lakewood Vineyards



\$ 18.75 **12 btls/750 ml. \$ 225**

Traditional fermentation methods are used to maximise flavour and intensity of this capricious grape. Although typically pale in colour the nose therefore surprises with clean aromas of cherry, plum and toast. On the palate the stone fruit character has satisfying body and a warm velvety but still youthful tannic finish. M6 D8



Conditions of Purchase for Cellar Plan 161

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- Please include your credit card (Visa, MasterCard, or American Express) authorization or a cheque payable to: THE OPIMIAN WINE FUND IN TRUST with your order.
- Please have your orders in our office before June 22, 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 in early October. 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	KEYS FOR SYMBOLS	
	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

• **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