

**BURGUNDY BARGAINS**

Saturday, April 21, 2007

***Quotations and thoughts from the committee -***

Issues of buying wine from France as a result of the weakness of the dollar. Bordeaux is now a collectible commodity internationally.

Burgundy particularly in 2005 has become extremely expensive.

Burgundy off the beaten path - fall 2001 - Wine & Spirits magazine. Macon St Veran Pouilly Fuisse Jadot Pouilly Fuisse 2005 Tone - 2000 Joseph Druin

Burgundy is a study - you can spend your life studying the differences in flavors. Any grape can be mixed into a wine called Burgoyne.

The village wine designation is the next quality level, some good values at this level are Santennay, Monthielie, Savigny de les beaune and Fixin

followed by the Premier Cru higher on the slope, then you get to the top for the gran cru. Terroire, drainage and and the angle of the sun

Joe Moore - disertation on wine buying - Surveyed the audience regarding how we buy our wines - On-Line, In local shops, case purchases

His suggestion - do not limit yourself to one source, look at all the options to locate wines you truly like or desperately want to try.

Internet purchasing provides wide access and purchases are sometimes accompanied by free or relatively low cost shipping, & special sale prices.

Case or partial case discounts are available almost everywhere.

Try it - you may like it.\*

	<u>YEAR</u> <u>VINTNER</u>	<u>WINE</u>	<u>COMMENTS</u>	<u>SCORE</u>	<u>PRICE</u>
Entry	2005 JOUIS LATOUR	ALIGOTE	Acidic white wine. Combine with a dash of Crème de Cassis = Kir Cocktail 12.5% alcohol	4	\$ 11.99
Flight I	2003 HENRI LE CLERE	BOURGOGNE BLANC chardonnay	Montrachet - 30 acres - 16th century hand picked - pressed - held at low temp stainless steel fermented in 1/3 new oak pear tropical fruit - smelled like cotton sheets just off the line bitter after taste or very low acid hot year - whites should be drunk early AWS = ready to drink PARKER - does not think highly of the 2003 vintage gives it an 84 13.5% alcohol	8	\$ 15.00
	2001 LASSARAT	POUILLY FUISSE CUVEE PRESTIGE	winery 20 acres 6 miles west of Macon picked and pressed - stand 1 night - split into tanks and oak and fermented at low temperatures butter, apple, green apple, vanilla, minerals, white flowers rocky grained limestone and marl (clay & calcium carbonate) 13% alcohol very complex, soft finish yes/no, 2001 so-so year AWS rated 3 ready to drink	21 tied vote	\$ 15.00
	2002 MATROT WITTERSHEIM	MEURSAULT	30 year old vines, aged in 10% new oak barrels nutty characteristic, hazelnut, butter, yeast, superb year - problem free spring, cool summer, sunny Sept. AWS = 10 Parker = above average - ready to drink pre-tasting decision to include even though this wine is not available locally - Brian Spindler found it on-line*	21 tied vote	\$ 21.00

continued

FLIGHT 2	2004 OLIVER LEFLAIVE	BOURGOGNE ROUGE "CUVEE MARGOT"	started in 1984 as a family operation - 12 hectares/30 acres produce a small quantity of red wines herbs, strawberries, earthiness, Clive Coates - rich full ample meaty Meadows - very rich with ripe expressive plum & red fruit supple sweet and delicious flavors	0	17.99
	2003 LOUIS LATOUR	MARSANNAY	overtly fruity - cherries, 50 hectares/125 acres located south of Chambertin only grows pinot noir and chardonnay experts say -clean nose filled with wood spice and cedar aromas we did not find these characteristics in this wine we found more jammy fruit	3	\$ 14.00
FLIGHT 3	1999 REMOISSENET PERE ET FILS premier cru	SANTENAY GRAVIERES	gran cru, winery has been sold to Jadot best vintage of the 90s = Clive Coates earthtones, mushrooms producer has been making wines for many years very consistent wines over the years - very little chance of corkage wines last a very long time made exclusively with juice from his own vineyard powerful elegance - iron fist in velvet glove	13	\$ 24.00
FLIGHT 4	2002 GEANTET PANSIOT	MARSANNAY "CHAMPS PERDRIX"	field of partridge most recent appellation contrôle in Burgundy 1987 southern and eastern facing slopes, very steep chalky, clay composition, sub soil small fossilized oysters vintner practices green harvesting to control production of vineyards - very controversial practice cherry juice, delicious, still young,	9	\$ 22.00
	2003 DOMAINE FOURRIER	MOREY ST.DENIS "CLOS SALON"	severe pruning in winter - not green harvest old vines wine - these vines will self regulate west facing vineyards, 2003 exceptionally hot year - grapes picked 2-3 weeks early uses 50-70 year old vines - sells off juice from 30 yr vines natural wine making style, no fertilizer, letting terroir come through in the wine making, each vineyard remains separate with distinct characteristics powerful, intense flavor,	26	\$ 29.00
				<b>top red</b>	