



My Wine Loop

I am writing this in the Jury Room of the Supreme Court of Justice, I much prefer casting my opinions on wine than criminals. Firstly, the Vintages February Catalogue offers great information on the principle French Appellations, their terrior and varietals well worth the read.

The following are Vintages which are truly outstanding.

Barola 2000

Which should be available within the next six months. Outstanding, full of “ripe fruit” balanced with enough tannin, producing a cellarable wine.

Rioja 2001

We will not see the Reserva for a few years, reports are stating it’s the best vintage of the decade we will see.

Burgundy 2002

Is what 2000 was for Bordeaux, the best across the board, typical vintage for many years. We are already seeing minor vineyards product in Vintages. It is outstanding, best examples of temperamental Pinot Noir I’ve seen for a very long time. Make a note of these regions and vintages, buy when you can and you’ll beat the crowd before our government system runs out of product.

“Extreme Value” – Vouvray Henry de Fontenay 2003

Vouvray, one of the classic whites of Loire, floral nose, fruit on the palate, a good example of the breed at a great price...\$13.95.

Château de Gourgazaud Réserve 2001

Minevois as with most of the minor appellations of France have in recent history greatly improved the quality of their product and are increasing their market share both domestically and internationally. I have been a great fan of Gourgazaud for many years. The last two vintages, including their Cuvée Mathilde have been exceptional, full of fruit, good length, enough tannins on the edge of the palate, a good candidate for short term cellaring...\$17.95.

“Extreme Value” – Mourvèdre Les Jamelles 2001

My thoughts on this are purely O Mourvèdre, how I love thee. Liquid sunshine, extreme fruit, full in the mouth on a broad platform, supported by just enough tannins. The varietal Mourvèdre does so well in Vin de pays d’Oc, a gem in their crown. I bought several cases of the previous vintage and wished I bought more, very short term cellaring potential. My advice, buy more than you think you will need, believe me, you will need it all, a gift from Baccus at only \$11.95 per bottle.

Château Bouissel Pierre Selle 2001

A rare opportunity to sample a varietal not often vinified. Négrette yields are small and it is difficult to grow. I suggest you buy one bottle as you may not have another chance. It presents a very concentrated lush fruit which has several layers, often producing a long finish, well worth the experience at \$12.95 per bottle.

Cent’are v. Sicily

A friend, Joe Amato, called and recommended this little gem just before Christmas. I wholeheartedly support Joe’s opinion. It has the typical full flavours of hotter climates, dark berries, ripe plum and bing cherries, very well balanced, good length, a very friendly little wine...\$12.95 per bottle.

“Extreme Value” – Moscatel de Setúbal 2000, Portugal

What a find. This one is a Portuguese wine made from the varietal Muscat. This wine has been fortified in the style of Douro Port. Typical Muscat flavours with a distinct orange finish, Muscat is primarily used as a dessert wine, this is not overly sweet and with the fortification it could be a great supporter of foie gras if any one tries this combination let me know...\$13.95.

Some of the wines reviewed will be released at Vintages on February 5, 2005.

Eat and drink well.

Best regards,



Geoffrey



Comments are welcome: geoffrey@enville.comT