

“A tour of France – the president’s picks”

Dear Wine Enthusiast:

The next Victoria Wine Society tasting will feature my picks from the Vancouver Winefest with France as the host country. The wines will be a snapshot tour of the whole country and have picked up as many non listed wines as possible though still have to make a decision on the Bordeaux. The AGM will proceed the tasting, which will be held on a Tuesday because of venue availability and please note membership renewals are now due...hope to see you there.

The recap:

All the directors were voted back in by acclamation and Brother Brett, whom has been a stand in over the past year, was made an official director. The tentative schedule for this year is set and the society finances are in order so we are looking forward to another great year.

Champagne – Deutz 1996 Cuvee William \$140.99, killer champagne but the question is always pondered; is prestige cuvee worth the big price? On special occasions I say yes.

Loire – La Demoiselle de Bourgeois 2004 Pouilly Fume \$43.95, comments that it was very new world in style with it’s ripe, rich aromas but good crisp acidity.

Burgundy – Doudet Naudin 2004 Meursault \$49.00, great value for white Burgundy and just a beautiful nose of toasty oak and ripe apple aromas with the only complaint that it didn’t quite deliver what was expected from the nose but still a very good example.

Alsace – Dopff & Irion 2004 “Les Sorcieries” Gewurztraminer \$30.99, one of the favourite whites with so much personality...pretty nose, juicy texture and long length. We love Alsace!

Burgundy – Domaine de la Vougeraie 2003 Gevrey Chambertin \$89.99, by far the top wine in the room and it showed beautifully with ripe cherry liqueur fruit, earthy licorice notes and a lush, silky texture that carried the flavours along the palate.

Cotes du Rhone – Domaine Perrin 2003 Vacqueyras Les Christins Rogue \$25.99, great complexity with so much going on in the nose from meat, earth, honey, floral, spice and ripe fruit with a big flavour that is supple and lingering.

Southern France – Henriques Les Hauts de Fourca Real 2003 Cotes du Roussillon \$36.95, quite dense and ripe but certainly showing a new world style with ripe fruit, new wood and a round soft palate.

Bordeaux – Mystery Wine (Les Fiefs de Lagrange 2002 Saint Julien \$53.99) Beautiful nose of violets, chocolate & cassis with medium weight, supple ripe tannins and just a slight bitterness on the finish.

Speaker: Glenn Barlow
Location: Ambrosia Event Centre, 638 Fisgard Street
Date: Tuesday, April 25th
Time: The tasting commences at 7PM
Cost: \$40.00 Members, \$45 Member Guests and \$50 Non Members

To register for the tasting, payment must be received to reserve a space and there will be no exceptions. Availability is limited for this tasting. For tasting fees and membership renewals (VISA, Master Card, Cash) call or drop in to: Cook Street Village Wines, 995-2665 or Oak Bay Village Wines, 592-8466

Tasting notices/reviews are emailed out, can be picked up at Cook Street and Oak Bay Village Wines or viewed on line at www.bcwineguys.com