

Dear Wine Enthusiast:

The upcoming Victoria Wine Society tasting is a tasting of wines from the Cotes du Rhone Valley in Southern France. This tasting will be lead by Sommelier Steven Wilson and he has picked a pretty tasty line-up with one token white plus a curve ball. Hope to see you there.

Please refrain from wearing strong cologne or perfume at the tasting!

The lineup:

1. Chateauneuf du pape (Blanc) 2001 'Clos Du Roi' \$43.95
2. Ch. Saint Cosme Cotes Du Rhone 2003 \$22.95
3. St. Benoit Gigondas 2000 \$34.95
4. Crozes Hermitage Domaine des Remizieres 2000 \$40
5. Mystery Wine \$40.99
6. St. Joseph Domaine Corsodon 2000 \$52
7. Guigal Cote Rotie Brune et Blonde 2001 \$79.99
8. M. Chapoutier Hermitage 'La Sizeranne' 1999 \$79.99

Speaker:        Stephen Wilson, Sommelier  
Location:        Ambrosia Catering Centre, 638 Fisgard St.  
Date:            Monday, October 25, 2004  
Time:            The tasting commences at 7PM  
Cost:            \$30.00 Members, \$35 Member Guests and \$40 Non Members

Recap: 25 members attended the event and with a flat rate that lets us bring in our own cheese/bread, it definitely keeps the cost down and buys “more wine” for our money! Steven provided a good insight on the region, which included a handout. Below is my view of the wines and how the group received them.

- 1. Chateauneuf du pape (Blanc) 2001 'Clos Du Roi' \$43.95. Floral, sweet pear and honey with a nutty lanolin edge in the nose that was soft and lush on the palate. Mixed reception from the group*
- 2. Ch. Saint Cosme Cotes Du Rhone 2003 \$22.95. Perfumed and peppery with vibrant tart fruit, good intensity of flavour and youthful tannins*
- 3. St. Benoit Gigondas 2000 \$34.95. Fruit cake aromas, sweet spices and white pepper with maturing fruit flavours that were lean but very pleasant.*
- 4. Crozes Hermitage Domaine des Remizieres 2000 \$40. Great nose of roasted meats, tobacco, leather and ripe fruit. Lots of texture but not as intense as expected and quite soft.*
- 5. St. Joseph Domaine Corsodon 2000 \$52. Dense peppery fruit with tar notes, a lush supple palate and long length. The number two pick over all in the room.*
- 6. Mystery Wine – Yalumba Eden Valley Shiraz/Viognier \$40.99. Extracted super ripe fruit, liqueur like with coffee notes and a bit of glue. Super big and juicy but not too complex.*
- 7. Guigal Cote Rotie Brune et Blonde 2001 \$79.99. Savory, white pepper and cherry pie aromas that was very round, silky and long on the palate. Lot's of finesse and the top pick of the night.*
- 8. M. Chapoutier Hermitage 'La Sizeranne' 1999 \$79.99. Savory and ripe but quite earthy, which dominated the wine. It was meaty and chewy but really didn't show that well and was actually the least favourite wine of the night.*