

Dear Wine Enthusiast:

The next Victoria Wine Society tasting is an overview of Bordeaux with Robert Simpson of Liberty Wine Merchants. A great range of wines and vintages plus an exceptional speaker that will tell it like it is...Hope to see you there!

Recap: Definitely my favorite tasting of the year because of the no bone overview of vintages and most importantly the communes of this celebrated region. Robert Simpson arguably tastes more wines on a daily basis than anyone in the Province with his sharp palate and quick wit making for an entertaining evening. The top two wines stood out but third place was a tie of four wines and all the selections received votes from the crowd.

1999 Clos Floridene - Grave (white)            \$45.99 with honeyed citrus aromas, mineral & flint that was crisp & very fresh on the palate for a 6 year old white. There was good flavour intensity to start but it really filled out and got rich the longer it was in the glass.

2. - 2003 Rousselle - cote de Bourg            \$29.99 mostly Merlot, this wine was great value and a big fruit bomb though simple in comparison to the rest of the line up.

3. - 2002 Lafleur-Gazin - Pomerol            \$49.99 savory, ripe & concentrated with sweet vanilla notes and supple tannins but a little short on the finish.

4. - 2001 Le Boscq - St Estephe            \$39.99 floral notes, concentrated currant, sweet new oak and great flavour mid palate with firm tannins on the finish. A crowd pleaser!

5. - 2000 Cadet-Piola - St. Emilion            \$89.99 concentrated & tight in the nose though ripe fruit, spice & menthol emerged plus a gorgeous texture with juicy acidity mid palate that gave it a long supple length. Second favourite in the room.

6. - 1998 Clos de Menuts - St. Emilion            \$75.99 not showing off a lot of fruit in the nose with dusty, spice & floral notes but good structure and flavour of sour cherries.

7. - 1996 Forcas-Hosten - Medoc            \$69.99 this was a love hate wine but still tied for 3<sup>rd</sup> with a cheesy bret like nose but big texture, fruit and tannin on the palate.

8. - 1994 Lagrange - St Julian            \$79.99 Bright rich fruit with herbs & cedar notes, round & supple on the palate with long flavours...the best for last!

Cheeses: all French – Comte (cow's milk), Cantal AOC (unpasteurized cow's milk), Gournemin (cow's milk), Ossau Iraty (unpasteurized sheep's milk)