

Wicked Cellars Tasting Notes
Saturday, September 8th, 2:00 p.m. to 5:00 p.m.
High Quality, High Value French Wines of
Bordeaux, the Rhone and the Loire Valley
\$5 Tasting Fee



We had such a great time a couple of weeks back at our last tasting of wonderful value-priced French wines! Customers snatched them up so quickly that we had nothing left to sell by the end of the day. So, we thought why not revisit the idea with a different set of moderately and value-priced French wines in another \$5 tasting this week? If you enjoyed the last time that we did this, we think that you'll love these wines even more than the others!

2010 Chateau Moulin de Ferrand, Entre-Deux-Mers \$9.99

This blend of Semillon and Sauvignon Blanc from Bordeaux's Entre-Deux Mers region is clear and bright with a nose of grass, grapefruit, mineral and white flowers. The palate offers flavors of lemon, grapefruit, green fruit and orange oil with bright acidity that carries into its finish.

2010 Chateau Fayau, Bordeaux Blanc \$13.99

Château Fayau is a beautiful former chartreuse cloister surrounded by 50-year-old vineyards in the heart of the historic village of Cadillac. These vines growing on south facing slopes of the Garonne River's right bank have been in the Medeville family since 1826. Today they carry on the proud tradition of making this crisp white wine, a traditional red Bordeaux blend and a sweet botrytised wine called Cadillac.

This Bordeaux Blanc blend of Semillon, Sauvignon Blanc and Muscadelle shows a refreshing, floral nose of melon, grapefruit, gooseberry and citrus with just a hint of grassiness. There's lots of ripe fruit in this nicely balanced, crisp white that's perfect for poached salmon in a lemongrass sauce, or pesto pasta with asparagus and artichokes.

2009 Vidal Fleury, Ventoux \$12.99

A red Rhone from the Ventoux region at the foot of the Vacluse Mountains east of Avignon, this wine blends 60% Syrah, 30% Grenache and 10% Mourvèdre in a pleasantly fruity wine with light aromas and flavors of dark cherry and plum. Medium in weight with youthful, it shows gripping tannins on the palate and the finish

2010 Jovly Cabernet Franc, Chinon \$14.99

In France's cool Loire Valley many vigneron are masters at coaxing out the savory charms of Cabernet Franc. The rustic, terroir-driven and medium-purple Jovly is almost

jammy, offering intense aromas of red berries and violets. On the palate, it's sticky red fruit with wisps of grippy tannins that dust the sides of your mouth along with just enough acid to make it an incredibly versatile wine to pair with food.

2008 Chateau Patris, Saint Emilion Grand Cru \$35.99

This Right Bank Bordeaux blend of Merlot, Cabernet Franc and Cabernet Sauvignon presents a vanilla cream nose with aromas of strawberry, violet and tobacco. Softly textured on the palate, the wine is rounded, pure, quite supple and elegant with gentle acidity, a chalky minerality and substantial grip in the midpalate, with slightly confected cherry fruit on the palate.

Score: 88 (James Molesworth, Winespectator.com, Feb. 28, 2011)

