

**Wicked Cellars Tasting Notes:
Saturday, November 3rd, 2:00 to 5:00 pm:
Great Wines of Burgundy with
Ray Bloom of Vinum Wines**

\$10 Tasting Fee



One of France's main wine producing areas is the **Burgundy** wine region in eastern France. There, in the valleys and slopes west of the Saône River, a tributary of the Rhône, hard working vigneronns have produced world-class wines for 1,000 years.

The most famous wines produced here, commonly known as "Burgundies," are dry red wines made from Pinot Noir and white wines made from Chardonnay grapes. Wines are also made from other grape varieties, such as Gamay, while small amounts of rosé and sparkling wines are produced in the region as

well.

Burgundy falls into five major regions (each containing several subregions):

Chablis: The most northerly region, growing mostly Chardonnay for white wines that are quite crisp with acid using limited oak and displaying a smoky or steely minerality.

Cote d'Or (Containing Cotes de Nuits and Cote de Beaune): The most famous Burgundy region; where both Pinot Noir and Chardonnay are grown for wines that express their varied vineyard locations, often exhibiting rich earthy notes and full fruit flavors.

Cote Chalonnaise and Maconnais: South of the Cote d'Or, these regions produce excellent value Chardonnay and Pinot Noir similar to wines from the Cote d'Or or Chablis, but usually fuller and made in a more modern or "new world" style.

Beaujolais: This region is known for wines made from the Gamay Noir grape, ranging from simple quaffing wines to the more structured and complex wines from the 10 Beaujolais Cru Villages such as Morgon.

Albert Bichot NV Cremant de Borgogne Brut Rosé \$21.99

This sparkling Burgundy rosé has a beautiful pink color with Salmon pink highlights. It offers aromas of berries and citrus and flavors of black currant, strawberry and

raspberry followed by a palate bursting with vivacity and fresh acidity. Ideal as an aperitif or with desserts, its sunny nature helps it pair well with Mediterranean or Asian cuisine.

2010 Albert Bichot Bourgogne Blanc Vieilles Vignes \$18.99

Beautiful yellow with white gold reflections, this "old vine" (Vieilles Vignes) Burgundy Chardonnay presents white flowers and citrus on the nose before notes of honey and dried fruit. The palate is well-balanced, skillfully blending vivacity and roundness in the mouth.

2010 Domaine de la Meuliere Chablis \$24.99

The wines of Chablis, Burgundy's most northerly region, are light, dry and famed for their minerality and crisp acidity. AOC Chablis wines are produced exclusively from Chardonnay usually entirely free of any oak influence. From the stellar, not-to-be-missed 2010 vintage, this hyper traditional, mineral driven, high acid Chablis shows super-fresh green apple flavors and a tremendous yet suave focus.

2009 Roche de Bellene Bourgogne Pinot Noir Vieilles Vignes \$23.99

This is concentrated old vine Pinot Noir from winemaker Nicolas Potel showing true Burgundian character. On the nose are aromas of delicate strawberry and cherry with earthy undertones. On the palate are beautiful red fruit flavors along with the hallmark minerality and juicy acidity that come in handy if you're cooking braised pigeon or roast partridge (or maybe even chicken).

2010 Raphet Bourgogne Les Grands Champs \$33.99

Here is some of the hands-down the finest straight Bourgogne (Burgundy) around. Its aromas are amazing: a gorgeous mix of cinnamon dust, crushed raspberries, blueberries, spiced oranges and fresh ginger on the nose. The palate is pure and precise, showing black and red fruits that are as fresh and as equally spiced as the nose, making this an incredibly lively, expressive and elegant wine.

2009 Domaine P. Ferraud Cru Beaujolais Morgon "Les Charmes" \$21.99

Made from Gamay Noir grapes, this is a true Cru Beaujolais from Morgon, a village that produces rich and earthy wines. These are generally the deepest colored and richest Cru Beaujolais, presenting aromas of apricots and peaches and meaty, full-bodied, rich and powerful flavors. Morgon grapes grow in a special soil of decomposed rocks and Morgon's bold flavors are typical of grapes grown in these famous "rotten rocks."