



*Wicked Cellars Tasting Notes*  
*Saturday, March 23rd, 2:00 to 5:00 p.m.*  
*Wicked Cellars Welcomes Spring*  
*With Our Favorite Spring Wines*  
*From France*

*Yes, We Can Enjoy Rosé Season, However*  
*Unpleasant the Weather, and "Rosé the Riveter"*  
*Will Prove It!*

*\$10 Tasting Fee*

*2011 Domaine de Reuilly, Reuilly Blanc "Pierres Plates"*  
*\$23.99*

Robert Parker's *Wine Advocate*: "The 2010 Pierres Plates displays lots of steely, chalky minerality intertwined with a buttered citrus note, crisp acids and good underlying extract and concentration. It is capable of lasting 4-5 years. This pure Sauvignon Blanc comes from the famous Kimmeridgin limestone, a band of highly prized subsoils that connects the Loire Valley with Chablis and Burgundy." (2/ 2012)

*2011 Domaine du Poujol Rosé \$18.99*

Located just northwest of Montpellier, the domaine is situated midway between Pic Saint-Loup and Ste. Georges d'Orques in the Languedoc region in southern France. A blend of 30 percent each Cinsault, Carignan and Grenache with 10 percent Mourvedre.

In the glass, this fresh, crisp wine delivers aromas of bright red fruits, citrus, white pepper, thyme and a hint of spice. On the palate, concentrated flavors of strawberry, watermelon, herbs, a bracing minerality and zingy acidity lead to a most satisfying finish.

## *2011 Chateau de Lascaux Rosé \$17.99*

A blend of Cinsault, Syrah, and Grenache, this rose has a pale pink color and intense red berry bouquet. There is a freshness and purity, finesse and complexity in the Lascaux wines that is rare in this wild landscape. **89 Points | *International Wine Cellar***

## *2011 St Loup Ermitage du Pic Rosé \$20.99*

This rosé is a blend of 30% Syrah, 30% Grenache, 30% Mourvèdre and 10% Cinsault. Clear and pale in appearance, this wine is initially subtle on the nose but opens up to spicy, citrusy and floral aromas. Big and long on the palate with citrus and spice flavors, It pairs wonderfully well with summer dishes such as vegetable tians.

## *2011 Domaine du Gros Nore Bandol Rosé \$32.99*

Bandol is regarded as the First Growth of Provence producing the most serious, and well known, wines of Provence, and Vigneron Alain Pascal has established himself as a leading contender in Bandol.

This Bandol has it all: it's rich and vibrant, with punchy aromas of flowers and spices along with juicy flavors of plum, dark cherry and berry, followed by notes of melon and apricot.

## *2010 St Loup Ermitage du Pic Rouge "Ste. Agnes" \$29.99*

Legends converge at the Ermitage du Pic St-Loup in Coteaux du Languedoc. The hermitage dates back from the Middle Ages. The limestone peak or "pic" perched above the vineyards was named for the legendary Saint Thieri Loup, one of three pious, crusading, brothers and suitors to the beautiful Bertrade—after her untimely death, Loup became a hermit.

In 1992, the Ravaille brothers (Xavier, Pierre, and Jean-Marc) joined forces to plant a vineyard in land traditionally dominated by sheep farming and cheese production. These brothers have been on a noble quest of their own to create serious wine that expresses the complexity of their terroir. The nose of the St. Agnes is fruity with notes of raspberry and redcurrant. Its palate is lively and full-bodied with smooth tannins in a wine showing notes of red fruits and good length in its finish.