

*Wicked Cellars Tasting Notes*  
*Friday, June 14th, 4:00 to 7:00 p.m.*  
*Champagne and Much More*

*With William Woodruff of Chloe Imports and  
Katie Ghenov from Unique Wines*

*\$10 Tasting Fee*

This Friday we welcome back to Wicked Cellars the always debonair William Woodruff of Chloe Imports and the delightful Katie Ghenov, the wine rep from Unique who is as bubbly as the wine she'll be pouring.

*Jacques Copinet NV Brut Champagne Blanc de Blancs \$48.99*

Produced by a tiny husband/wife dream team of Jacques and Brigitte Copinet on their small family estate southeast of Reims, this brilliant green/gold Champagne is, 100% Chardonnay, crisp and fresh with aromas of fresh cut apple, white flowers, orange peel and touch of mineral. Fresh citrus notes frame hints of brioche, bread dough and white fruits.

*Jacques Copinet NV Brut Rosé Champagne \$49.99*

Jacques and Brigitte also make this lovely and floral Brut Rosé from 75% Pinot Noir and 25% Chardonnay. It presents the delicacy of northern climate Pinot with beautiful aromas of strawberries and a supple mélange of red berries, cinnamon and citrus. Each swallow ends with a long and zest red fruit finish.

*Domaine de Couron 2012 Cotes du Rhone Villages Blanc \$13.99*

Domaine de Couron is a family-run estate in the tiny village of Saint Marcel d'Ardeche, under the stewardship of Jean-Luc and Marie-Lise Dorte. Their complex and fragrant reds, and beautifully balanced whites are hallmarks in a region where wine has

been produced since the Romans ruled the region. The area is rich with ancient ruins, including vestiges of Roman settlements. Many of Domaine Couron's bottles carry the image of Roman coins unearthed in the estate vineyard.

This Southern Rhone blend of Marsanne, Roussanne and Grenache Blanc is bright and bracing, with fresh pippin apple, lime, mineral and floral notes that are light but persistent, with good acidity through the lengthy finish.

### *Domaine de Couron 2011 Rosé \$10.99*

This light pinkish-orange rosé presents a bright and bountiful bouquet of fresh strawberries and watermelon with notes of citrus zest. The wine is crisp and full-flavored, offering a light-bodied mélange from light raspberry and watermelon to strawberry.

### *Domaine de Couron 2010 Merlot \$9.99*

"Soft, with a singed vanilla bean frame to the easy going plum and crushed black cherry fruit." - *Wine Spectator* Web Review December 2012

Hand-picked fruit is vinified in small concrete vats for up to ten days, followed by a week of maceration on the skins for a full eight days without pressing. Fermentation temperatures are held down to 48° for maximum depth of silky flavor.

### *Domaine de Couron 2011 Cotes du Rhone \$11.99*

"Ripe, but well-defined, with lots of blueberry, plum and blackberry fruit melded together, backed by hints of cocoa, warm stone and anise on the solid finish." - **88 Points!** *Wine Spectator*, September 30, 2012

A blend of old vine Grenache (60%) and Syrah (40%), this Cotes du Rhone is grown using no pesticides, only organic herbicides, and sustainable agriculture methods to respect the land.