

Wicked Cellars Tasting Notes
Thursday, November 21st, 4-6 p.m.
The Magic of Beaujolais
\$10 Tasting Fee

2013 Pierre Chermette Vieilles Vignes Beaujolais Nouveau

Young, charming and unassuming, Beaujolais Nouveau is a wine of celebration, meant for fun and easy immediate drinking. Since the late 1960s people celebrate the new vintage worldwide at the stroke of midnight on the third Thursday in November (November 21st).

Brimming with bright, fresh, red raspberry fruit, this is a thirst-quenching wine of purity and finesse that absolutely shines among the scores of lively Beaujolais bottlings on the market.

2012 Domaine des Terres Dorées Beaujolais Blanc
Regularly \$19.99 ... Tasting night special \$17.99

In the early 1990's Jean-Paul Brun, owner and winemaker at this 40-acre family estate, planted several acres of Chardonnay on clay-limestone soil perfect for Chardonnay. The warm climate allows Jean-Paul to produce a rich wine with lots of character while the limestone soil adds a fresh, mineral component. The wine is fermented in stainless steel tanks that are laid on their side, as Jean-Paul believes that this method adds more lees contact. The resulting wine, bottled without any oak, is rich, and full with a terrific mineral finish.

2012 Daniel Bouland Morgon Corcelette Vieilles Vignes Cru
Beaujolais Regularly \$19.99... Tasting night special \$17.99

This wine opens with aromas and flavors of violets, cherries, strawberries and minerals, with a hint of meatiness, and spice. On the palate there are beautiful tart and crisp red fruits lifted from the surface of the wine, with a deep core of chalky minerality and an underlying power. The finish is quite long with lingering notes of black and sour cherry.

2012 Domaine Hubert Lapierre Moulin-à-Vent Cru Beaujolais
Regularly \$21.99... Tasting night special \$19.99

*2011 Domaine Hubert Lapierre Chénas Vieilles Vignes Cru
Beaujolais Regularly \$20.99... Tasting night special \$16.99*

Family-owned Domaine Hubert Lapierre makes wines from the cru appellations Moulin à Vent and Chénas. Their Moulin-à-Vent 2010 is elegant with a good background, great length and sappy tannins that coat the palate. Their Chénas is superb. The 2010 shows a full, concentrated finesse with classic acid pep, woodland notes and structure. Equally as rich as the 2009 vintage, the 2010 shows another level, with the whole coated with soft tannins.

*2011 Nicole Chanrion Cote de Brouilly Cru Beaujolais
Regular price \$23.99 ... tasting night \$21.99*

Nicole Chanrion produces one wine only: this bold, dark-fruited, mineraly, spicy, dare we say, masculine Gamay. 50+-year-old vines make her life easier, driving yields down and concentration up. This shows a tight, compact core with loads of concentration and yet very rich fruit in a stunning Beaujolais. *91 points, Robert Parker's Wine Advocate (Issue # 207 - Jun 2013) 88 points, Wine Spectator (Sep 2013)*

*2010 Guy Breton Régnié Cru Beaujolais
Regularly \$35.99 ... Tasting night special \$32.99*

Guy Breton took over the family domaine from his grandfather in 1986. Following the example of traditionalist Jules Chauvet, Guy joined this back-to-nature movement that called for a return to the old practices of viticulture and vinification: starting with old vines, never using synthetic herbicides or pesticides, harvesting late, rigorously sorting to remove all but the healthiest grapes. The end result allows the wine to express itself naturally: rustic, spicy, loaded with schist minerals and at the same time, refreshing and deep down delicious.

Régnié is a terroir enjoying a renaissance in the hands of talented growers like Guy Breton. Situated on a plateau of seabed stone in the foothills of the Côte du Py, the shallow soil of sand and decomposing stones in Régnié produce firm wines with more grip and acidity than in Morgon.