



*Wicked Cellars Tasting Notes
Saturday, March 29th, 2 to 5 p.m.*

French Wines to Welcome Spring

*\$10 Tasting Fee
\$5 for Wine Club Members
Tasting Fee Refunded with Purchase of 3
Bottles from Tasting*



Domaine Chauveau 2012 La Charmette Pouilly-Fumé \$19.99

This 100% Sauvignon Blanc from Pouilly-Fumé in France's Loire Valley comes from a dozen hectares located in the municipality of Saint-Andelin.

Bright yellow with green hues, the wine offers a beautiful and inviting floral nose of peach, apricot and Granny Smith apple.

The palate presents a tasty fresh attack, very well balanced, lively and mouth filling with fine acidity, showing great length that ends with notes of white pepper. This is a great wine to pair with seafood, oysters, avocado and North Sea shrimps or prawns in a light curry sauce.

2012 Chateau Routas Rosé \$12.99

This is textbook Provençal Rosé from the AOC Coteaux du Varois. An estate blend of Cinsault, Syrah, Grenache, and Cabernet, this is a vibrant salmon pink color with aromas that combine notes of raspberry, wild strawberry and a hint of anise and pepper. The wine is medium bodied with a dry finish. As the weather warms chill this wine and light the grill because it works with nearly anything that you can grill.

*2012 Jean-Marc Burgaud "Les Vignes de Thulon"
Beaujolais \$15.99*

Winemaker Jean Marc Burgaud and his wife both grew up in families where their parents were winegrowers. He works traditionally and his philosophy is both traditional and manual. While not certified organic, he hasn't used chemical insecticide for 10 years. To make a great wine, Burgaud believes the winemaker must know the terroir and work to obtain the best possible grapes.

So how does this taste? Just like Gamay should from Beaujolais: light to mid weight with a beautiful nose of rose petals. It's clean, concentrated, tart and floral with predominant flavors of berries and a stray stone fruit or two. It's just what you want for the coming change of seasons!

2009 Chateau Le Bourdieu Medoc \$23.99

"This is a lovely Cru Bourgeois: very pure and feminine on the nose with crisp red berries, redcurrant and candied orange peel. The palate is fleshy but not cloying with layers of ripe sweet red fruit, leading to a very lithe sensual finish where the oak is supremely well integrated. Bravo!" -Tasted November 2011 by Robert Parker.

2009 Plan Pegau \$32.99

"This is a red to sink your teeth into, savory with meaty, beefy flavor. The fruit, dark and fresh, is more a carrier of other flavors licorice, spice, herbs than the main event, every aspect knit tightly together by firm tannin. A blend of 65 percent Grenache, 10 percent Syrah, 10 percent Carignan and splashes of Mourvèdre, Merlot, Alicante and Cabernet Sauvignon from vineyards in Costières de Nîmes and nearby Châteauneuf-du-Pape (all 2009 fruit), it's mouthfilling and delicious, the vinous equivalent of a good aged steak." -90 points from *Wine & Spirits Magazine*.