

Beaucastel: the Best of Chateauf-neuf-du-Pape

Few would dispute that Châteauf-neuf-du-Pape is the most highly regarded appellation of the Southern Rhône Valley and even fewer would question the status of Château de Beaucastel as not only the region's top producer but also one of the very best and most celebrated traditional estates in all of France.

Not only does Beaucastel produce the best wine of the Southern Rhône in the opinion of most, but it is also the longest lived and perhaps the most unique. This is due at least somewhat to its high percentage of Mourvedre (typically around 30% while others rely more heavily on Grenache) and its inclusion of all 13 permitted varieties, along with its organic practices in the vineyards and natural, hands-off approach in the winery. The results are wines of great intensity, structure and tannin with distinctive animal and forest notes which evolve after many years in the cellar into the fabulous complexity for which these wines are widely appreciated and celebrated.

In addition to its flagship Châteauf-neuf-du-Pape, Beaucastel also produces a second wine, Coudoulet de Beaucastel. Its appellation is just the generic Côtes du Rhone but that is only because its vines lie outside the Châteauf-neuf-du-Pape boundary. In spite of its lowly appellation, however, its quality is vastly superior to virtually any other Côtes du Rhone and is usually deemed comparable and even superior to some other Châteauf-neuf-du-Papes. In any event, it offers Beaucastel and Châteauf-neuf-du-Pape quality for a very reasonable price.

One of the great benefits of being a member of Winetasters is being able to enjoy these types of wines after they have had many years to mature and reach their apogee, and this tasting is no exception, although we will be tasting both older and newer vintages, which will illustrate the two wines and their aging patterns. The wines are:

- Châteauf-neuf-du-Pape – 1998, 2000, 2006, 2007
- Coudoulet – 1998, 2000

Also included will be two other even more unique wines, which will be apparent once you arrive in the tasting room, along with our usual mystery wine. This should be a fun and educational event – hope to see you all there.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Using public transit is strongly encouraged.

Date: Wednesday, November 11, 2015
Time: 6:30 p.m.
Limit: 132 people

North York Memorial Community Hall
5110 Yonge St. (under library)
North York Centre Subway

Cancellations accepted up to Friday, November 6, 2015 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.
GST/HST account: 844742619RT0001 **Business Name: Winetasters Society of Toronto**

Tear and Enclose

Cheque payable to:
Winetasters Society of Toronto
c/o David Hutchison
270 Glen Manor Drive West
Toronto, Ontario
M4E 2Y2

Names: _____

Phone: H (____) _____
 W (____) _____

Cheque Enclosed for: Château de Beaucastel

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

_____ Members @ 66.00 each (incl. HST) _____

_____ Guests @ 76.00 each (incl. HST) _____

Total _____

