

Chambolle- Musigny: The Epitome of Finesse

If you hear the adjectives, gobs of fruit, rich, dense, plummy and fat, you are not in Chambolle-Musigny, Dorothy. Instead you are sucking back a Parker 95 point California Pinot the colour of grape jam accompanied by 16 degrees of alcohol. Winetasters are assembling this June to plumb the nuances of Burgundy's Pinot, to marvel at the layers of spice and red fruit, to experience the dance of fine tannins and acidity, and to remember the subtleties of finish and delicacy of oak integration.

Fine Chambolle-Musigny wines are often favorably compared to the Beaune commune of Volnay. Fragrant, feminine, silky, with fine acidity and a lacey texture, Chambolle-Musigny at its best can be one of Burgundy's subtly elegant wines. Some of these attributes can be attributed to the terroir, dominated by limestone; these well-drained soils produce finer wines than the heavier clay dominated soils of other communes.

The tasting examines a comparison of village wines to grand cru and premier cru wines from several maturity touch points. We have mature wines from 1969 & 1971 evolved wine from 1993 & 1995 and evolving wine from 2000, 2001 and 2002.

Chambolle-Musigny has only two grands crus: Bonnes Mares and Le Musigny (most of which is owned by de Vogüé and we will feature the de Vogüé wines in a future tasting). This tasting features the rare and intriguing 1969 Bonnes Mares by Remoissenet.

There are 23 premiers crus in Chambolle-Musigny, and this tasting features 3 outstanding ones La Combe d'Orveau, Les Charmes and Les Baudes. Our premiers crus are from the recent vintages of 2000 and 2001. We are comparing the 2000 Chambolle-Musigny, Les Charmes from Daniel Rion to the 2000 Chambolle-Musigny Les Baudes by Drouhin. The domaine A.F. Gros is represented by a 1993 Chambolle-Musigny - La Combe d'Orveau and a 2002 Chambolle-Musigny.

Patrice Rion is a bit of a Chambolle-Musigny specialist with 3 premiers crus and a village wine in his portfolio. We are pouring the 2001 village wine from Chambolle-Musigny. We will indulge in both a premier cru, the 1993 Chambolle-Musigny - La Combe d'Orveau from A.F.Gros and a 1995 Chambolle-Musigny by Hudelot-Noellat in our exploration of evolving wines from the 1990's.

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.

Date: Wednesday, June 13th, 2012
Time: 6:30 p.m.
Limit: 122 people

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

Cancellations accepted up to Friday, June 8th, 2012 — 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.

Tear and Enclose

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

Names: _____

Phone: (____) _____ W (____) _____

Cheque Enclosed for: Chambolle-Musigny tasting

_____ Members @ \$64.00 each _____
_____ Guests @ \$80.00 each _____

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

Total _____

