

POUILLY-FUISSÉ: TASTING TERROIR

Château de Beauregard is the largest vineyard landholder in Pouilly-Fuissé, the southern Burgundy sub-region a little to the west of Mâcon. When Frederic Burrier took over the domaine from his father in 1997, he began producing single-vineyard wines from seven particularly fine sites. The grapes are 100% Chardonnay; the vineyard practices are similar, encouraging deep-rooted vines whose fruit reflects the particular virtues of each location. The winemaker is the same. The variable is the seven terroirs themselves.

Our guest speaker, Daniel Beiles, has assembled for Winetasters a rare and special tasting: all seven vineyards from the 2006 vintage as well as a “ringer”, the 2007 from one of the seven. There will also be a mystery wine which may or may not be Pouilly-Fuissé. Here’s a brief introduction to the properties we will taste:

“Aux Charmes” is located below the village of Vergisson on a cool area in spite of its south-eastern exposure. The chalky soils are particularly stony. Ch. De Beauregard’s holding, under 2 acres, produces about 4000 bottles.

“Les Insarts” is located in the middle of the slope that dominates the village of Fuissé. The 3500-bottle property faces south-east, and its exceptional richness has been attributed to the Bathonian soil’s balance between limestone, marl and clay.

“Vignes Blanches” lies right above the village of Fuissé, east-facing, with stony, calcareous Bathonian soils yielding “floral, perfumed and very charming” wines.

“Les Châtaigniers” is on a steep, east-facing slope just below a small forest of chestnuts. The thin, very stony, chalky soils produce about 6000 bottles a year.

“La Maréchaude” lies on a steep slope just below a cliff near Vergisson. Its thin, rocky soils drain well and warm up easily, enabling optimal maturity. Château de Beauregard produces about 7000 bottles.

“Vers Cras” produces about 10,000 bottles annually from the windy, chalky plateau near the château itself. The thin, shallow soils lie on Jurassic calcareous layers. Here and there some veins of clay appear. In the local dialect, “cras” means “chalk”.

“Vers Pouilly” faces east on thin, chalky Jurassic soils near the village of Pouilly, producing about 6000 bottles a year.

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, May 8, 2013
 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, May 3, 2013 — 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: POUILLY-FUISSE

_____ Members @ \$54.00 each _____

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

_____ Guests @ \$60.00 each _____

Total _____

