

Ah Bordeaux...home to some of the finest and most storied wines and wine appellations in the world. Following our "Napa Knockdown" last month, our November tasting compares two Bordeaux properties, Haut-Bages Averous in Pauillac, and Les Ormes de Pez in St Estèphe. These are both managed by JM Cazes, owners of highly regarded "super second" Lynch-Bages. So this tasting is mainly about terroir, unlike last month where the focus was wine making; and we are using mature examples of their value wines to do it.

Pauillac is the Mecca of Cabernet Sauvignon dominated wines, evidenced by being home to no less than *five* first growths. **Château Haut-Bages Averous** originally bought by André Cazes has been the second wine of Lynch-Bages since 1976 (renamed Echo de Lynch-Bages in 2008). The vineyards, now run as one estate, are located just to the north and south of the town of Pauillac. They are planted to 73% Cabernet Sauvignon, 15% Merlot, and 10% Cabernet Franc and 2% Petit Verdot. This Pauillac is typically rich, full bodied, and tannic, with a classically elegant Cabernet Sauvignon profile.

St Estèphe, Pauillac's neighbour to the North, is the most Northerly commune of the Haut Medoc. With more clay in its soil than the communes to the south where gravel increasingly predominates, it produces full flavoured wines generally described as 'four square'. **Château Ormes de Pez** dates back to 1792, constructed after the post-Revolutionary division and sale of Château de Pez. Like many Bordeaux Châteaux its now also a Hotel! The vineyards are divided into two blocks north and south of the village of Saint-Estèphe. The élevage, typical of St Estèphe, has significantly more Merlot than its cousin in Pauillac, being 54% Cabernet Sauvignon, 37% Merlot, 7% Cabernet Franc, and 2% Petit Verdot.

We will taste four terrific vintages starting with 1990, 1995 & 2000 of both Ormes de Pez and Haut Bages-Averous (1990 and 2000 '10' by Berry Bros, 1995 and 8). In addition, we are also pouring 2003 Haut Bages-Averous and finally, for reference, the 2003 Lynch-Bages. See if you can spot it! 2003 was a hot year, both weather wise and also in controversy between Robert Parker (loved it!) and Jancis Robinson (not so much!). Berry Bros rate it '8'. You can form your own opinion as to how it's evolved.

**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. Please don't drink & drive.**

Date: Wednesday 8<sup>th</sup> Nov, 2017  
 Time: 6:45 p.m.  
 Limit: 90 people

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

Cancellations accepted up to Nov 6<sup>th</sup>, 2017 — (Jennifer Curran 905-829-4675 **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 [winetasters.ca](http://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 Jennifer Curran  
 1534 Prince John Circle  
 Oakville, Ontario  
 L6J 6T3

Names: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Phone: (\_\_\_\_) \_\_\_\_\_ W (\_\_\_\_) \_\_\_\_\_

Cheque enclosed for: Ormes-Averous

\_\_\_\_\_ Members @ 90.00 each \_\_\_\_\_

\_\_\_\_\_ Guests @ 110.00 each \_\_\_\_\_

Total \_\_\_\_\_

