



orders ? questions ? 514.276.1818
www.oenopole.ca

october 2009

Dear oenopole denizens,

We're mashing up the format of our newsletter: from now on, news from the city of wine will be on a regular basis (we promise) that will include our current product listings. Let's dive in!

OCTOBER 2009 • FROM THE OENOPOLE CELLAR, TO YOUR SAQ CELLIER

We work hard to source wine from small obscure appellations, and even harder to get them into the SAQ *Cellier* issues. Its one thing to get our funky gear for private imports, but another to get our wonderful state-run monopoly to buy into our vision of real wine from artisanal producers from remote corners of the vineyard. Well, our voices were heard, and the good folk of the SAQ have selected 5 of our wines for this issue of Cellier, check it out:



DOMAINE DE LA CADETTE *BOURGOGNE VEZELAY • LA CHÂTELAINE 07*



Vezelay? Yep, just south of Chablis. Jean Montanet? Yes sir, super-gifted winemaker specializing in crisp, mineral chardonnay. No oak here, pure lemon-lime fruit with lots of zing. Organic viticulture, and lots of love on the cellar makes one helluva of a white wine. You'll wanna buy this buy the case for oysters (we drank a few cases with a truck-load of oysters at our party. Satisfaction guaranteed.) Jean also makes a light-bodied red with Pinot Noir, [Les Champs Cadet](#), available through us as a private import. Very guzzable with charcutrie!

\$21,95 per bottle • [saq - 11094621](#)
[more info on la Châtelaine 2007](#)

DOMAINE D'ALZIPRATU
CORSE CALVI • CUVÉE FIUMESECCU ROUGE 07



Loyal oenophile denizens have been guzzling with pleasure the sexy whites and roses of Pierre Acquaviva for over a year now, and we have a new surprise: his juicy/spicy red made from sciaccarello and nielluccio (What? You can Google the grapes. We told you we were sourcing obscure stuff). Northern Corsican terroir, organic cultivation and honest winemaking deliver pure pleasure. Start braising your meats!

\$20,50 per bottle • [saq – 11095658](#)
[more info on Fiumeseccu rouge 2007](#)

DOMAINE TSELEPOS
MANTINIA 08



If you have tasted our [Driopi Nemea](#), then the name might be familiar: Yiannis Tselepos, the undisputed King of Moschophilero (a grape), is a Prince amongst Thieves in Mantinia (appellation in Central Peloponnese, Greece). Gorgeously aromatic (roses, tropical fruit, pink grapefruit), yet crisp, light and mineral, sort of like Audrey Hepburn without make-up. The perfect apero, or with grilled fish, drizzled with olive oil and lemon.

\$19,95 per bottle • [saq – 11097485](#)
[more info on Mantinia 2008](#)

DOMAINE PAPAGIANNAKOS
VIN DE PAYS DE MARKOPOULO • SAVATIANO 08



The ancient Athenians knew a thing or two about wine. After all, they threw great wine-soaked parties under the pretext of debating politics, culture and philosophy (the Symposium). Their preferred grape was *Savatiano*, a white grape that still flourishes in the hills of Markopoulo, north of Athens. Vassili Papagiannakos crafts a wonderful version of this ancient drink, full of green melon and white fruit, fresh and easy to drink. Pair it with grilled pork tenderloin

\$16,95 per bottle • [saq – 11097451](#)
[more info on Savatiano 2008](#)

DOMAINE ARGYROS
SANTORINI • VINSANTO 88

Sweet nectar of the gods! If there were one drink that Dionysus might have offered the cute women at the temples, this would have been it. From the volcanic soils of Santorini, gnarly, 150-year old ungrafted vines of *Assyrtico* offer up the grapes for this exquisite dessert wine. Along with a touch of *Aidani* and *Athiri*, the grapes are sun-dried for 14 days, gently pressed and slowly fermented with their wild yeasts, then aged for 17 years in barrel and 3 years in bottle. The Argyros family has been making this naturally sweet dessert wine for about 100 years, and man, do they make it nicely. Super-complex aromas of stewed fruit and raisins mingle with minerality. A rare treat, try it with roasted figs and dried dates.

\$ 114,00 per bottle • [signature 11012568](#)
[more info on Vinsanto 1988](#)



OENOPOLE 2nd ANNIVERSARY PARTY • THANKS FOR COMING!

We'd like to thank all our friends for coming to our party, it was truly a blast to see you. Thanks to Thomas and Emmanuel for allowing us to use their studio, and a shout-out to Steve and Francois for shucking the oysters with so much TLC. Yeah!
[Check out the pix on oenopole.ca](#)

[Click here for our full October listing](#)

Place an order by phone : **514.276.1818**
... by mail : info@oenopole.ca
www.oenopole.ca

share the love

