



december 09
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DECEMBER 2009 • BUBBLES!

Too much of anything is bad, but too much Champagne is just right - F. Scott Fitzgerald

Here at oenopole, December is dedicated to bubbles, glorious bubbles. We love to drink them all year long, but have a weak spot for them this time of year. As the Holiday approach us, get yourself ready with the right bottles: whether it's to celebrate an event (you did not burn Christmas dinner); console yourself (your mother-in-law is coming for the New Year's Eve party), or simply to enjoy a good glass of wine with dinner, we have the right stuff for you...

CHAMPAGNE JACQUES LASSAIGNE

Oh, we really dig this wine. Such finesse and structure! 100% Chardonnay courtesy of Emmanuel Lassaigue, who vinifies and blends this beautiful champagne from a small family holding situated in the hills of Montgueux. Manu's wines have an integrity and purity that typify good white wine, a distant cry from the blatant commercialization that has besieged the Champagne appellation, where it seems that more time and money is spent on marketing and gimmicks than on making real wine.

Crack one open New Year's Eve to celebrate the fact that the year is (finally) over, or better yet, open two bottles New Year's Day to cure the hangover



Champagne Jacques Lassaigue • [Brut Blanc de Blancs](#) • \$62,75 per bottle • [private import](#)

ALSACE BARMES BUECHER

Zero dosage, maximum pleasure! Genevieve and François craft this elegant white wine with tiny bubbles from one of the cleanest vineyards in Alsace. “No chemicals in the vines, no sugar in the wines” is the name of the game here: a wonderful assemblage of pinot gris, pinot blanc, auxerrois and pinot noir fermented with wild yeasts. Crisp, vinous juice to put on your oysters, smoked salmon and mussels, and even charcuterie. Pull one out for apero on Boxing Day.

Crémant d'Alsace [Brut Zéro dosage 2007](#) • \$25,15 per bottle • [saq - 10985851](#)

VENÉTIE BISOL



There's good reason why this Prosecco is all the rage in town at the moment: it's bloody nice. The family has been making wine for many, many years (around 500), and have figured out the following: good wine is made in the vineyard. Imagine that. They have their own plots of vines in the best crus of Valdobbiadene, and make their bubbles with extra TLC. And why are their bubbles so fine, and delicate? Because the second fermentation is done over 45 days, that's 2-3 times longer than most people, and that makes it damn fine! This Prosecco is a must on Christmas morning with panettone!

Prosecco di Valdobbiadene • [Crede 2008](#) • \$21,70 per bottle • [saq – 10839168](#)

The Bisol family not only makes the best Prosecco in the land, they also happen to craft very small quantities of superb pinot noir rosé, with bubbles of course! Méthode classique means Champagne-style re-fermentation in the bottle, and they do it right: six years on the less for this baby, to impart all the subtleties and aromas a good pinot has to offer. A beautiful pale-copper colour, the tiniest of bubbles, and the sexiest of noses make this wine a must for the table. Try it with things like beef tartare (oh yeaaaah) or imagine this: on its own with a hot date over the Holidaze.

[Rosé 2003](#) • \$39,00 per bottle • [private import](#)

RED, RED WINE

And now, some good reds to keep you warm during those chilly nights...

Tselepos is back, with his Driopi Nemea and Cabernet/Merlot . Some good old Greek sunshine from the hills of the Peloponnese for when the temperature drops in Quebec.

[Driopi 2006](#)

\$22,20

[saq – 10701311](#)

Pair it with rack of lamb, rubbed with garlic, rosemary and olive oil.

[Cabernet Merlot 2006](#)

\$24,65

[saq – 965103](#)

Try this with braised veal, Kokkinisto-style. That would be veal shoulder braised in stock and white wine with all-spice and cinnamon, and finished with tomato paste to give it a red sheen. So nice.

Ciao Roberto! Welcome back to Montreal with your Scabi 2007. **San Valentino** offers up a lovely sangiovese-di-romagna, full of fruit and freshness. The region is famous for its gastronomy (parmesan, prosciutto, balsamic vinegar, to mention but a few things), and their wine is not too shabby either.

[Scabi 2007](#)

\$19,30

[saq – 11019831](#)

What can be more comforting on a cold winter night than a steaming bowl of pasta Bolognese with a big glass of Scabi?

Jean-Paul Daumen, in da house!!!!!!!!!! **Domaine de la Vieille Julienne** created quite the splash this fall with the arrival of its killer Chateauneuf-du-Pape 07. I was overwhelmed by the great things our good buddies at the SAQ had to say about this wine that was featured in the October Cellier magazine: Intense yet elegant; monumental but pure; bold yet delicate. Oh my.

[Châteauneuf-du-Pape 2007](#)

\$80,00

[saq – 11171235](#)

This one is for New Year's Eve. Get the best prime-rib roast you can find and serve it bloody. You'll remember this one...

Still thirsty?

Thirsty for Burgundy?

Domaine Olivier Guyot

Bourgogne 2007 • \$33.50 / bottle • [Private Import](#)

Gevrey-Chambertin 2007 • \$71.50 / bottle • [Private Import](#)

Thirsty for Rhône?

Domaine Élodie Balme

Côtes du Rhône 2008 • \$21.80 / bottle • [Private Import](#)

Rasteau 2008 • \$27.80 / bottle • [Private Import](#)

oenopole would like to wish its friends, family and wonderful clients all the best for the holiday. Health, happiness and real wine to all!



[Click here for our full December listing.](#)

Place an order by phone : **514.276.1818**

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