



**May – June 2008**

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## HERE COMES THE SUN... AND SOME VERY GOOD WINE

The month of May will not only bring us glorious rays of sun and warmth that have been long overdue, but also some great bottles of wine. Flowers will be blooming, BBQs roaring and oenopole-selected grape juice will be flowing like the St-Lawrence River. In preparation of the imminent arrival of many a good wine, we have asked the illustrious wine geeks of the oenopole team to let us know what they'll be drinking over the next few months. Read on, dear oenophile, and get ready to stock your cellars.



### CORSICA

#### DOMAINE D'ALZIPRATU ROSÉ 07

*Janalyn Prest, President, Board of Directors*

April 13, 2008: It's -1c and miserable. Outside: grey, sleet, snow, rain, damp. Inside: claustrophobic family, dirty windows, the whole cabin-fever catastrophe.

April 16, 2008: It's 23c. Everyone has left the building to lounge in the sun. Yes, there is a 3 story snow bank in the parking lot, but it was taller and it will probably be there until June - we are all taking bets! And yes it is still grey and dusty! But SPRING, as we know it in Montreal is HERE!!!!

April 18, 2008: Leaving work at 3:00on Friday afternoon. We have abandoned ship. Where is the rose? The SAQ has not prepared for sudden summer. Why not? It happens EVERY year!

I am dreaming of that ever so soft pink Alzipratu from last summer – Corsican dreaminess, sun-longing – when will it get here? Sun drenched apero on the terrace, or side by side with salade nicoise made with fresh tuna seared on the grill. I can't wait!

I've begged to reserve multiple cases this time because what everyone needs to recognize is that we have no real spring in Montreal, only rose season, and while it is SLOW to arrive, it comes on strong and long – I'll be needing Alzipratu well into September! And I'll confess, it's not just the taste and quality of this Corsican treat, it's also that colour and a certain festivity! Summer is here and it's PINK!

\$22,25 / BOTTLE

CASES OF 6

PRIVATE IMPORT

## SANTORINI

### ARGYROS ESTATE CANAVA 06

*Marc Jubin, Sales Rep – Gaspésie, îles de la Madeleine*

I'm a man of the sea; I come from an island, so no small wonder that this intense, mineral-laden nectar from the volcanic isle of Santorini sings to me like a siren, beckoning for another glass...Mr Diamantis turned me onto the Canava, as well as the other wines of the Argyros family, and what a revelation.

The first time I opened a bottle of this Assyrtico-made wine, hints of paraffin and waves of crushed rocks came gushing out. I was convinced with the first sip: bracing acidity and a fat-juicy texture would be perfect for the seafood I love so much, like grilled octopus and oysters on the half-shell. And when lobster season comes around, I always make sure I have a few bottles handy. I can't wait to go to Santorini to visit the vineyards myself, but only if my boss gives me a raise!

**\$26,15 / BOTTLE**

CASES OF 6

**PRIVATE IMPORT**



## ALSACE

### DOMAINE GÉRARD SCHUELLER PINOT NOIR 06

*Alexis Fortier-Lalonde, General Director*

Probably the main reason why I do this job....Everything I want in a wine is in this bottle: elegance, complexity, and especially surprises that come from a winemaker who embodies the notion of terroir and vintage. I love everything this domaine makes, from their singular Gewurztraminer that defies the cliché of a litchi martini nose, to their mineral-laced Rieslings and stable of Vin de Table. I appreciate them all, but I have an unbearable weakness for their Pinot Noir.

And all thanks to Clementine Bouveron, who introduced me to the wines of Schueller while picking grapes with her in a Bordeaux vineyard. Gathered around a table, we were sampling an assortment of wines, including his "Bildstoecklé" Riesling and "Chant des Oiseaux" Pinot Noir, as well as pinots from other producers in Alsace. I found myself coming back again and again to Schueller's bottle, enamoured by the gorgeous fruit and striking minerality. Sadly, I can't get enough of his wines (nor anyone else in Quebec for that matter) and this is difficult for a Schueller junky like me. I have to console myself with the fact that there is always next year....

**\$24,55 / BOTTLE**

SOLD OUT

**PRIVATE IMPORT**

**CORSICA**  
**CLOS CANARELLI BIANCU GENTILE 06**  
*Aurélia Filion, VP Communications*

The first time I met Yves Canarelli was on a Parisian sidewalk three years ago, in front one of the best places in the world to taste wine (yes, the world!). Mr Canarelli, a gentleman and a *tres grand vigneron*, impressed me with his passion for winemaking, and especially for his beloved Corsica. At the time, he was still making his wines at the *cave co-operative*, but was in the throes of finishing the construction of his own winery where he was planning on working with local grapes as naturally as possible. I could hardly wait to taste what he would come up with.

And taste I did. Canarelli presented us with the fruit of his labour, and I was floored with the purity of his wines. When asked to propose one of our wines to our readers, I thought of his Biancu Gentile 2006, for it represents everything I love in a wine: besides the fact that it tastes great, the man has an immense respect for his native, often forgotten Corsican varietals such as the Biancu Gentile, and a desire to keep his land as clean as possible. He works biodynamically in the vineyard, like fellow Corsican Antoine Arena, and manipulates his wine as little as possible in the cellar.

It truly is beautiful, so make sure you get your hands on a few of these rare bottles.

**\$39,75 / BOTTLE**

CASES OF 12

**PRIVATE IMPORT**



**PIEMONTE**  
**FRATELLI ALESSANDRIA BAROLO 02**  
*Roberto Caprice, Import Manager*

I am very proud to work with Alexis, Aurelia and Theo, but even more so to be working with my favourite domaine in my fetish region: Fratelli Alessandria of Piemonte, Italy.

Their Barolo 2002 is a testimony to their hard work and love for making great wine. As you may know, the weather really sucked in 2002, creating one of the worst vintages ever for most producers. Uncompromising with the quality of their wines, the Alessandrias salvaged whatever good grapes that are normally reserved for their crus (Gramolere, San Lorenzo) and used them to make a “generic” Barolo. I use quotation marks because there is nothing generic about this sexy and affordable beast. A lush and elegant wine with finesse right down to the last drop, it’s great with gourmet food, or on its own with a hot date and a Fellini film.

**\$47,00 / BOTTLE**

CASES OF 6

**PRIVATE IMPORT**

## ROUSSILLON

### DOMAINE DU POSSIBLE **HERBE TENDRE**

*Patricia Foquamber, Sales Rep – Saguenay, Lac St-Jean*

I have a crazy side (have to, I work for oenopole), and love crazy wines. Crazy, *good* wines, like the kind Loic Roure makes in Rousillon. Herbe Tendre is a naturally sparkling rose wine made with Carignan and Syrah (Note to geeks: a naturally sparkling wine means that enough residual sugar was left in the wine so the yeasts could make the bubbles, unlike the other method where sugar is added and the bottles are NOT disgorged). Irreverent chap that he is, he uses a crown cap instead of a cork, giving the bottle a real “taverne” feel. So don’t be shy, keep a six-pack in your fridge at all times, and pull them out on those warm summer evening for your when you need a cool, refreshing glass of fizzy strawberries, flowers and minerals.

**\$24,30** / BOTTLE

CASES OF 6

**PRIVATE IMPORT**



## PELOPONNESE

### DOMAINE TSELEPOS **MANTINIA 07**

*Théo Diamantis, Sales Director*

My beloved Greece, much-maligned because of the bad rap that industrial retsina and crappy reds have given her. Who would have thought the birthplace of wine culture would be synonymous with plonk? Not me. Undeterred by what seemed like a daunting task, I travelled throughout the country on a mission to find real wine that we could guzzle with pleasure, and I found some treasures.

In the highland of Arcadia, Yiannis Tselepos cultivates the majestic Moschophilero grape. An indigenous grape and the only one permitted in the Mantinia appellation, it makes the perfect wine for the dog days of summer. Light, crisp, and teeming with aromas of flowers, citrus and minerals, this slightly- pink gem is not just for apero time. No sir, this wine also graces my table to accompany light summer fare such as salads and seafood, thanks to its refreshing acidity and unoaked body. Hey, if it’s good enough for the tables of Toqué, it’s certainly good enough for your backyard.

So, insipid whites and beer, be gone! Pack your cooler with Tselepos’s Mantinia this summer, stay out of the sun, and make sure you have a steady supply of olives.

**\$20,50** / BOTTLE

CASES OF 12

**PRIVATE IMPORT**

**PIEMONTE**  
**PRODUTTORI DEL BARBARESCO RIO SORDO 01**  
*Julie Lapointe, Executive Assistant*

Theo likes to tease me, always saying things like: “You’re such a snob! You should date that Albanian carpenter. He’s so nice, even if he doesn’t drive a BMW.” Too bad. I like fancy clothes, expensive shoes, and fast cars. Even more so, I LOVE red wine from Italy, especially Barbaresco. And since I detest private imports (too complicated for little ole me), I strut down to the only SAQ I shop at, the Signature downtown (I can also shop for shoes while I’m at it). I pick up a couple of bottles of the Rio Sordo 01, get pizza take out from La Bottega, and hang out with my girlfriends. That Rio Sordo is so good: a silky wine with tons of gorgeous fruit. Who would have guessed that wine made in a co-op can be so refined, so sexy, so like Manolo Blahnik in a glass!

**\$48,75 / BOTTLE**

may 2008

**SAQ SIGNATURE**

