



July – August 2008

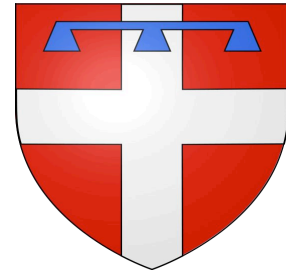
www.oenopole.ca

WHITE

But first... let's talk red. Sunday, May 25, 2008, oenopole held it's first ever, "Best Red Wine" national contest. While this is at odds with the philosophy of the company (remember, we are NOT score whores!), we thought it would be fun to have some of our favourite red wines judged by peers we respect very highly. More than anything else, it was a pretext to open up some glorious bottles surrounded by lots of food, and to engage in heated debate about what makes a wine "good", and "best". An interesting exercise, considering we normally avoid this type of discussion.

Philippe Boisvert of **Le Club Chasse et Pêche** and **Véronique Dalle** of the **Pullman Wine Bar**, along with **Theo Diamantis** (of **oenopole**, just to add a note of subjectivity) kindly volunteered their talents as tasters to pick one of four oenopole selections in a blind tasting. The wines were typical of our portfolio: wines of terroir that reflect time and place, made with an utmost respect for tradition, focussing on elegance and purity. Wines that were made to be drunk, not scored!

The wines were poured, looked at, sniffed and slurped. In the meantime, Chef Theo had prepared a meal to accompany the wines once they were tasted and debated. Having fiercely discussed the merits of each wine, it became clear that we were obsessed with two of them. Both were Barolos from Piemonte. Both had sensual noses and plenty of tension on the palette. Both were obviously made very naturally, and had exquisite balance, minerality and length. Both were made to be guzzled with food. We finally decided that there are no winners, just good winemakers, and in this case, the good folk of Barolo seemed to shine exceptionally well.



Now back to white wine....

MARCHES FATTORIA CORONCINO

IL CORONCINO 06

A recent article in Food and Wine asked prominent American sommeliers to talk about wines "they love to hate". I was surprised, and rather pissed, to read that they were naming grapes and regions. Instead of deploring winemaking or vine-growing techniques (too much oak, not enough acidity or minerality), they went on to say things like: "I hate Alsace, too unpredictable with their residual sugar." Note to dude: do your homework! What are you paid to do, besides opening up over-priced Bordeaux?

Another comment that really got me going was a sommelier from Chicago who said he hated Verdicchio dei Castelli di Jesi because it tastes like paint thinner! What?!? Che hai detto? What an absurd generalization. Obviously, he has never tried the Coroncino 2006 from the eponymous producer. This is a crisp wine with minerality and delicate fruit, great harmony on the palette, and refreshing acidity. Remind me to send this guy a case labelled *Varsol 2006*, so he can enjoy it with some grilled fish, just like the fine folk of Le Marche do. Let us know if you'd like some too.



\$25,15 / BOTTLE

CASES OF 12

PRIVATE IMPORT

LANGUEDOC LE PETIT DOMAINE DE GIMIOS

Anne-Marie Lavaysse pours her heart and soul into this little vineyard in the heart of St-Jean-de-Minervois. Lots of bio-dynamic TLC goes into her land, cultivating her old vines with the same passion she has for her cows (that plough the fields and provide the fertilizer) and her vegetable garden (her tomatoes are out of this world). In our many wanderings throughout the vineyards of France, this had to be one of the most beautiful. This little-known winemaker is a diamond in the rough, who also happens to be involved in humanitarian work. I don't want to trivialize the problems of the world, but if people would only sit down and drink some of her Muscat moelleux or Muscat sec, maybe there wouldn't be some much fussin' and fightin'.

Her Muscat moelleux is made traditionally, along the lines of the St-Jean-de-Minervois appellation, fortified with a neutral spirit in order to keep some residual sugar. The similarities end there, however. Her version is very delicate and nuanced, with gentle caresses of honey, raisins and flowers. Anne-Marie's version is a tribute to the terroir of Languedoc, and like the lady herself, sweet...

The Muscat sec is also superb. The nose is very clean, precise, and complex. The garrigue that surrounds the vineyard jumps out of the glass, along with pretty white fruit and spices. Graceful and refreshing, a rare treat to be had with seafood and pork dishes. If you'd like, feel free to email Chef Theo (theo@oenopole.ca) this summer for some pairing ideas. (No hidden costs!)



MUSCAT SEC 06..... **\$35,75 Per bottle**
MUSCAT ST-JEAN DE MINERVOIS 01..... **\$44,25 Per bottle**

CASES OF 6

PRIVATE IMPORT

BOURGOGNE DOMAINE DE LA CADETTE

LA CHÂTELAINÉ 06



At oenopole, we hate name-dropping because it's shameless, like those slimy paparazzi running around trying to get shots of Britney on a binge. But what would you do if you had Marcello Mastroianni over for dinner? You would mention it, right? Maybe drop it in the middle of a conversation while discussing the weather or something: "Marcello came over for Veal Marsala last night. What gorgeous weather we're having!"

So here goes: Jean Montanet is a fantastic winemaker, working organically in his vineyards in Vezelay, (here goes the name-dropping) not far from the Raveneau estate in Chablis, who has Bernard Raveneau as a mentor, colleague and inspiration for winemaking. In fact, Jean arranged for us taste with Bernard earlier this year, which was a real treat, needless to say (Now that you get the point, I will move on).

Jean crafts steely, mineral Chards, taking full advantage of the gnarly soils in his vineyard. His wines are the epitome of our portfolio, real wine with grace and character, representing the full potential of this (relatively) obscure appellation just outside Chablis. A true gentleman, and a great vigneron. Don't miss out on this!

\$22,95 / BOTTLE

CASES OF 12

PRIVATE IMPORT

DE LA CORSE À LA SAQ

DOMAINE D'ALZIPRATU

BLANC 07

Dear Miss Olga,

I decided to skip school today. Instead, I bought a new Speedo (bright orange), and will go diving for rock lobster off the coast of Calvi, Corsica. If I'm lucky, I'll nab a few big ones, and I'll cook them up in an improvised fish and seafood stew with lots of herbs and garlic. I will then strut down to my friend's winery, Pierre Acquaviva's Domaine D'Alzipratu, and grab a few cold bottles of his Vermentinu Fiumeseccu 07. Have you ever tasted this wine? Oh, it's very nice, and available at the SAQ!

Without changing out of my Speedo, I'll go down to the Hotel where I saw some hot German babes, and hang outside their door with the bottles of wine, whistling a fine tune. I'm sure they will swoon when they hear of my proposal to go back to my bamboo hut on the beach, and dig into the stew with some crusty bread, and Pierre's sexy elixir.

Wish me luck, and thank you for your understanding in this matter.

Your humble student,
Johnny

PS: Don't forget to buy some Alzipratu.



\$17,95 / BOTTLE

SAQ — 10884663

