

## **December Christmas Dinner EGDC 2010**

### **Reception NV Rolet Brut Sec Cremant from Domaine Rolet du Juras**

NV Rolet Crémant du Jura Brut Rosé (Jura, France)  
Wine - Sparkling \$24.99 (750mL)

Domaine Rolet Pere et Fils, with its 60 hectares spread out over the best hills of the Arbois and Cotes du Jura, is the second largest wine-growing producer in the Jura. , which is about a little over an hour east of Dijon.

The Rose is made in the Champagne 'traditional method' using the indigenous Poulsard grape and Chardonnay. It is creamy and slightly sweet with a precise, clean finish. There are hints of raspberries and strawberries with light tones of animal and menthol. This Producer Desiree Roland make very enjoyable wines at very reasonable prices and they are very consistent year after year. There is a nice balance, between fruit and acidity and it also shows a bit of character from a region that is more known for its straw wine than it's Cremant.

### **Kitchen white and reception option: 2008 CARM Grand Reserva Branco Douro**

2008 CARM Grande Reserva Branco (Douro, Portugal)  
Wine - White \$24.99 (750ml)

Aged eight months in French oak, this lovely, full-bodied white has intensity, citrus, lemon and vegetable notes on the nose. The palate has minerality, toast, mango and papaya. Tremendous acid and glycerin will allow it to pair nicely with bigger foods. A touch of smoke on the finish - this is a gastronomic wine.

GRANDE RESERVA, is 90% Touringa Nacional, with a blend of Tinta Roriz and Touriga Franca for the last 10%. It is sexy and lush, tinged a bit too much with oak at the moment, but hopefully it will improve in that regard with some cellaring. In the meanwhile, it is rich and bursting with flavor, aromatic and ripe, with a sensual texture. The oak (French, new) does make this seem a bit simple as well as New World, hardly a complex, earthy Douro. This is approachable now, even though, with air, the refined tannins appear and provide some gentle grip on the finish. It should hold nicely for several years as well. Drink now-2015.

CARM - Casa Agrícola Roboredo Madeira, Lda is a strictly family concern, having been in the same family since business began in the middle of the 17th century. Farming activity has always been centred on the region in which the river Douro flows into Portugal, where the world's oldest denomination also has its origin, the "Região Demarcada do Douro" of Port wine.

Appetizer wine: **2006 Mersoleil Chardonnay Central coast by Charlie Wagner II**

2006 Mer Soleil Barrel Fermented Chardonnay (California - Central Coast, United States)

Wine - White \$39.99 (750mL)

Gerald D. Boyd, Wine Review Online

Rating: 90

Charlie Wagner II has a deft touch with the sumptuous Chardonnay fruit from Monterey County. The wine is beautifully balanced with honeyed ripe apple aromas and flavors, spicy notes, and the subtle texture of barrel fermentation. There are hints of ripe pear and honey in the flavors, and the wine finishes with length, balance, and great texture. If you're bored with over-oaked Chardonnays, Mer Soleil is the way to go.

Main Course: **2005 Cornas Les Barcillants Gaillard Villard (Rhône)**

2005 Les Vins de Vienne Cornas Les Barcillants (Rhône Valley, France)

Wine - Red \$57.99 (750mL)

James Molesworth, Wine Spectator

Rating: 93

Shows the packed fruit and grippy profile of the vintage, with layers of currant, plum sauce, graphite, licorice and charcoal. As modern as Cornas gets, but stays true to its terroir, with flashes of iron and olive buried deep on the finish. Best from 2009 through 2015. 550 cases made.

2005 Cornas Les Barcillants

Syrah: One of the few grapes to really be a global success. Syrah combines a meaty core of ripe berry fruit with tones that range from herbal to peppery in a package that tends to be medium bodied with good acidity and softer tannins. With age the wines can gain lovely leathery and black olive notes that make them a great match for savory and gamy dishes.

Wine Spectator: **93 points**

## **Tasting notes**

**Decanter Rating:** ★★★★★

Fabulous nose. Concentrated, rich, deep, supple black fruits with elegance. Rich, elegant fruits, sweet and ripe supple black fruits and good length. Has everything. Drink 2013-28.

### **2003 Griotte Chambertin Grand Cru Domaine Chezeaux (Rene LeClerc) available from the Wine Cellar under Rene Leclerc label for about \$120.00**

2003 Griotte Chambertin Grand Cru Domaine Chezeaux (Rene LeClerc).

Hottest year on record in Burgundy and many grapes were cooked before they could be picked hence the harvest was very low. This domaine owns 60% of the Griotte Cru area and the two producers they lease the land to are two of the best in Burgundy. This wine was rated 95 by wine spectator and 96 by The Wine Advocate. Known for its comparable flavors to wild cherries (Griottes) it is almost always the earliest drinking Grand Crus from the Chambertin appellation.

### **Dessert : NV Ponsardin Vieux Clicquot Demi Sec Champagne**

NV Veuve Clicquot Ponsardin Demi-Sec (Champagne, France)  
Champagne \$64.99 (750mL)

With its touch of sweetness, Veuve Clicquot's Demi-Sec is a classic accompaniment to dessert, though it is equally pleasing as an aperitif. This stylish blend is evocative of the wine Madame Clicquot herself produced in the early 19th century.