

Red Feet Wine Market
HANG TIME “2007: An Excellent Vintage in the
South of France”
Thursday, June 4, 2009

PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES

Chateau Virgile Costieres de Nimes 2007
(Languedoc, France) 45% Marsanne, 45% Roussane,
10% Viognier
\$13.50 each - \$12.15 (6) - \$11.48 (12)

Aromas of apricot and peach blossom are echoed on the palate, joined by fruit skin and minerals, leading to a refreshing, lemony finish. Try as an aperitif or with lighter seafood.

Domaine de la Brillane “Cuvée de Printemps” Vin de
Pays des Bouches du Rhone 2007 (Provence, France)
~70% Grenache, ~30% Cinsault, touch of Counoise
\$14.50 each – \$13.05 (6) - \$12.33 (12)

Beautiful garnet color. Nose of black cherry and raspberry with subtle smoke notes. Soft red fruit, bright, smooth, and juicy. Think Beaujolais—try with a slight chill and a picnic!

Kermit Lynch Cotes du Rhone 2007 (Rhône Valley,
France) Mostly Grenache and Syrah with some
Cinsault and Mourvedre
\$14 each - \$12.60 (6) - \$11.90 (12)

Mineral, herb and red berry on the nose. The palate is red-fruited, with black berries showing with a bit of air. Some meaty notes supported by very fine tannins. An elegant, focused wine that calls out for food. Try with roast chicken, pork, sautéed vegetables; use rosemary and oregano.

Domaine d’Andezon Cotes du Rhone 2007 (Rhône
Valley, France) 90% Syrah, 10% Grenache
\$15 each - \$13.50 (6) - \$12.75 (12)

Bacon, blackberries, and herbs open this black wine. The palate is soft, with black fruits and herbs. Tannins are soft and ripe, providing an amiable structure. Herb and blueberry emerge on the finish. Burgers, stews, root vegetables, and somewhat heartier fare are good partners.

Domaine Gardies “Les Milleres,” Cotes du Rousillon
Villages 2007 (Rousillon, France) 40% Grenache, 35%
Syrah, 20% Carignan, 5% Mourvedre
\$21.50 each - \$19.35 (6) - \$18.28 (12)

Highly aromatic, with perfumed black fruit and berry jam. Concentrated flavors of blackberry compote and raspberry jam, absolutely silky texture. Complex, ripe, rich, and delicious, with a long finish. Pair with grilled pork, barbecue of all sorts, or drink on its own.

See you next Thursday for HANG TIME!
Our subject for next week will be “The Rosé
Parade.”

EXPLORE THE WORLD IN YOUR GLASS.
2007—Great Vintage in the South of France

It takes a lot to make a great vintage. Spring weather has to be dry and temperate enough to promote good flowering and

bud set—no nasty frosts, no long rainy spells. The need for dry weather continues as the vines mature; too much rain leads to mold, mildew, and rot in the vineyard. Warmth and sunshine are necessary for grapes to ripen evenly; too much heat and they’re cooked, too little and they’re green. Harvest time—late August through early October—is critical. The concentration of sugars and flavors is diluted by extensive rain at harvest, resulting in poor wine. And then there are bugs...

The south of France is a fortunate area. (Especially when you think about how far north it is—latitude-wise, it stretches from Montreal to Buffalo!) The soil is well drained and rocky in many places, so water doesn’t accumulate and heat is reflected back during cooler periods. The climate is Mediterranean, with mild, wet winters, dry spring and fall seasons, and warm, dry, sunny summers. Northern winds blow down the Rhône Valley, preventing fungal diseases. In addition, wines are usually blends of several grapes, so winemakers can compensate if one variety performs poorly. In 2007, all these factors contributed to a stellar vintage, particularly in the southern Rhône, though the entire area performed well.

The white we offer today hails from the Costères de Nîmes, effectively a western extension of the Rhône. **Château Virgile**, a family domaine owned by brothers Serge and Thierry Baret, dates to 1748. Its Blanc is a blend of Marsanne, Roussane, and Viognier. Night-harvested grapes are gently pressed, fermented in steel, and aged six months on the lees before bottling. This crisp, bright, white is great as an aperitif or with shellfish.

Two of our reds are from the Côtes du Rhône, and they differ in both composition and style. **Kermit Lynch Côtes du Rhône** is primarily Grenache and Syrah, with a bit of Cinsault and Mourvèdre. It’s made at a co-op using purchased fruit, and Kermit chooses the wines that go into the final blend. This is an elegant, silky wine that would pair well with fowl of all types. **Andezon Côtes du Rhône** is also made at a co-op from purchased fruit and overseen by Eric Solomon, a noted importer. The wine is 90% 40-year-old Syrah (rare for this region) and 10% 60-year-old Grenache, blended and bottled unfiltered. This is a powerful, black-fruited organic wine; try with hearty stews, burgers, or root vegetables.

Domaine Brillane provides an organic Vin de Pays from the mouth of the Rhône, **Cuvée Printemps**. This blend of young Grenache and old Cinsault is fresh and soft, with tannins that make it a great partner for cheese, olives, chicken, and lighter fare. Moving farther west, we meet **Domaine Gardies Les Millières**, a blend of Grenache, Syrah, Carignan, and a bit of Mourvèdre. This family estate has been run by son Jean since 1990, producing organic wines from hand-harvested grapes, fermented and aged in wood. Like the Andezon, this is a rich wine, suitable for hearty stews and complex flavors.

These five are just a few of Red Feet’s outstanding 2007 southern French wines—ask the staff for more suggestions!