

**Red Feet Wine Market  
HANG TIME  
“Back to Bordeaux”  
Thursday, March 4, 2010**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)**

**La Fleur du Roi Bordeaux Blanc 2008**

**80% Semillon, 20% Sauvignon Blanc**

**\$11 each - \$9.90 (6) - \$9.35 (12)**

Aromas of citrus, grass, and summer honey lead to a mineral-laden palate with lime, grapefruit, and honey (especially on the finish.) Round for a white Bordeaux; fine alone or with food.

**Château Briot Bordeaux Rouge 2006**

**62% Cabernet Sauvignon, 23% Merlot, 15% Cabernet Franc**

**\$13 each - \$11.70 (6) - \$11.05 (12)**

Cedar, stone, and red currant introduce flavors of elderberry and red fruit integrated with silky tannins. The classic 2006 vintage has produced a dry, elegant, supple wine.

**Château Les Pins de Bossuet Bordeaux Supérieur 2003**

**60% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon**

**\$12 each - \$10.80 (6) - \$10.20 (12)**

This has bouquet rather than just aromas. Dates, earth, and smoke on the nose. Dried fruits—dates and cherries—and a hint of smoked meat form a harmonious package, leading to a beautiful finish in a medium-bodied wine.

**Mon Plaisir de Château Roques de Jeanlice Bordeaux Rouge 2007**

**70% Merlot, 30% Cabernet Sauvignon**

**\$10 each - \$9.00 (6) - \$8.50 (12)**

A nose of blackberry and earth leads to black fruit on the palate—berry on entry, tart black cherry on the finish, with a wisp of smoke weaving through the middle and end. Quite richly flavored, medium bodied.

**Château Labadie Côtes de Bourg 2005**

**51% Merlot, 42% Cab Sauv, 4% Cab Franc, 3% Petit Verdot**

**\$18 each - \$16.20 (6) - \$15.30 (12)**

Quite aromatic, with earth, soy licorice, and black and red cheery candy. Even after five years, the wine is still tannic, but the tannins are ripe and there's great balance and fruit—a complex array of black and red cherry, blackberry, blueberry, date, and a hint of raisin.

Would be fabulous with lamb.

**See you next Thursday!  
Our subject will be  
“Austria and Germany”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Back to Bordeaux**

Bordeaux is located in western France below the Loire Valley and north of Languedoc-Roussillon. The Gironde

estuary comes in from the Atlantic and splits into the Garonne (west) and Dordogne (east) Rivers. The climate is largely maritime, cool and damp, making vintage important. The region has produced wine since Roman times. When Eleanor of Aquitaine (which included Bordeaux) married Henry II of England in 1152, the wines of the region became a staple of the English upper classes. Later, the Dutch controlled the wine trade, and their engineers drained the swampy lands closer to the rivers, paving the way to Bordeaux's international stardom.

Bordeaux produces red (2/3), white, and rosé table wines as well as dessert wines from Sauternes and Barsac. The dry wines are blends, and French wine law limits the grapes that are allowed. Reds are Cabernets Sauvignon and Franc, Merlot, Malbec, Petit Verdot, and Carmenère. Whites include Semillon, Sauvignon Blanc, Muscadelle, Colombard, and Ugni Blanc. Bordeaux consists of 3 main regions: the Left Bank, the Right Bank, and the Entre-Deux-Mers. The Left Bank, west of the Garonne, has gravel over limestone soils and it is ideal for Cabernet Sauvignon. It includes Médoc, St.-Estephe, Pauillac, St.-Julien, Margaux, Pessac-Leognan, Graves, as well as Sauternes. The Right Bank has limestone with pockets of clay and loam, good for Merlot. It includes Bourg, Blaye, Fronsac, Pomerol, and St.-Emilion. Between the two rivers is the Entre-Deux-Mers, which produces mostly white.

Bordeaux as we know it today emerged in the mid-19<sup>th</sup> century, when producers in several Left Bank sub-regions were classified by quality (based on price at the time.) This 1855 classification was revised in 1973. Other parts of Bordeaux, notably St.-Emilion, use a different system. Generally, the higher the rank, the higher the quality and price. The wines being poured tonight do not come from a classified Chateau; however the reds were made and bottled at their respective estates.

We're pouring one white, **La Fleur du Roi 2008**, a simple but fresh and tasty wine. Semillon dominates the blend, giving it a nice roundness. Try this with grilled fish, shellfish, poultry, or hollandaise sauce.

Three of our four red wines are Merlot dominated. The oldest, **Les Pins de Bossuet**, is from the 2003 vintage. Note how its flavors have integrated, and the fruit has moved aside to permit other aromas and flavors to emerge. The ripe **Mon Plaisir de Château Roques de Jeanlice 2007** is 70% Merlot. Juicy and soft on entry, it finishes with a Cabernet kick. Richer and more complex, the **Château Labadie Côtes de Bourg 2005** is both powerful and elegant. The Cabernet-dominated **Château Briot 2006** is dry and structured, a classic example. Red Bordeaux pairs well with beef, lamb, or game; smoked tofu; and hard, blue, or Brie cheeses.