

Red Feet Wine Market
HANG TIME “Bordeaux on a Budget”
Thursday, April 9, 2009

PRICES ARE FOR:

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

La Fleur du Roi Bordeaux Blanc 2007

Sauvignon Blanc, Semillon

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

Lots on the nose--flowers, peach, honey, and pineapple. Flavors of stone, honeysuckle, and peach with a nice round creaminess are balanced by a touch of acid in this medium-bodied wine.

Chateau Lamothe de Haux Bordeaux Blanc 2008

40% Sauvignon Blanc, 40% Semillon, 20% Muscadelle

\$13.50 each - \$12.15 (6) - \$11.48 (12)

Zing! Grapefruit, stone, and a bit of grass in the aroma category. Flavors include citrus pith, pink grapefruit, and stone wrapped in a bright, refreshing acidity.

Chateau Guiraud-Cheval-Blanc Cotes de Bourg 2005

70% Merlot, 20% Cab. Sauvignon, 5% Merlot, 5% Cab.

Franc

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

Earth, soy and black olive aromas are joined by black fruit. Fine tannins support black berries, earth, and a light touch of smoke.

Chateau de Parenchere Bordeaux Superieur 2005

50% Cab Sauvignon, 43% Merlot, 6% Cab Franc, 1%

Malbec

\$17 each - \$15.30 (6) - \$14.45 (12)

Interesting, spicy nose of white pepper, spice from oak barrels, and black fruits. The palate is very spicy, with bright red plum and berry over the black berry from the nose, all well-structured by supple tannins. Drinking well now and will last a while.

Chateau Bellevue Medoc 2005

70% Cabernet Sauvignon, 30% Merlot

\$17.50 each - \$15.75 (6) - \$14.88 (12)

Perfumed! Violets, olive, balsamic reduction, earth, soy, and spice. This medium-weight wine is smooth and supple, with black berry and currant fruit, and some of the savory aromas folded in. It is well structured with a long complex finish. Has not yet reached its peak.

See you next Thursday for HANG TIME!

Our subject will be “Tuthilltown Spirits.”

EXPLORE THE WORLD IN YOUR GLASS.

Bordeaux on a Budget

The Gironde estuary flows from the Atlantic into France some 175 km below the spout of the teapot, and eventually divides into the Garonne and Dordogne Rivers, forming the area known as Bordeaux. It is a region of intense production and high prices, daily-drinking wines, cellaring wines, dessert

wines, reds and whites. Today’s tasting focuses on wines that can be enjoyed on an everyday basis.

Bordeaux is a vintage-sensitive place; all of today’s reds are from the 2005 vintage, a year of rich, ripe fruit. Both reds and whites are blends of grapes. Red wines may be made from Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Malbec. For whites, Sauvignon Blanc, Semillon, Muscadelle, Ugni Blanc and Colombard are allowable grapes.

Bordeaux fans refer to Right Bank and Left Bank wines. The soils in the Left bank are gravelly and suited to Cabernet, which dominates the blends. Right Bank soils tend to be clay-based, favoring Merlot. The most famous AOCs of the Left Bank include the Médoc, St-Estephe, Pauillac, St.-Julien, Graves, and Margaux. The best-known AOCs of the Right Bank, located a bit farther south, are Fronsac, Pomerol, St.-Emilion; the Cotes de Blaye and Cotes de Bourg AOCs are also here, but these areas contain no classified growths. Classification is important to Bordeaux. The first classification was carried out in the Médoc (including one Graves) and Sauternes in 1855 and revised in 1973. It grouped wines into first to fifth growths based on quality and prestige. These wines command high prices, especially the top two groups. But about 40% of the red and 60% of the white is unclassified Bordeaux AC, much from the Entre-Deux-Mers area between the two rivers. There are also unclassified Petits Châteaux, usually outside the more famous appellations, which bottle their own grapes as wine expressing their terroir; these are often great values.

We offer two whites, **La Fleur du Roi** and **Ch. Lamothe de Haut**. Fleur du Roi is a blend of Semillon and Sauvignon Blanc, and its richer texture reflects the Semillon component. Ch. Lamothe is an estate blend of 40% each Sauvignon Blanc and Semillon and 20% Muscadelle. This traditionally-made wine is cool-fermented in vats and aged on the lees for three weeks in barrel.

Our reds come from three different parts of Bordeaux. **Ch. Guiraud-Cheval Blanc** is from the Cotes du Bourg; it is a blend of 70% Merlot, 20% Cabernet Sauvignon, and 5% each Cabernet Franc and Malbec. This wine sees no oak and is good young. **Chateau Parenchere** is a 63-ha estate dating from 1731. Cabernet dominates the blend, with Merlot a close second. The grapes are vinified separately and the wine is blended and aged 18 months in French oak to produce supple tannins and a silky feel. **Ch. Bellevue** is from the Médoc; not surprisingly, Cabernet Sauvignon forms 70% of the blend, Merlot 30%. This is a *cru bourgeois*, a category of Médoc wines below the *cru classés*, and a good place to find bargains. The vines at this estate are densely planted, averaging 35 years old. The wine is aged 18-24 months in French oak and will reward cellaring. Médoc wines are known for their ripeness in good vintages and their finesse.