

# VINTAGES

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welcome

THE WINES OF  
SOUTHERN FRANCE

Perfect local pairings  
for your Easter feast



LCBO

DISCOVER OUR LATEST COLLECTION, IN STORES SATURDAY, MARCH 30, 2013



## CHAMPAGNE

### RENÉ GEOFFROY PREMIER CRU BRUT ROSÉ DE SAIGNÉE CHAMPAGNE AC

TASTING NOTE: The NV Brut Rose de Saignee is 100% Pinot Noir from the 2008 vintage. The rich, vinous style is beautifully balanced by the coolness and minerality of the year. This is a gorgeous, complete Champagne bursting with personality and sheer class. The wine boasts fabulous depth and remarkable nuance without ever coming across as heavy. To be sure, this is an intense, bold style that needs to be paired with food. Disgorged July 5, 2011. Anticipated maturity: 2011-2018. Score: **93** (Antonio Galloni, [erobertparker.com](http://erobertparker.com), Nov. 2011)

Rich & Complex  
245878 (XD)

750 mL \$55.95

## Champagne Warrior on René Geoffroy

Since his grapes came from many Marne Valley villages and the Pinot grapes were least likely to behave properly, Jean-Baptiste Geoffroy had his work cut out for him in 2011. Still, he managed to create a bundle of great wines. His 2011 *Blanc de Rose* is right in line with past releases, showing a sleek elegance that manages to bring a lot of fruit to the table. Early samples of his blends are very fruit-forward, marked by minerality and plenty of potential; the line will be worth seeking out as the 2011-based versions of his wines flow onto the market. Most interesting to me was the Les Houtrants blend, which is a mixture of Chardonnay, Pinot Noir, Pinot Meunier, Arbanne, and Petit Meslier that are co-planted in a single vineyard. This blend was very tasty on its own, with soft acidity, bright fruit, and a touch of florality. In fact, I would drink it as-is without a second fermentation if he'd let me. I do wonder how it will function as a Champagne, but there is no denying it has plenty of character.

### NV René Geoffroy Expression - 2009 base

Rating	Potential
84-86	85-87

Citrus and pear do their best to create an open, giving profile, but they are battling a spunky acidity responsible for a tart, acid-filled edge which deserves at least a year to lighten up. Despite its youth, the wine is tasty now if given time to breathe. I find it a very good example of a 2009-based wine joined with 2008 reserves, delivering the best of both worlds - open fruit and a tight, structured backbone.

*(13% Chardonnay, 40% Pinot Noir, 47% Pinot Meunier; 2009 base with with 30% oak aged reserve from 2008 that was the Expression blend from that year; Cumières and Hautvillers; Steel and enamel fermentation; No malolactic fermentation; Disgorged late 2011; 9 g/L dosage - MCR: \$40-55 US)*

### 2004 René Geoffroy Millésime

Rating	Potential
84-86	85-88

Delivering dry minerality and tart citrus, this is very young and in need of bottle time to better indicate the shape of its future. Doughy, bready apples form the core fruit and a dollop of honey stains citrus midway through the palate, but this is still too rambunctious and dry for me. It will be interesting to watch its evolution - I'm curious how well the dosage (only 2 g/L) allows it to age.

*(29% Chardonnay, 71% Pinot Noir; Cumières; Oak; No malolactic fermentation; Disgorged late 2011; 2 g/L dosage - MCR: \$100-140 US)*

### NV René Geoffroy Rosé de Saignée - pure 2009

Rating	Potential
88-90	88-90

Big, bold and berry-full, the nose sets high expectations for the palate. With a fresh blackberry, juicy strawberry, and rich red citrus core, the palate doesn't disappoint. Towards the finish a wave of bitter, tart, ruby red grapefruit and minerality add balance. Year after year this remains a must buy for me as it tries to be nothing other than what it is... and what it is is one of the best Pinot Noir Saignée sparkling wines in the world.

*(100% Pinot Noir via Saignée; Cumières; Pure 2009 vintage; Macerated in oak; No malolactic fermentation; Disgorged early 2010; 10 g/L dosage - MCR: ~20,000 bottles produced; \$60-75 US)*