



2008 Rose Chateau La Croix de Queynac LCBO No.: Vintages 119529

This Bordeaux Rosé is made with a subtle blend between various red varieties that have undergone either direct pressing, or bleeding after pre-fermentation maceration. Then it was vinified at low temperature, before being raised on lees. It is a very aromatic and fresh developing red fruit flavours (raspberry, wild strawberry) in the mouth

Great for an aperitif, with cold meats, or with a salad.



- ✓ **Gold Medal at Concours General Agricole des Vins**
- ✓ **Bronze Medal at the Challenge International du Vin**
- ✓ **84 points at Selection Mondiale du Canada**

- ✓ Alcohol: **13%**
- ✓ Soil: **loamy soil**
- ✓ Grapes: **Cabernet Sauvignon 45%, Merlot 35%, Cabernet Franc 12%, and Cot 8%**
- ✓ Appellation: **Aquitaine**
- ✓ Price: **\$167.40/12 (\$13.95/b)**

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Bordeaux Superieur Rouge Chateau La Croix de Queynac 2005

LCBO No.: Vintages 138636

Bordeaux Superieur Red 2005 was produced on sandy silty soil which confers to the wine roundness and aromatic complexity. Our red wines, after fermentation are matured according to the Bordelaise tradition. They remain two years in tanks where they will be clarified naturally and develop all their smoothness before being bottled.

To the eyes the wine displays a beautiful deep color with garnet and purple tints. To the nose, the intensity of red and black fruits announces a powerful mouth there is a marmalades side , compote, a little sweet.

To the palate, very fruity, great fineness and elegance, ends with silky and tasty tannins, a little sweet.

It accompanies very well game and meat sauce. A harmonious wine to let in cellar (with a maximum of 7 to 10 years)

- ✓ **Silver Medal in concours de Paris 2007**
- ✓ **Magazine Gault Millau the best red wines at low prices**
- ✓ **Guide des vins Bordeaux aujourd'hui**
- ✓ **2004 Vintage -- Gold medal in Concours de Bordeaux 2007**

- ✓ Alcohol: **13%**
- ✓ Soil: **Sandy silty soil**
- ✓ Grapes: **60% Cabernet Sauvignon, 30% Merlot,
10% Cabernet Franc**
- ✓ Appellation: **Aquitaine**
- ✓ Price **\$182.4/12 (\$15/20/b)**



2004 Sonoma County Cabernet Sauvignon

A balanced cabernet with smooth tannins, ripe fruits ranging from raspberries, cassis and plums. Inviting aromas of hazelnut and chocolate with a smooth lasting finish from French, Hungarian and American barrels.

- ✓ **Silver Medal 2007 Grand Harvest Awards**
- ✓ **Silver Medal 2007 West Coast Wine Competition**
- ✓ **Bronze Medal 2007 North of the Gate Wine Competition**

- ✓ Alcohol: **14.8%**
- ✓ Appellation: **Sonoma**
- ✓ Price **\$504/12 (\$42/b)**



2004 Sonoma County Syrah

A big aromatic wine with mouthfuls of red fruits like cherries and raspberries wrapped in chocolate and toffee. Smooth and silky tannins with a splendid nose of sweet oak imparted from French, Hungarian and American barrels.

- ✓ **Best of Show 2008, Toronto Wine & Cheese Show, Wines over \$25.**
- ✓ **Silver Medal 2008 Toronto Wine & Cheese Show, Wines over \$25.**
- ✓ **Silver Medal North of the Gate Wine Competition**

- ✓ Alcohol: **15.4%**
- ✓ Appellation: **Sonoma**
- ✓ Price **\$540/12 (\$45/b)**

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2006 Cuvée Columelle 2006 (Organic composition)

DOMAINE RICHEAUME

VINTAGES 129007 | 750 mL | \$ 49.00

VINTAGES ONLINE EXCLUSIVES

“This delicious organic cuvée is comprised of 50% Syrah, 40% Cabernet Sauvignon, and 10% old vines Grenache. LCBO Quality Assurance Laboratory has determined that this wine contains 6 mg/L of free sulphur.” (LCBO Vintages Online Exclusive)

“We think this is the best wine of the domaine. In the mouth, an exceptional smoothness of tannins and rich fruit, but preserved with a sparkling freshness. This blend of cabernet, syrah and a hint of grenache allows for a delicate balance while at the same time exhibiting the power of a great wine of the South. Score - 18 (out of 20)”. (La Revue du Vin de France, April 2009)

<https://www.vintageshoponline.com/vintages/ProductSearchResult.aspx?lang=en&item=129007>

“Rich, sweet and sour nose of red cherries and herbs. Quite Meaty and dense, amazingly fresh fruit. **Absolutely Delicious**” (Wine & Spirit Magazine September 2008)

Cuvée Columelle: The blend recently changed to roughly Cabernet (50%), Syrah (40%), and Grenache (10%). Sylvain replaced the Merlot with old vine Grenache (a century-old parcel), which consistently produces excellent fruit at naturally low yields. The wine is intensely rich and ripe, with chocolate overtones, a warming note of garrigue, and very long flavors. Its breadth is checked by fine structure, and its age-worthiness is evident. The cuvee is named in homage to Columella, a Roman viticulturalist who set down principals of viticulture in an age that did without chemical fertilizers and sprays.

- ✓ **Wine & Spirit Magazine Best of the Month “Absolutely Delicious”**
- ✓ **Bronze at International Wine Challenge IWC 2008**
- ✓ **Wine of French Government of des Bouches-du-Rhone**

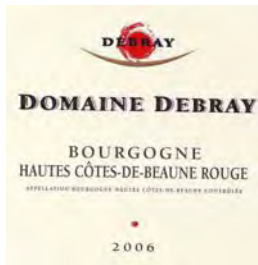
- ✓ Alcohol: **13.5%**
- ✓ Grapes: **50 % Cabernet Sauvignon, 40% Syrah, 10% Grenache**
- ✓ Appellation: **Provence**

- ✓ Price **\$588/12 (\$49/b)**

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2006 Domaine Debray Bourgogne Hautes Côtes-De-Beaune LCBO No.: Vintages 112219



A beautifully approachable Pinot Noir featuring aromas of cranberry, rose petal, strawberry and a hint of toasty oak. Nicely balanced between the ripe fruit and soft tannins. A crowd-pleasing red Burgundy from a respected vintage. Enjoy it tonight with stuffed pork tenderloin. (VINTAGES panel, July 2008).

REGIONAL APPELLATION

of the Hautes Côtes vineyard district (dept. of Côte d'Or). Producing communes : The appellation, officially granted in 1961, comprises of 12 communes of the Hautes Côtes district plus the upper portions of 10 communes lying in the Côte de Beaune. In the Saône et Loire, it spreads over four communes of the Hautes Côtes as well as on the heights of three communes of the Côte de Beaune. The boundary between the Hautes Côtes and the Hautes Côtes de Nuits runs through Magny les Villers. The appellation "BOURGOGNE HAUTES COTE DE BEAUNE" is only granted after the wines have been subjected to classification via tasting and analysis.

TASTING NOTES :

Its crimson colour flecked with purple recalls a peony or certain deeply-coloured roses. The fruit-laden nose evokes at first Morello cherry and strawberry then develops towards blackcurrant, liquorice and often a touch of spice. The wines of the Hautes Côtes de Beaune are charming in their straightforward spontaneity. Sometimes a little stiff when young, they acquire harmony and balance after some years' aging.

SERVING SUGGESTIONS

Classically Burgundian, it is a perfect with well-balanced cooking that is neither too spicy nor too heavy. Match it with meats such as filet of veal with mild curry, or, more traditionally, with salted pork. Its spontaneity and enticing harmony chime with plain dishes like a filet mignon of pork, veal, or a leg of lamb with side vegetables or cheese topped sidedishes. Its pleasing tannins make a wonderful match for Burgundian meat pies (tourtes bourguignonnes). Mild cheeses fresh Epoisses, Brillat-Savarin, Cîteaux, fresh Soumaintrain.

SERVING TEMPERATURE : 14 to 16°C.

- ✓ **Guide Gilbert et Gaillard 85/100**
- ✓ Alcohol: **13%**
- ✓ Soil: **loamy soil**
- ✓ Grapes: **100 % Pinot Noir**
- ✓ Appellation: **Burgundy Hautes Côtes vineyard district (dept. of Côte d'Or)**
- ✓ Price **\$263.40/12 (\$21.95/b)**

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Bottle: \$43.95

Case: \$527.14

ARARAT 5 years old

buy in **LCBO Vintages #38943**

The name Ararat comes from the famous Mount Ararat, where Noah's Ark landed after the biblical flood.

This mythical mountain is Armenia's most respected symbol of national culture and identity, a source of vitality and pride. Ararat is also the location of one of the oldest vineyards in the world

Colour: Gorgeous golden amber color.

Aroma: Fresh aroma intensifies with the scent of fruit and oak, smoothly transitioning to vanilla and cinnamon tones.

Taste: Hints of caramel, plum and pear blend harmoniously in the robust flavour. Slightly tart finish transitions into an acidic aftertaste.



Bottle: \$50.00

Case: \$600.00

ARARAT Ani 6 years old

private order **(416) 767-8639**

Many centuries ago, Ani was the capital of the ancient Armenian kingdom, widely known as the city of 1001 churches. Ani brandy is a witness of past glory, reflecting the artistic inspiration Armenians bring to their achievements.

Colour: amber colour with chocolate highlights

Aroma: vivid aroma is both fresh and spicy. Bouquet combines light citrus tones and warm vanilla against a background almond.

Taste: intense, sustained flavour is rounded out by an expressive sweetness, which transitions to tones of lemon and dried figs. Pleasingly acidic aftertaste.



ARARAT Otborny 7 years old

private order

(416) 767-8639

Otborny is the inheritor of the traditions of the first Armenian vintage brandy Fine-Champagne-Otborny, created in 1902.

Exact care is brought to the making of this national treasure: only indigenous grape varieties are used and the distillation is performed in traditional French pot stills, after which the brandy is matured in oak barrels.

Colour: Intense golden amber color

Aroma: Vivid, fresh and fruity aroma. Delicate acidity of the bouquet is complemented by tones of fresh orange peel and oak.

Taste: Sustained flavour is full and intense. Fruity notes are balanced by tones of lemon, caramel and dried figs. Finishes with a note of bitter almond.

Bottle: \$56.00

Case: \$672.00



ARARAT Akhtamar 10 years old

private order

(416) 767-8639

Akhtamar is an island in the middle of Lake Van. According to legend, it was named after Princess Tamar, who is fabled to have built a fire on the island each night to guide her lover as he swam across the lake to see her.

Colour: Attractive amber color tinged with copper

Aroma: **Vivid**, elegant aroma. Notes of beeswax, walnut and oak dominate the bouquet, against a background of vanilla and plums.

Taste: Well-rounded, sweet and subtle flavour intensifies slowly and offers a sensuous, lengthy aftertaste with notes of plum. Pleasing dryness at the finish is rounded out by notes of cinnamon.

Bottle: \$65.00

Case: \$780.00



ARARAT Prazdnichny 15 years old

private order

(416) 767-8639

In Russian, Prazdnichny means holiday celebrations. A bottle of Prazdnichny is the best accompaniment for festive moments. This masterpiece, created by the famous Armenian brandy makers in 1964, is a symbol of joy shared with friends.

Colour: Intense amber color shaded with tones of antique gold

Aroma: Vivid, elegant aroma combines with hints of spices, oak and dried fruit. Balsamic notes appear at the finish.

Taste: Opulent, complex and perfectly balanced flavor. Surprisingly velvety and well-rounded. Slight bite at the finish is smoothed out by bright and expressive notes of sweetness. Refined, lingering aftertaste.

Bottle: \$110.00

Case: \$660.00



ARARAT Nairi 20 years old

private order

(416) 767-8639

Thousands of years ago in the Armenian highlands, there was a land with crystal clear springs, thick forests, clean and rippling streams, grass-covered mountains, steep gorges and fertile valleys. The neighbouring peoples called that land Nairi. It was here that the state of Urartu, the direct forerunner of Armenia, was born.

Colour: Beautiful, intense dark amber color. Pleasing radiance and flawless clarity.

Aroma: Harmonious, complex texture is both silky and sophisticated. Balsamic fragrance heightens with notes of cedar.

Taste: Flavour is rich and complex, with a pleasing, lingering aftertaste. Subtle combination of toasted bread and cloves is balanced by notes of cinnamon and honey.

Bottle: \$150.00

Case: \$900.00



Golden Creek

Zolotaya Balka



- Golden Creek (Zolotaya Balka) was founded in 1921
- Long oenological history and links to famous Massandra
- Unique zone of wine making – Balaclava, Crimea
 - same latitude as Champagne
 - close to the Black sea at the West foothill valleys
 - brown carbonate light clay soils, 43% lime content.
 - sum of active temperature 3900°.
- Only own high quality grapes are used. The only sparkling wine producer in C.I.S. (Commonwealth of Independent States) with the own vineyards.



07 GOLDEN CREEK SPARKLING RED (ZOLOTAYA BALKA)

blend: Pinot Fran, Merlot, Cabernet, Saperavi, Bastardou.

flavour: original bucket with a light wild orchid tone.

colour: Rubin sparkling with pomegranate tint

taste: semisweet, calm, velvet with the taste of wild berry

Alcohol/Vol.: 11.8 %

sugar: 4

VINTAGES 110759

Price: \$ 17.95



07 GOLDEN CREEK SPARKLING MUSCAT ROSE (ZOLOTAYA BALKA)

blend: Muscat Gamburgsky, Rose Muscat.

flavour: soft rose petals and fresh grape

colour: crystal rose

taste: varietal, harmonious

Alcohol/Vol.: 12.1 %

sugar: 6

VINTAGES 110767

Price: \$ 17.95



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Consignment



REPRESENTING STAR PRODUCERS GLOBALLY. SERVING STAR MARKET LOCALLY.



The property covers 127 hectares of pine shrubs, scrublands and vines, and has a sweeping view over the Minervois plains all the way to the foothills of the Pyrénées: a stunning Mediterranean landscape with softly undulating slopes, fields of grapevines, olive groves, cyprus trees, and crumbled stone huts. The house, embraced by rolling hills and protected by the Montagne Noire to the north, enjoys evening concerts of crickets and cicadas.

Denis and Sophie Morin were always enamoured by the Minervois area and bought La Villatade in 1993. « It's our corner of paradise, but not for rest and relaxation. We came here to build a life together. Our mission is to make good wine, to understand the earth and to smell the dirt as if it were a book waiting to be read. Bringing out the earth's best flavours requires a long and patient dialogue between a man and his vines. »



2005 Château La Villatade Rituel AOC Minervois

The best of the estate, this wine is made from selected plots of Syrah and Grenache. It grows partially in oak barrels. It is dark ruby in color and has black berry and thyme fragrances. Rituel has a generous taste with a supple mix of fruits and spices.



“Allow us the audacity to put it this way: **Rituel** is a big wine, made according to the ritual of all grands vins. **Rituel** is the decision-maker, not the winemaker. Everything is pushed to the extreme with this wine. Carefully selected grapes enjoy a six-week fermentation to arrive at a bottle of Rituel. We extract the juice with an initially cold maceration, then let the grapes rest and bring the temperature back up. Unwanted yeasts become active at 18°C and the temperature in the tank must not go above 28 °C. We master, we control, we stay with this wine through out the entire process...

The infusion of the juice over the fermenting grapes is something we do very gently every day. Both varieties of grapes (Syrah and Grenache) are made into wine separately and blended after maceration and fermentation, six weeks later. Then, the blended wine is left to develop and mature in oak and acacia barrels for at least two years. This blend, equal parts Syrah and Grenache, explodes with fine, distinct flavours. Its color is a rich ruby red. Rituel is distinct for its dark berry and thyme aromas. Its flavour is smooth, supple and generous, fusing hints of jam, hummus and tobacco. This wine could go by no other name.”

Tender and young bouquet with small red berries. Mighty and aromatic with scents of mint and nutmeg. Nervy tannins. Long and fat in the mouth.

Serving temperature: 16 ° C - 18°C

Ageing potential: 10 years, 15 years... who knows?

Accompaniments: special occasions, rich meats, seven-hour roast leg of lamb with lavender and any and every kind of cheese...

- ✓ Alcohol: 13%
- ✓ Soil: Chalk clay and schist 300 m altitude
- ✓ Grapes: Select 50% Syrah, 50 % Grenache
- ✓ Appellation: Languedoc (Minervois)
- ✓ Website: www.villatade.fr
- ✓ Price: \$300/12 (\$25/b)

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2007 Château La Villatade "Rouge" AOC Minervois

This wine is all Minervois. The fruitiness of Grenache, the ardor of Syrah and the traditional nature of Carignan. This vintage reunites the three principal wines of the Minervois appellation. Vinified separately and blended in just the right amounts, Château La Villatade Rouge can't hide its roots. Its grapes were ripened on poor but generous Cathar soil, and the wine is captivating and giving, righteous and fine. It charms us with red berries and refreshes us with its hints of nutmeg and mint. The finish delivers scents of underbrush, the pine forest at La Villatade, and notes of thyme and freshly cut grass.

Maybe that's why this wine keeps winning medals at the Concours de Grands Vins de France, including a bronze medal in 2008. Perhaps because, like the Cathars long ago, this wine is discreet and secretive.

Strong color, jammy nose with hints of black plum and liquorice. This wine's first strike is bold and fruity, the finish suggests mint and nutmeg. The vigorous tannins unfold gradually to become supple without costing the wine its flavour.

Serving temperature: 16 ° C - 18°C

Ageing potential: 4-5 years

Accompaniments: Poultry, or a simple beef stew ...

✓ **Bronze Medal Macon 2008**

- ✓ Alcohol: 13%
- ✓ Soil: poor but generous Cathar soil
- ✓ Grapes: 50 % Syrah ,30% Carignan, 20 % Grenache
- ✓ Appellation: Languedoc (Minervois)
- ✓ Vinification: Slow, 18-month fermentation

Price \$240/12 (\$20/b)



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