



King George Chapter of the American Wine Society



November, 2011

General Discussion:

Old News: None

New news:

If you haven't already done so; check out the updated changes to the website and RSVP system.
Christmas party next month.

Presentation:

Cru Beaujolais – Presented by Tom Burckell

Tom presented a tour of Cru Beaujolais and as expected, the meeting was successful in broadening our knowledge and taste in wines.

Beaujolais as a region is about the size of Rhode Island. It is located between two well known wine regions; Burgundy and Rhone. *Cru* Beaujolais is approximately 55, 000 acres; 35 miles long by 8 miles wide. For perspective, King George County is about 115,000 acres. Demographically Beaujolais is part of Burgundy; however, climatically it is much closer to the more temperate Rhone to its south.

Cru refers to a whole region, not a vineyard. A large portion of Beaujolais is handled by Negociant [nah-GO-SEE-ahn]. A very interesting fact to note, this is one of only two wine regions in France where the grapes MUST, by law be picked by hand (the other is Champagne). The reason; to ensure the thin-skinned Gamay grapes reaches the winery intact.

About The Wines:

Beaujolais is a very palate-friendly wine; it offers value to both novice and seasoned wine drinkers alike. It is very 'food-friendly' offering compatibility to a wide range of pairings with typical characteristics like bright fruit, fresh acidity with low alcohol and mild tannins.

Over recent years Beaujolais has been much maligned by the wine world. But the market hopes to see a comeback with the 2009 vintage.

The wine region by AOC is broken down in to three groups:

Beaujolais – Predominately in the south of the region and covers over 60 villages, wines in this group must be greater than 9% alcohol and a *Beaujolais Superieur* must be greater than 10% alcohol.

Beaujolais Villages – Comprises of 39 communes/villages in the Haut Beaujolais (northern), and accounts for a quarter of production in the region.

Cru Beaujolais – made up of 10 *Cru* regions (16,000 acres), is not like burgundy and is age worthy; some up to greater than 20 years. Traditional Beaujolais (Carbonic Maceration) winemaking uses maceration of full grape bunches stems and all.

The Wines:

1. Chateau de la Perriere – Brouilly [BREW-ye] 2009

100% Gamay

-  Grown in the largest and most southerly of the Cru.
-  Gets its mineral tastes from the acidic pink granite subsoil.
-  100% malolactic fermentation.
-  Bright ruby color, with purple highlights
-  The nose might bring notes of red fruits, such as raspberry, cherry, and black currant.
-  Pairs well as a red wine for fish
-  Is very often used for a classic dessert; poached pears where the wine is reduced to simple syrup and then poured over pears.
-  Possible cellar time of 2 – 3 years.

2. Chateau de Raousset – Chiroubles [shee-ROOB-luh], 2009

100% Gamay

-  Chiroubles is the highest of the Cru; vineyards are planted at between 250 and 400 meters above sea level with very hilly, rough terrain.
-  Maturing carried out in old oak *Tuns*; a large barrel that holds 954 liters or about 265 gallons of liquid, multiplied by the weight of wine (8lbs/gallon), it equals a ‘ton’.
-  Ruby red in color with notes of cherry and dark berries.
-  Suggested pairing would be wild game, meat dishes with sauces, roasts, etc.
-  Was rated in the Top 10 Beaujolais in the latest NY Times.

3. Henry Fessy Fleurie [FLUR-ee] – 2009

100% Gamay

-  Often regarded as the “*Queen of Beaujolais*”, characterized by *abounding finesse and elegance*.
-  Grown on homogeneous soils of granite containing large crystals
-  Known for floral aromas of irises and violets
-  The nose is very pleasant with aromas of black cherries, with flavors of boysenberry and cassis mixed with light licorice and vanilla.
-  Suggested pairings include roast chicken, grilled meats and cheeses.

4. Domaine du Pavillon de Chavannes, 2009 – Cote de Brouilly

100% Gamay

-  Grown in a small appellation in the heart of the Brouilly appellation, on the slopes of Mont Brouilly
-  Often shows notes of mineral characters with ripe red fruit, when young
-  Has a bright red appearance with forward aromas of raspberries and cherries moving in to deep tobacco and violet notes.
-  Contains a great depth spicy herbal flower notes.

5. Domaine du Vissoux Les Trois Roches Moulin a Vent – 2009

100% Gamay

-  *Cru Moulin a Vent, named after the windmill on the highest point of the appellation*
-  *The Chermette has been in control of a single family since the 17th century.*
-  *The wine is made using semi-carbonic vinification; no use of chemically produced yeasts and no chaptalisation.*
-  *Moulin a Vent produces powerful, intense wines that are tannic when young, but having great structure.*
-  *Has a very floral bouquet of iris, violets, with red and black fruits followed by intense and tannic fruits on the palate, finishing with mineral and spicy vanilla notes.*
-  *Suggested pairing would be, game, pork loin with roast figs sprinkled with cinnamon or anything earthy like morel mushrooms and camembert or aged cheeses.*
-  *Can be aged 2 – 8 years.*

6. Domaine Jean Descombes, Morgon – 2009

100% Gamay

-  *The vines are grown in granite sand of volcanic soil around the Mont de Py*
-  *Possibly the biggest wine in Beaujolais, and the finest vineyard sites of all the crus*
-  *Some say it is the site of the first Roman Planting of Gamay.*
-  *Shows perfect balance with a bouquet of black currant, plum and violets.*
-  *Very smooth on the palate with layers of fresh red berries finishing with silky ripe fruit.*

Tom gave a wonderful presentation with a wealth of information! All of the information presented is not captured in this newsletter. If you would like copies of any other information, please ask!

Cheers Tom for a great presentation!! In closing, a famous writer has been quoted saying:
“Beaujolais is the best white wine that is red”

Cheers!



Favorites and prices of the presentation:

Wine #	Votes	Price	Purchased
#1	0	\$12.99	TW
#2	0	\$18.99	Silesia
#3	6	\$19.99	Silesia
#4	0	\$14.99	Silesia
#5	6	\$29.99	Hope Valley Durham, NC
#6	23	\$19.99	TW