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THE BURGUNDY ISSUE

Issue 6 October 2010



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A photograph of a woman with blonde hair, smiling and holding two young children. The child on the left is a girl with blonde hair, wearing a blue shirt and a pink dress with a floral pattern. The child on the right is a younger child, also smiling, wearing a pink shirt. They are outdoors with green foliage in the background.

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.....
Cover photo by Carol Fletcher. Engraved signs on the stone gates of Burgundy's vineyards welcome travellers along the *autoroutes* of wine country.



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the Cellar Door

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Published for Banville & Jones Wine Co. by

Poise Publications Inc.

101-478 River Ave, Suite 707

Winnipeg, MB R3L 0B3

www.poisepublications.com

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publications

For advertising information, please contact megan@poisepublications.com

Banville & Jones Wine Co. is a fine wine boutique in Winnipeg, Manitoba that specializes in promoting wine education and lifestyle. Opened by sisters Tina Jones and Lia Banville in 1999, it is located in a 3-storey Tuscan-inspired facility that houses fine wine and accessories, an educational facility, and a private function room.

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a message from tina jones

About five years ago, I ventured off the highway to find my way into the Burgundian town of Beaune. From the large European freeway there is little indication that you are in one of the most fabulous wine regions of the world—that is, until you turn onto the small secondary roads that lead through the vineyards.

When I stepped out of the car and stood on the edge of the road to see tiny vineyards, some enclosed by low, ancient stone walls, I was struck by Burgundy. It was suddenly clear how the best wines often come from growers tending only a few rows of vines, manicuring them, and nurturing the grapes into fantastic wine. I was amazed at the incredible variety of wines offered from just Pinot Noir and Chardonnay vines. No wonder the entire world comes knocking at the doors of this place!

Walking on the cobblestone streets of Beaune, I discovered a beautiful, peaceful French town charged with the energy of a place that knows it is the centre of history and culture. We sat down to dinner in the square, and enjoyed wine recommended by Sommeliers who wanted us to taste the best. Over the course of the evening, we were treated to a marvelous show of Burgundy—without even tasting a single “big name.”

I invite you to join us as we explore this fascinating place called Burgundy. Gary Hewitt sorts out the history and style, Mike Muirhead gets the facts straight for us, Sylvia Jansen sifts through a scandal, and Andrea Eby gets behind the label.

We hope you enjoy your scenic stopover in historic Burgundy!

A handwritten signature in black ink, which appears to read 'Tina Jones'. The signature is fluid and cursive, with a large loop at the end.



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ask a sommelier

I was thinking of cellaring Champagne and was wondering if there were any special considerations in comparison to still wine.

—Gail Cormier

Dear Gail,

Ah, Champagne—nectar of the gods. I personally have never met a bottle of champagne that wasn't screaming "drink me please." That said, let me note how impressed I am by your willpower in wanting to cellar these lovely wines.

The biggest consideration in cellaring Champagne is having bottles that should be cellared. The truth is, much of the Champagne produced is made to drink as soon as it is released to the marketplace, and it really requires no cellaring. It is important to note that lighter-style non-vintage Champagne and most non-Champagne bubblys (bubbles from other parts of the world) will not benefit from aging at all and are probably best drunk up within a year or two of purchase.

Some grower Champagnes, vintage Champagne, and the luxury Cuvées can really benefit from careful cellaring, however. In time, they will evolve an almost ethereal richness and complexity. Keep in mind that the trade-off may be some loss of carbonation over extended time. As with still wines, you want to lay them down in a cool, dark area that has little, if any, temperature fluctuation.

I will keep my fingers crossed for you in hopes that your willpower remains better than mine.

—Saralyn Mehta

Is it okay to store wine bottles with screw-tops upright?

—Diane Nelson

Dear Diane,

When it comes to storage, whether the wine is under screw-top or cork, give your wine the mushroom treatment: cool, dark, relatively humid and quiet.

With various closures, we can ask the same general storage question: how can the seal fail? For cork, the seal can fail if it dries out, so storing the wine on its side is good. For screw-top, the seal can fail by trauma, such as bumping up against another object, or by pressure, which might occur if the wine is stored upside down or even on its side for long periods of time. With that in mind, I would recommend that screw-top bottles be stored heads up. And remember the mushroom treatment!

—Sylvia Jansen

Within the *Prädikat* system, apparently, German wines can become "declassified." For example, they are legally *Auslese* but on the bottle it says *Spätlese*. This happens in especially warm years. Is there any way to easily tell if a wine is declassified or not?

—James Gosselin

Dear James,

Top quality (*Prädikat*) German wines are classified by the measured sugar concentration of the grapes at harvest. The lowest *Prädikat*

level, *Kabinett*, gives the lightest wines; *Spätlese* gives classic styles; and *Auslese* wines are concentrated and rich. In warm vintages, naturally higher sugar levels may preclude production of lighter wines and producers may use sweeter, riper juice to meet market demand for lighter categories.

I asked Rainer Lingenfelder, owner/winemaker of Lingenfelder Estate in the Pfalz region of Germany, if it's easy to spot a "declassified" wine. The answer is complex. If all German wines were fermented dry, then

the alcohol level of the wine would indirectly indicate the starting sugar concentration and, by comparison to published *Prädikat* sugar-level tables, one would know the wine's true category.

But many German wines contain residual sugar (i.e., grape sugars not converted into alcohol) and the relationship between alcohol and starting sugar concentration is no longer valid. Therefore, the short

answer to your question is no, there is no easy way to tell; you would have to ask the producer directly if a wine was "declassified."

—Gary Hewitt

If you have questions for any of our Sommeliers, please submit them to www.banvilleandjones.com/cellar.apsx



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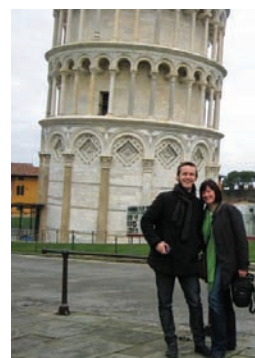
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Dave Procak and Phil Hall live in our hearts as a dear part of the Banville & Jones family



Friends and memories (clockwise from top left): Ludolf Grolle discusses his work at the Art & Wine event; an original piece by Hubert Theroux; Randy & Kim Drewry; Steve Suomo, Karen Meelker & Andrea Paci; Russ & Joan Saladin; Rob Stansel, Darren Raeside with Gail Riemer, Faiz de Beer & Louise Briskie-de Beer of Lulu's Restaurant; the artists from Art & Wine: Hubert Theroux, Brooklyn Hurst, Blake McArthur & Ludolf Grolle; friends of Banville & Jones, Dave Procak and Phil Hall.



Faces and Places (clockwise from top left): Sylvia Jansen teaches the fine art of sabring Champagne; Sylvia Jansen in Burgundy; Joel Lamoureux & Andrea Eby in Pisa; Mike Muirhead with Marcus & Liz Bokisch at Bokisch Vineyard in Lodi, CA; Darren Raeside & winemaker Rainer Lingensfelder in Pfalz, Germany; Ventisquero's Juan Ignacio Zuniga & winemaker Alejandro Galaz Vinals welcome Jill Kwiatkoski & Tammy Mosek to Chile; Pucci Tolaini gives Darren Raeside & Joel Lamoureux a tour of the Tuscan family vineyards.

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By Andrea Eby



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Claire Naudin has ruffled more than a few feathers since she assumed control of her family estate, Domaine Naudin-Ferrand, just over 16 years ago. In fact, one writer has compared her to Annie Oakley, toppling the old boys club of Burgundy with her visionary approach and determination. What is all the fuss about?

The Naudin family traces its Burgundian roots back to the early 1500s. Over the centuries, through hard work and fortuitous marriage, the family amassed a collection of beautiful Pinot Noir, Chardonnay, and Aligoté vineyards in some of Burgundy's most prestigious areas. Since assuming control of the Domaine in 1994, Claire has been courageous in the direction she has chosen to lead the winery. She has refused to accept the status quo and has worked tirelessly to produce wines that are respectful of their environment and provide the ultimate expression of the vineyard on which they were grown. This sustainable ideology has resulted in healthy vineyards, which only require the occasional use of carefully selected chemicals in times of need.

In the winery, her philosophy continues to be applied, where Claire sees herself as a caretaker rather than a winemaker. She is simply there to assist the wine in achieving its maximum natural expression. Rigorous hand-sorting of grapes means that very little sulphur needs to be added during fermentation. She uses no added yeasts, enzymes, or tannins, which she feels are legal "tricks" employed by too many winemakers to cover up faults that result because of inferior grapes. Even the corks are of exceptional quality and have had no chemical treatment. As a result of her non-interven-

tionist techniques, Claire's wines often exhibit lower alcohol levels and are of a less extracted style than those of her contemporaries. She believes that her wines were made as nature intended them, a true reflection of the vintage and the land. Coincidentally, these lower-alcohol, less-extracted wines make perfect companions to food. By their very nature, they allow both the food and the wine to play starring roles.

Claire's wines are now available in all of the most progressive wine shops of Paris, and *Winnipeg*, where educated consumers are seeking wines that are authentic and provide a real reflection of *terrior*. Domaine Naudin-Ferrand's *Orchis mascula*, the wine that earned her the Annie Oakley comparison, is the ultimate example of this trend. Burgundian wines are traditionally named after the historic vineyard from which they originate; never before had someone dared to name a wine after a flower. In fact, the authorities insisted that the wine be destroyed, simply because it was labelled with an unrecognized vineyard and did not taste like "typical" Pinot from the Hautes-Côtes de Beaune. Claire Naudine refused and a war of wills began, a war that finally ended with authorities backing down and issuing an official stamp of acceptance for the wine.

Domaine Naudin-Ferrand produces beautiful Aligoté, Chardonnay and Pinot Noir-based wines that are handmade and "boutique" in every sense of the word. Even more importantly, the wines offer you, the consumer, a glimpse of the land on which the grapes were grown and the vintage that brought them to fruition. If you are ready to transport yourself to Burgundy, open one of Claire Naudin's wines and enjoy the trip, even if it only lasts until the bottle is empty. ☞



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Burgundy vines in the sun at Richbourg (photo by Carol Fletcher)

BURGUNDY: a primer

By Mike Muirhead, Sommelier (ISG, CMS), CSW

The first archaeological evidence that wine was grown in the Burgundy region dates back to the second century CE. Benedictines were the first monks to own a large Burgundy vineyard in 910. Within a couple of centuries, Cistercian monks had amassed a large tract of vineyard land. They were the first to truly develop the potential of Burgundian vineyards. Through centuries of manual labour and fastidious record keeping, the Cistercian monks discovered that different vineyards yielded different kinds of fruit, and this translated to different levels of quality in wine. The monks built stone walls around the most exclusive vineyards to ward off the theft of their prized fruit. Over time, a hierarchy developed, and the classifications exist yet today. There are four tiers of Burgundy wines: Basic Burgundy (Bourgogne), Village Burgundy, Premier Cru Burgundy, and Grand Cru Burgundy.

The primary grapes grown in Burgundy are Chardonnay and Pinot Noir. Gamay makes an appearance only in the under-appreciated Beaujolais region, and you can find various small production of the white grape Aligoté (the classic white wine used in Kir) all over Burgundy. Burgundy has always baffled even the most studious wine lovers. Soil and topography change abruptly, resulting in different characteristics and levels of quality in wines that grow up just across the street from each other. The region is also unique in that, due to a couple of centuries of adherence to Napoleonic law, vineyards have been subdivided to the point where it is not uncommon for a winery to own only a few of rows of vines.

UNDERSTANDING THE *TERROIR*

To really illustrate the intricacies of Burgundian *terroir*, we should bring the context closer to home. Let's start at our store. Drive south to the Perimeter, and turn west; in just over 37 kilometers you will be in Headingley. Look both ways as you travel on the Perimeter. On a normal day, you can see at least 1km in each direction. This whole trip takes you about 30 minutes. Now, take that 30 minute drive, add a French accent, and you have just travelled past 100 Appellations and 600 different *terroirs*. This is the heart of Burgundy.

To fully explain the types of designations (or *Appellations*) used in Burgundy, we'll have to drive back to Winnipeg.

Let's imagine that all of Winnipeg is a vineyard similar to Burgundy. If you wanted basic Winnipeg wine, you could pick grapes, throw them in a vat and slap a label on it that says "Winnipeg." Winnipeg, however, is a big city. There are two large rivers, several different soil types, different topography, and on any given day it can hail in Transcona and be sunny in St. James. As you can imagine, the grapes will vary a lot in this giant Winnipeg vineyard, so let's narrow our focus further. Let's pick grapes in only the St. Vital region of Winnipeg.

St Vital is still a large area, but most of the vines will live close to the Red River, growing in clay soil in fairly consistent weather. These grapes will taste different than the grapes from West Kildonan, and will be a step up in quality from the more general "Winnipeg" region, so let's label it "St. Vital Villages." From St Vital, we can narrow our focus further to one street in the sub-region that, year after year, produces amazing grapes: Nicolet. On that street, the clay is a bit deeper, the water table is lower, and the vines need to dig deep to find nutrients and minerals. After years of study, we know that this

street produces the best grapes. We now have St. Vital Premier Cru Nicolet. Further study shows that one block on that street has the best of all conditions. Perfect topography, great soil, perfect sun exposure, and it is about the size of the Banville & Jones wine store. All these conditions create the perfect environment that consistently produces the best Pinot Noir. In Burgundy terms, we would call it Banville & Jones Grand Cru.

EXPLORING BURGUNDY

Where does one begin in such a historical wine region? If Chardonnay is your grape, the steely wines of Chablis have plenty to offer you. Moving further south into the Côte d'Or, both Chardonnay and Pinot Noir are grown. The Côte d'Or is split up into two main divisions: the Côte de Beaune and the Côte de Nuits. The Côte de Beaune is predominantly made up of limestone soils, making it perfect for Chardonnay and for lighter-style Pinot Noir, whereas the Côte de Nuits has a limestone and clay soil that produces richer and heavier Pinot Noir. In Southern Burgundy, where Chardonnay, Pinot Noir, and Gamay (the grape of Beaujolais) are grown,




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Bottles of wine await visitors at the cellar door entrance (photo by Carol Fletcher)

we have lighter and fruitier wines. There are some amazing value wines from this area of Burgundy (see Burgundy: Off the Beaten Track).

Price is not always a deciding factor for Burgundy. Grand Cru wines can command a very high price due to their scarcity, but most of the time, value wines are found from lesser *Appellations* (Villages or Premier Cru).

When first discovering Burgundy, begin at the bottom and work your way up. Start with basic Bourgogne to get a sense of the region and what Pinot Noir and

Chardonnay can offer from this area. Moving up to Villages wines, levels of flavours will be apparent, and the wine will be more concentrated. Remember, Pinot Noir is not a variety built to be powerful, but delicate and complex. The Chardonnays can range from steely and crisp, to rich and unctuous. These are wines that beg your attention and will reward you with ageing.

People have been trying to sum up Burgundy for the last 1,000 years, and it cannot be done. The wines, like people, each offer a different gift with every new encounter. The beauty of experiencing Burgundy's wines is that they are an adventure that can easily turn into an obsession. ☞



Domaine Naudin-Ferrand (photo by Carol Fletcher)

BURGUNDY: OFF THE BEATEN TRACK

Finding value can sometimes be as easy as looking outside of the box. In this case, that box is the Côte d'Or and sometimes we may even look past Chardonnay and Pinot Noir. There are many amazing wines when one looks outside the lesser-known areas. It is a great place to start your love affair with Burgundy and its many personalities.

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Photo by Ian McCausland

gary's corner

By Gary Hewitt, Sommelier (ISG, CMS), CWE

BURGUNDY: REMAINING RELEVANT

A few years ago, I was very fortunate to attend a week-long celebration in the heart of Burgundy. Food was a constant. One grand meal comprised whole spit-roasted suckling pig, paella (yes, even Burgundians cook ethnic food), cheeses, breads, and an endless stream of Burgundian wines that magically appeared from the bags of young *vignerons* (winemakers). All was in balance, a Burgundy tableau of food, wine, and conviviality. Then I spied a rogue bottle. Its reputable Rhone Valley label sang to me with promise of opulent southern warmth and *terroir*-driven Syrah. The sip. The shock! Overpowering, almost obscene. I usually enjoy Rhône wines, but a week of only Burgundian Pinot Noir, all elegance and balance, had rendered me unprepared. I quickly gulped a modest Bourgogne rouge to assuage the assault.

This episode reminded me of a scene from Jancis Robinson's *Wine Course* video series: devious Jancis whips a bottle of Australian Chardonnay out of her voluminous bag to spring it on an unsuspecting Burgundian *vigneron*—in his own winery! He tastes the wine, walks outside and expectorates. His only comment: “Sad,” while Jancis speculates that the wine is “not even fit to spit in his cellar!” The wine exceeded the *vigneron*'s bounds of quality, bounds set by years, centuries even, of fine tuning wines to *local* conditions and tastes.

Our North American palate has been formed largely by exposure to wines with expressive fruit, high alcohol, low acidity, and soft tannins. We drink wines *sans* food, socially. In this context Burgundian wines can seem light even harsh and acidic, often craving food. But wines follow fashions and tastes change. Even now we are slowly edging away from the grapey, intense, almost sweet wines of recent rapture toward lighter wines with greater food-pairing potential. Some consumers will stick to the big wines—rightfully so!—while others will increasingly discover the food affinity of classically structured wines.

In a world dominated by international brands with no particular sense of place, the wines of Burgundy, created in small quantities by hands-on *vignerons* who grow the grapes, make the wine, and then market it, appeal to consumers who want to know where their food comes from and how it is made. A good wine atlas will show exact vineyard locations for *domaine*-bottled wines, and producer websites frequently proclaim sustainable/organic/biodynamic practices (all widely practiced in Burgundy) as badges of environmental responsibility.

We expect to pay more for craftsmanship, high quality, and rarity; certainly as these attributes apply to art, automobiles, and food (think caviar and truffles)—why not for wine? It is the soul of Burgundy that is bottled, and for many wines, the depth of character is revealed only in time and by familiarity. Classic Burgundy is at once simple—essentially two grape varieties (Pinot Noir and Chardonnay)—and complex; it is bottled history, geography, geology, technology, and passion. Burgundy can be like an elusive classic recipe—risotto, crème caramel, Boeuf Bourguignon—seemingly simple but challenging to master. Is Burgundy relevant? Yes, increasingly so, but it takes time, patience, and understanding. Funny, it seems other great things in life require the same. ☞

TOURING BURGUNDY

A serious wine trip to Burgundy can be an engaging challenge: *domaines* are small and cellar doors are scarce. Appointments must be made, often *en français*, by email or phone. Even large *négociant* houses do not actively encourage visits, Pierre Andre and Bouchard Pere et Fils being notable exceptions. (Micro-*négociant* Mischief and Mayhem advertise that their cellar door is open daily, but then again, they were established by an Australian and an Englishman.)

Burgundy's tourism board provides lots of information, including an excellent, free *Roadmap to the Wines of Burgundy* that includes a list of visitor-friendly cellars (www.burgundy-wines-tourism.fr). However, even this may not lead you on your desired path if you have specific wine goals.

For a rewarding, in-depth wine visit, consider employing a local expert guide such as Anne Schussler of Oenalia (www.Oenalia.com). Anne's lifetime among the vineyards and more than 20 years of professional oenological experience give her extensive knowledge of Burgundy's *terroir*, winemaking, and producers. She tailors itineraries, wine tastings, and winery visits to individual interests and provides candid professional assessments. A few days in the company of Anne are worth weeks on your own.



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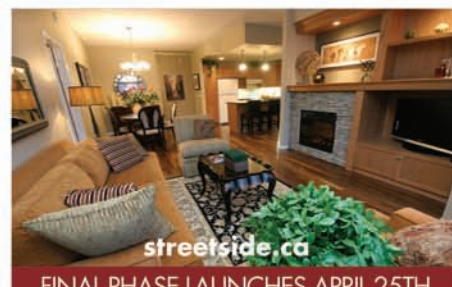
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Wine aficionado and writer Clive Coates

a soul of sophistication: BURGUNDY ACCORDING TO CLIVE COATES

Interview by Gary Hewitt, Sommelier (ISG, CMS), CWE

*Clive Coates leveraged his early career as a wine merchant into one of a leading wine authority starting with his first published article in 1966 and subsequent erudite and widely read self-published wine review called *Vine*. Initially drawn to Bordeaux, his focus shifted to Burgundy in the early 1980s, as the region shifted to the practice of on-the-spot estate-bottling. He has followed Burgundy's evolution with great interest, skill, and delight. Here he shares his animated insights with Gary Hewitt on Burgundy's offerings to the contemporary wine consumer.*

Gary Hewitt: Mr Coates, you have had a very prolific wine-writing career. You have devoted a great deal of time and energy to Burgundy and in semi-retirement, you produced a remarkable book called *The Wines of Burgundy*. I'd like to ask you: What first brought you to Burgundy those many years ago?

Clive Coates: The history behind the domaines has always interested me. In the 20 years I was a wine merchant, I used to go to Bordeaux a lot, and, having more energy in those days, in the evenings I would address myself to one of the *châteaux* and ask them if they would put on a vertical tasting for me. I would ask questions about the domaine and then write a "*château* profile." I had the field to myself, and the proprietors were only too willing to set up a tasting of fifteen to twenty vintages of their wines. Around 1975, I started writing regular *châteaux* profiles for *Decanter* magazine. By 1982 I had done about sixty, and I published my first book, which was called *Claret*.

Burgundy has always been bought in a different sort of way. Anyone can buy any Bordeaux *châteaux* they like—all they need is a cheque book. But in Burgundy, the domaines are somewhat smaller; they can only sell to one or two people in each country. Being a buyer for a large organization, I dealt mainly with the merchants. In those days, there were much fewer domaines pushing their own wine. In 1984, I stopped being a wine merchant and launched *Vine*. In the years since, just about everybody who has got a decent piece of land in Premier Cru or Grand Cru vineyards now bottles and markets themselves, which didn't happen in the 1960s or the 1970s. Each time I returned to Burgundy, I witnessed more and more domaines making, or bottling, their own wine.

Every time I went to Burgundy, I would take in one of the villages and go and see absolutely everybody. After about ten

years, I felt I was in a position to write a book on Burgundy, called *Grand Vin*. The book that came out last year [*The Wines of Burgundy*] is really a follow-up to *Grand Vin*. When it came to Burgundy, I was sort of in the vanguard of writers going and visiting everybody and able to speak about all these domaines with a certain amount of authority. I have just been lucky—the right guy in the right place at the right time.

GH: I think there's more than luck involved. It takes a very talented person to recognize the possibilities. My interest in wine dates back to the 1970s, and I can remember a period of quite disappointing Burgundy wines.

CC: In the 1960s and 1970s, a lot of bad things were done in Burgundy—salesmen came around selling herbicides, insecticides, and fertilizers; vineyards had developed some strains of Pinot Noir that were very prolific and, to some extent, more resistant to disease. People were persuaded to adopt all these things, which was absolutely not what was needed to make fine wine. The standard of Bourgogne Rouge got better, but the great vineyards in the Côte d'Or tended to be over-fertilized so that the wines were weak in acidity. They overproduced, so the wines were weak anyway. This all coincided with a run of not very good vintages. Really, between 1969 and the mid-1980s, there were only about two decent vintages.

Since then, the new generation of Burgundians have started domaine bottling; they have been to wine school; they have been on internships elsewhere; they realized that something had to be done. Burgundy is not a place for economies of scale, and so the only justification is to make wine that is absolutely the very best possible. You can produce absolutely outstanding Pinot Noirs in Burgundy, which are much more interesting, forgive me, than Pinot Noirs from anywhere else. Determined producers reduced the crop; they stopped using herbicides and insecticides and that sort of thing; they bought sorting tables; and they just produced better wine. And the good Lord smiled on them because, since 1984, there hasn't really been a bad Burgundy vintage.

GH: If there are many producers that are producing to a higher standard, what would you say about the vineyards of Burgundy as a whole? Are we limited to the same high-profile appellations, such as Gevry-Chambertin or Meursault that we have been historically?

CC: No, absolutely not. I must have written an article every year for the last twenty years on affordable Burgundy. People need to go off the beaten track to the minor villages of Santenay, Savigny-les-Beaune, and Pernand-Vergelesses, where there are some excellent wines to be found at one-half, if not at one-fifth, of the price of a Volnay or Vosne-Romanée Premier Cru. My urging has had absolutely no effect! I've been saying this, recommending growers and that sort of thing, frankly, until I'm blue in the face. But I think it is a message that has to be put forward because it is a great mistake to think that you have got to go for Volnay Premier Cru if you want a decent wine.

GH: For someone just starting to learn about to Burgundy, what would you suggest is the best approach?

CC: Well, I think the first thing is to get oneself properly informed; buy a decent book. That will make it quite clear that there are villages that are less "fashionable," whose wines are less expensive, and that there are recommended growers in each of those villages. The other option is to go to a wine shop and speak to the person behind the counter; ask their advice. After all, they will know the stock they have to sell; they will have drunk it regularly. I get a bit irritated that people tend to neglect the person behind the counter. When I was young, behind the counter selling wine, it was nice when people came and asked for my advice.

And it's the same with restaurants. Somebody rang me the other day; they want



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Andrea Mancini, Lead Consultant

to work on a very sophisticated thing for an iPod that recommends wines in restaurants. My reaction [laughing] was: “Why don’t you ask the Sommelier?”

GH: Burgundy is sold around the world—there are new Asian markets, the important American market, the established British market, and, of course, the home market in France. In your experience, do you find that different markets have different palates? Are Americans or Canadians looking for something different than the French might?

CC: Burgundy is always changing, which is fascinating, but the point is that the customer—particularly the customer in the more sophisticated markets with access to all the decent wines—appreciates that there are a number of different styles of Burgundy, and they will find what they like, and pursue it. I think the Burgundy customer is—and I don’t want to denigrate the Cabernet Sauvignon customer—but I think he or she, is a bit more sophisticated, a little bit more open to new things; a little bit less of a slavish follower of fashion.

GH: We’re a young market here, and we have exposure to wines from all over the world. We have equal access to Chile, Argentina, or Australia, as we do to the wines of the South of France or Burgundy. What should a consumer in our market look for in a basic Burgundy, red or white, versus a good or great Burgundy?

CC: When I conduct people around Burgundy, in the introductory tasting I give them wines from the same person in the same vintage—a Bourgogne Blanc, a Meursault Premier Cru; and the same thing in red, a Bourgogne Rouge, a Volnay Premier Cru—to illustrate the hierarchy within. Within its context, the generic wines, the Bourgognes, can be utterly delicious, but if you pay a bit more, you get something that has more interest, more concentration, can last longer in the bottle, and eventually become

more complex—but the basic flavour or the character is there in the generic wine. It is from the same grape after all.

GH: You mention that if you want to choose a Premier Cru, it will develop greater complexity. What advice can you give in terms of maturing Burgundy wines?

CC: Ninety per cent of the world’s wine is made for drinking within the year that it has been bottled. When it comes to top Burgundy, you are selling it before it’s ready for drinking. When it comes to Premier Cru Burgundy, you buy it and it has to be held for three or four years (or whatever) until it’s in its prime. My “Coates Maturity Chart” is a tool to show that you have to keep Grand Crus for longer than Premier Crus, Premier Crus longer than Villages wines, and so forth. Second, you have to take into consideration the size of the bottle, because that affects the time that you need to keep it. Third, there’s a mysterious x . If it takes x years for the wine to be ready for drinking, it will continue to be at its peak for at least another x years if it is a really good wine from a really good vintage. Then it will further decline over a further x years before it’s completely dead and buried.

GH: Sounds like algebra. But this is an important concept for consumers interested in Burgundy: patience may be required. People in our market are also looking for organic products. Can you touch on that topic in terms of Burgundy?

CC: It’s perhaps no coincidence that there are more biodynamic domaines in Burgundy than there are anywhere else in France put together, particularly when you think that the Burgundy vineyard is so morcellated, so what your neighbour does is going to affect what happens to your vines. There are quite a few practicing biodynamists in the region who are trying to live with nature, rather than against it, and to create a living soil. We don’t yet know what role the micro-flora and micro-fauna play in enabling the root to take up the taste of

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where it comes from—the *terroir*—but it's quite clear that the more complex your soil is, the more complex the wine will be. People are looking at the land they have and saying, "Right, ok, there are 500 Premier Cru in the Côte d'Or. They will all produce different wine; and the more different they are, one from another, the more interesting life becomes." So they are doing things to enable those micro-differences to come to the fore when it comes to opening the bottle. In Burgundy, the *terroirs* change so much if you move a hundred yards in any direction up or down the slope.

GH: You are on record as saying, "Burgundy has never been so fine," and we are on the eve of what looks to be an exceptional 2009 vintage. What is in the future for Burgundy?

CC: I believe the answer is "a lot." A lot has happened in the last thirty years, but there is still a lot more to be done. It takes time to get your vineyard in order. But I think most everything is going in the right direction. There are one or two things that are perhaps not heading in the right direction. We are now beginning to get a certain amount of big business coming into Burgundy. I don't have to tell you that Bordeaux is entirely owned by big business—all of the top *châteaux*. There are hardly any independent *châteaux* left, apart from Léoville-Barton and Grand Puy Lacoste. That is happening here, and that I view with the deepest suspicion, because Burgundy should be made by Burgundians, on the spot.

One of the great things here is, you visit a domaine like Lafon, you knock on the door: it's Lafon himself who opens the door! He's the proprietor; he's the wine-maker; he's the Chef de Culture and ten minutes after you've gone, he's on his tractor to do some spraying. This electricity between the man or woman who owns the place, makes the wine, and the bits of land that they have makes for this glorious individuality from one estate to another. A lot of Bordeaux tastes exactly the same, as far as I'm concerned. Most of the Cabernet Sauvignon wines made elsewhere in the world taste even more similar; whereas Burgundy tastes different. I urge that Burgundy should be made by the small *vignerons* on the spot. Don't get somebody coming in who is a millionaire, who is employing a manager and so forth. Competent as such managers can be, the approach is different. Burgundy is different.

GH: Would it be fair to say that it's Burgundy's soul that comes through in the wine?

CC: Yes, absolutely. A lot of wine produced elsewhere, what it lacks is soul. Burgundy's got soul.

If you would like to follow Clive Coates in further observations and insights on Burgundy, you can find his website at: www.clive-coates.com. ☞

THE BOOKS OF CLIVE COATES

- *Claret* (1982)
- *Wines of France* (1990)
- *Grand Vins: The Finest Châteaux of Bordeaux and their Wines* (1995)
- *Côte d'Or: A Celebration of the Great Wines of Burgundy* (1997)
- *An Encyclopaedia to the Wines and Domaines of France* (2000)
- *The Wines of Bordeaux* (2004)
- *The Great Wines of France* (2005)
- *The Wines of Burgundy, Revised Edition* (2008)



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By: Saralyn Mehta, Sommelier (ISG), CSW

One morning last week, my seven year-old son came downstairs dressed and ready for school on time. That in itself is verging on a miracle, but it was not what made me stop and look twice. Max was dressed in a particularly interesting outfit, which included a pair of glasses we had bought at a costume store because they reminded him of the ones Simon from Alvin and the Chipmunks wears. “Is that what you’re wearing?” I asked. “Of course, Mom. I look awesome,” was his reply. So in an effort to support his sense of individuality I took him to school and watched him wave goodbye with a huge, proud smile on his face.

When I picked him up that day he seemed a little dejected. It turned out that two little girls had stopped him in the hall and had said, in that special, elementary schoolgirl brand of sarcasm, “Nice glasses, Max.” I explained to him that as long as he liked how he looked, it didn’t matter what others thought. As long as he was true to his feelings and beliefs, he would grow up to be creative and innovative and this would make him a leader, not a follower.

That same evening, I sat down to write about biodynamic wine production. As I began my research, I found myself snickering, a little like the girls in the hall, at the seemingly strange practices of biodynamic producers. I decided to take a page from the lessons I am trying to teach my son and put my judgement aside in favour of an open mind. What I found intrigued me. Biodynamics is so much more than just über-organic—it is a complete philosophy that encompasses not only the soil and the vine but the energy surrounding and permeating the vineyard. The philosophies and practices are so vast and interesting that it could not all fit into just one article. In this intro, the first in a series introducing you to biodynamism, I explore how its proponents strive to harness the power of lunar cycles.

Dedicated biodynamic producers ascribe to a lunar calendar that dictates when certain practices are undertaken in the vineyard and winery. There are “fruit and fire days,” which are meant for work on vines and bottling. On “leaf water days,” the vines are to be left alone and the focus on the vineyard moves to peripheral operations such as removing cuttings, working on trellises and cleaning barrels. “Root earth days” shift the focus back to the vine. These days are devoted to replacing damaged vines, working the soil, and applying biodynamic fertilizers.



And then there are the “bad periods.” On these days, no work is to be done relating to the vine or the wine. The focus shifts to tasks such as burning cuttings or changing damaged wires and support stakes. The prescribed calendar days seemed odd but my initial snicker came from the widely-held belief that under a waxing moon, the sap of a vine rises. At these times, wines are racked and vineyards harvested. In periods of a waning moon, the sap of a vine descends and the vine shuts down. This is the time when replanting, trimming, de-suckering, green harvesting, and soil enhancement must be undertaken.

Maybe I am a cynic, but I wonder, could it really be true that following these practices helps to produce superior wines? Is the commitment to what is seemingly so strange going to improve quality?

Are these producers making wines in a manner a little like my son’s: undeterred by the nay-sayers in the belief that what they have to offer the world will, in the end, turn out to be exceptional. Though I am totally confident that will be true of my son, I think I will have to do a little more research where the wines are concerned. There is so much more to explore. ☞



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A selection of local Burgundy cheeses (Photo by Carol Fletcher)

dining with the dukes: TRAVEL BURGUNDY

By Sylvia Jansen, Sommelier (ISG, CMS), CSW

The sculpted black matte plates and rich white linens greeted us as we were escorted to our table. The geniality of the staff made for a warm welcome.

The sleepy village of Flagey-Echeaux is surrounded by the prestigious vineyards of the Côtes de Nuits. Restaurant Simon sits opposite the church on the old town square, and was busy with the late lunch crowd on a warm October Sunday afternoon.

The menu was a showcase for the season and the region, with a stylish, contemporary twist: escargots ravioli and girolles mushrooms in pastry were just a start.

“We really appreciate our food in Burgundy,” smiled our friend Anne, who lives in a nearby village. There was no boasting in her tone: it was just a simple statement of fact. In a country that takes its culinary traditions seriously, Burgundy is known as a land of long meals—a testament to the value they place on

dining done well. In fact, long, long before François Simon left his career in various Michelin-starred restaurants to open Restaurant Simon, Burgundy began a tradition of culinary excellence.

As early as the thirteenth century, the dukes of Burgundy amassed a powerful state that reached over much of central and northern France. With beautiful produce from the land, and delectable choices from the hunters’ bounty, the dukes had wonderful starting material. Their fortune gave them the means to encourage great art, beautiful food, and fine wine. It was one of the dukes, Philip the Bold, who decreed that only the noble Pinot Noir should be grown in the vineyards of the Côte d’Or. Ever since, the region has been a destination for lovers of food, wine, and art.

Today, once away from the speedy *Autoroute* that spikes from the north and Paris to southern France, Burgundy opens its treasures. The rolling terrain and scenery, the



Restaurant Simon in sleepy Flagey-Echezeaux, open for business (Photo by Carol Fletcher)

small galleries, museums and medieval churches, all combine to form an important destination for any traveller. Fine Burgundian cuisine makes for a memorable destination. Local fresh markets show off the produce and riches of the land; artisanal sweet shops entice people from their path into sweet decadence; and an array of dining places grace town squares and corners.

With the help of our server, we agreed to a *prix fixe* menu, and the courses of our lunch began to appear: the *amuse bouche*, with three tiny, delectable tastes; an appetizer course; a main course; an opulent cheese cart with regional specialties; the *pre-dessert* (a tiny taste of delectable sweets before the actual dessert);

dessert, and *après-dessert* (another tiny taste). The espresso-like *café noir* that capped it off was as rich and perfect as the Pouilly-Fuissé that had accompanied the meal.

We had been in no rush: we sat down at 1:30 in the afternoon, and rose from the table at 4:30. We all agreed that dinner would be both late, and light, that day. Thankfully, the towns and villages of Burgundy are also blessed with numerous ordinary cafés that offer simple ingredients done with beauty. Modest versions of *bœuf bourgignon*, *escargots*, *pouchose* (fish soup), and regional cheeses are a celebration of the region's richness and culinary pedigree.

For the extravagant dining experiences in Burgundy, many travellers consult with the Michelin Red (restaurant) Guide, a compass for restaurant lovers since the beginnings of car travel. The guide attempts to identify the best hotels and restaurants within each comfort and price category. Michelin stars are based on the quality of products; the mastery of flavour and cooking; the “personality” of the cuisine; value for the money; and consistency between visits. To gain a Michelin star rating is the pinnacle of achievement for many restaurant owners. Some two dozen restaurants in all of France held the 3-star Michelin rating as of 2009; in Burgundy the Maison Lameloise in Chagny has the coveted 3-star rating.

“I have been to Lameloise twice,” says Gary Hewitt of Banville & Jones. “The first time was the most memorable, because I did not even know what going into a 3-star restaurant meant—thank goodness Lameloise is not one of the super-expensive ones!”

The food? “I recall that each item on every plate was cooked to perfection and arranged for the visual effect—the little supporting vegetables received the same care and

attention as the star of the dish,” says Gary. But it was the service that proved even more memorable. “My dinner companion and I had decided to order different three-course set menus so we might trade with each other and have an even more interesting dining experience. During the main course, we traded plates—a meat dish for a fish dish. Unobtrusively, almost magically, the correct cutlery appeared at my fingertips and the meal continued without a break in our conversation. I did not even realize our servers were watching!”

A beautiful Burgundian meal is an experience to inspire and enrich the love of great cuisine. Like at Maison Lameloise and Restaurant Simon, the professional, attentive service is as much a part of the treat as the cuisine. Granted, the experience does not come cheaply: each person’s meal might start at around \$50 to \$100 per person, without wine. The value of a meal, though, is not what is written on the bottom of your bill. It is the joy of becoming part of the famous Burgundy tradition that represents the true value. The taste memories, and the experience of the ballet of fine service, last a lifetime. ∞



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gluggy

By Mike Muirhead, Sommelier (ISG, CMS), CSW

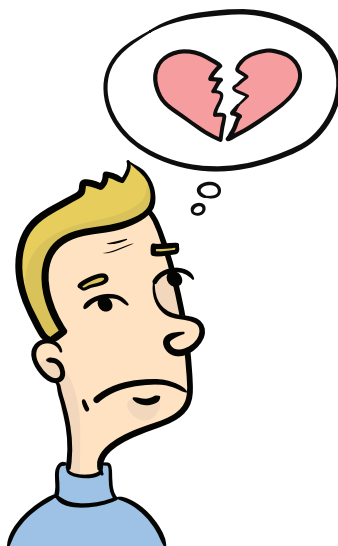
Dare I say it? Cheap Pinot Noir. There, I did it. It is not impossible to say, but after looking at the prices on Burgundy Pinots, it might start to feel as though it's impossible to find one.

Why is Pinot Noir always expensive? Is it the mystery behind the grape? Is it the prestige that it has pushed the price up? Who *decided* that Pinot Noir should be expensive? The short answer is: it is not called the “heartbreak grape” for nothing.

Pinot Noir is fickle. Remember that girl you dated in grade seven that you really thought was into you, but broke it off when the “bad boy” from grade nine showed a flash of those pre-pubescent biceps? Add a really thin skin and more perfume and you still don't even come close to Pinot Noir.

Actually, Pinot Noir is that grade nine bad boy. He seems tough, but inside he is struggling to mature, has to have the perfect upbringing to turn out right, and when you do end up standing up to him, he is likely to shrivel and break under the pressure of being great.

Pinot Noir has all these challenges. It needs a cool climate, but also a very long growing season. If the climate is too warm, the wine becomes jammy and overripe. If it is too cold, the wine becomes sour and acidic. If it freezes, the skin breaks, and it is very susceptible to vine disease. But when it is perfect, it is like that that first kiss on the cheek from that grade seven crush—suddenly a whole new world opens in front of you and it is all worthwhile.



So where do we look for good-value Pinot Noir? It comes in all shapes and sizes, but the ideal conditions are just like the ones I described above, and consistency is the key. There have been a few new world regions that have really developed Pinot Noir into a wine that produces great fruit, year after year: Morninton Peninsula and Yarra Valley in Australia; Sta. Rita Hills and Sonoma in California; almost the entire

Willamette Valley in Oregon; Central Otago and Martinborough in New Zealand; and cooler climates in Chile. Closer to home, Canada's Niagara Peninsula is doing an amazing job producing world-class Pinots from wineries like Clos Jordanne and Tawse.

These areas produce wines that have power, finesse, balance, and most importantly—consistency. Value is always relative when you talk about Pinot Noir, but these regions are offering some of the true value that well-made Pinot Noir can provide. They offer that first fleeting kiss, and then make you wonder, “Just how big is this pond anyway?”

Do not let this multitude of Pinot regions fool you. Pinot Noir is still not easy to grow. If you push it too far, it will end up watery and tasteless. If you ignore it, it will not show its true potential. But if everything turns out just right, Pinot Noir will sweep you off your feet, show a little bit of bicep, and grow up to be a complex, beautiful, and mature wine that you will love forever.

Curse you Pinot Noir, so fragile and fickle, yet you always seem to get the girl anyway. 🍷

GREAT HIGH-VALUE PINOTS

Ventisquero 2008 Reserva Pinot Noir, Chile, \$14.99
Easily the best value Pinot Noir, dollar for dollar, in the store.

Innocent Bystander Pinot Noir, Yarra Valley, Australia, \$20.99
One of the coolest parts of Victoria offers pure Pinot Noir flavours, packaged to make it cool to drink Pinot.

Le Clos Jordanne 2006 Village Reserve Pinot Noir 2006, Niagara Peninsula, Canada \$30.00

The whole range of Pinot Noirs from Clos Jordanne have a great Burgundian feel, without losing their Canadian roots. The Village is their entry-level wine, and a great place to start before you move up to

their single vineyards, and Grand Clos.

Cristom 2007 Jefferson Cuvée Pinot Noir, Willamette Valley, Oregon, United States, \$39.99
Pure raspberry flavours with a smoky, earthy finish: a first step into their single-vineyard, *terroir*-driven wines, and the wonderful world of Oregon Pinot noir.

banville & jones wine institute



WINE APPRECIATION: BASICS PROGRAMS

Discover the world of wine with our relaxed, fun, and informative Wine Basics programs. All Basics classes run from 7:00–9:00 pm in the Tuscan Room. Class sizes are limited to ensure a great learning experience!

Wine Basics, Level 1

This two-evening course is designed for the beginner wine enthusiast. The classes cover wine styles, major wine grapes, and tasting.

June 7 & 14 (Mondays)

September 23 & 30 (Thursdays)

October 20 & 27 (Wednesdays)

Cost: \$79.00 per person

Beyond Basics, Level 2

This is a four-evening intermediate course for those wanting to taste through the wine world. Interactive classes cover major wine regions, wine styles, and the scandals that created them!

May 27, June 3, 10 & 17 (Thursdays)

Cost: \$149.00 per person

Please see www.banvilleandjones.com or contact Banville & Jones at 948-WINE (9463) for further information about our Basics class. Cancellation policy is in effect. Gift cards are available for Banville & Jones Basics classes.

ISG CERTIFICATION

Since 2000, Banville & Jones has proudly presented the *International Sommelier Guild* (www.international-sommelier.com) wine studies programs. Designed especially for hospitality, service, and restaurant professionals, the ISG program is also suitable for amateur enthusiasts.

ISG Wine Fundamentals Certificate, Level 1

This introductory course for the wine novice or enthusiast covers sensory evaluation; wine terminology; grape growing and winemaking; food and wine matching; wine storage and aging; and wine service. Wine is explored by grape variety. Approximately 60 wines will be tasted, including fortified and sparkling wines. To obtain certification, students must pass a 60-question multiple-choice exam.

Duration: three hours, once a week, for eight weeks (non-consecutive) (21 hours of class instruction and a 1.5 hour exam)

Starting: June 9 (Wednesdays) or September 3 (Mondays)

Course cost: \$600.00, includes GST

ISG Wine Fundamentals Certificate, Level 2

Level 2 expands upon Level 1 topics and beer and spirits are introduced. Emphasis shifts to a regional exploration of wines and includes broad-ranging tastings of more than 100 wines from Old and New World wine regions. Level 2 culminates in a challenging 3-hour, 3-part exam. The goal of this course is to prepare you for the Sommelier Diploma Program.

Duration: three hours, once a week, for 16 weeks (non-consecutive)

Starting: September 14 (Tuesdays)

Course cost: \$1,000.00, includes GST

ISG Sommelier Diploma Program

The rigorous SDP aims to develop high standards of wine service backed by extensive knowledge and technical expertise. For additional details, please visit either the Banville & Jones or ISG website.

Duration: 23 classes, eight hours per class, presented over approximately six months

Starting: current class in progress, next class TBA

Current Cost: \$3,250.00, includes GST

Register for ISG programs online at www.internationalsommelier.com.

WSET® CERTIFICATION

Starting in 2010, Banville & Jones is offering courses from the internationally renowned *Wine & Spirits Education Trust* (www.wset.co.uk). WSET programs, developed for the wine trade (the business of wine) and wine enthusiasts, meet the exceptionally stringent quality assurance and education standards of multiple U.K. government regulatory authorities and ISO 9002.

WSET® Level 1: Foundation Certificate

A solid introduction to wine for wine enthusiasts, or an excellent preparation for your first job in the wine industry. Learn about wine styles, main grape varieties, storage and service, health and safety, food and wine matching, and the Level 1 WSET® Systematic Approach to Tasting. The course fee includes all materials, including wines, workbook, examination, and WSET® Foundation certificate. Choose from two course models:

Duration: Two 4-hour workshops from 9 am to 1 pm

Cost: \$349.00, plus taxes

Next class TBA

or

Duration: One 8-hour workshop from 9 am to 5 pm

Cost: \$299.00, plus taxes

Saturday, October 2

WSET® Level 2: Intermediate Certificate – “looking behind the label” (no prerequisite)

Level 2 either follows the Foundation course or can be the first step for those looking for a more in-depth program with a focus on the business of wine. Topics include wine styles, factors that determine style, characteristics of main grape varieties, major wine and spirit producing regions of the world, and the Level 2 WSET® Systematic Approach to Tasting. Intermediate Certificate is a prerequisite for further study at the Advanced Certificate and Diploma Program levels. The Intermediate Certificate program is taught by our team of certified WSET instructors. For more information please see www.banvilleandjones.com

Duration: 4 hours, once a week, for 5 weeks plus a 1.5 hour exam on the 6th week.

*Dates: January 15, 22, 29, February 5, 12
(Saturdays)*

from 9 am to 1 pm.

Course cost: \$600.00 plus GST

*Register for WSET® courses at Banville & Jones,
(204) 948-9463.*



banville & jones events



BANVILLE & JONES WINE EVENTS SCHEDULE

June 2010 through October 2010

Events begin at 7:00 pm unless otherwise noted. Please check www.banvilleandjones.com for updated information on wine event themes and dates.

Passport to Wine

Cost: \$69.99 per person, plus taxes

Each Passport evening, Banville & Jones wine experts and local chefs take you on a journey to explore a different country's wine and food culture. Attend three Passport events by the end of 2010, and you will receive a complimentary Eisch Breathable Bordeaux wine glass (\$29.99 value).
Tuesday, August 24: Spain with Segovia
Sunday, September 12: The French Countryside with Bistro 7/4
Friday, September 17: Italy with Amici
Sunday, October 3: Portugal with Pizzeria Gusto
Friday, October 8: Tuscany with Amici
Saturday October 16: Thailand with Craig Guenther
Sunday, October 24: Languedoc, France with Oui Bistro

Cooking and Wine Tasting Classes

Cost: \$89.99 per person, plus taxes

The evening includes exclusive wine pairings, gourmet food tasting with recipes from Winnipeg's finest chefs, and a Banville & Jones apron for you to take home.

Wednesday, June 2: Pizzeria Gusto

Wednesday, September 15: Oui Bistro

Thursday, October 14: Burgundy Test Kitchen with Joel Lamoureux (see page 53 for details)

Summer Grilling

Cost: \$69.99 per person, plus taxes

Like any true Winnipegger, we know that summer is all about the BBQ. Join Winnipeg's premier chefs on the Tuscan terrace for a grilling and wine pairing experience.

Thursday, July 8: Chef Joel Lamoureux

Friday, July 23: Chef Craig Guenther

Saturday, July 14: Chef Ben Kramer

Crazy Tasting Tour

Cost: \$69.99 per person, plus taxes

Expect the unexpected! Our wine experts will collaborate with Chef Craig Guenther to bring you some outrageous wine and food pairings.

Saturday, September 25

Luxury Tasting

Cost: \$99.00 per person, plus taxes

Taste the luxury as our wine experts open the doors of our Specialties cabinets to explore some of Banville & Jones's exclusive treasures.

Thursday, October 21: The Best of Italy

Tasting on the Terrace

Cost: \$35.99 per person, plus taxes

Meet us on our stunning Tuscan terrace for an evening of wine.

Friday, June 11

Thursday, July 15

Friday, August 6

Wednesday, August 18

Friday, September 10

Wine & Cheese

Cost: \$35.99 per person, plus taxes

Wine & Cheese pairs some of our favourite wines with a selection of Bothwell cheeses.

Friday, October 1

Visit www.banvilleandjones.com for info about our wine enthusiast classes in Assiniboine Community College's Continuing Education Programme in Brandon.

.....
To reserve a space or book a private wine tasting event, call 948-WINE.
Tickets are non-refundable but are exchangeable 14 days prior to the event.
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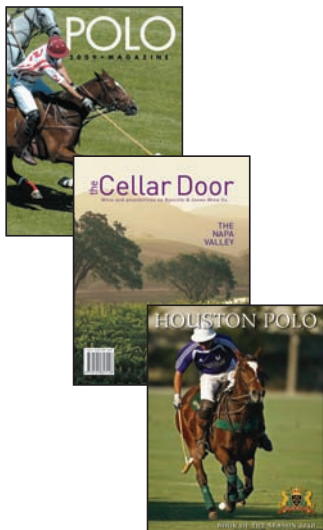
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Photo by Ian McCausland

Boeuf Bourguignon is a traditional French peasant dish that has been refined by generations of gourmards, culminating in what is now a standard of French haute cuisine. Traditionally, tough cuts of beef were simmered in hearty Burgundy red wine to tenderize the meat, but the standard recipe in France now specifies that the beef should come from the high-quality white Charolais cattle that dot the Burgundy landscape.

Since Charolais beef is so difficult to source in Winnipeg, Chef Joel Lamoureux chose to work with chuck; in his words, “If it’s good enough for Julia Child, it’s good enough for me!” If you have the time, this dish is best prepared a day or two in advance. The meat will soak up some of the braising liquid and will only gain in flavour. To join the Test Kitchen experiment, meet Joel at Banville & Jones on Thursday, October 14 to recreate this recipe and indulge your palate with the wines chosen by our wine experts, Gary, Karen and Darren (see page 50 for more details on Banville & Jones’s food and wine events).

test KITCHEN

THE MEAL

Beef Bourguignon with Buttered Potato Purée

Beef Bourguignon

500g beef chuck, cubed into 3 cm pieces
1 c. veal stock
1 bottle red Burgundy wine
3/4 c. tomatoes, peeled and diced
1/2 c. leeks, halved, sliced and rinsed
3/4 c. onion, thinly sliced
2 garlic cloves, germ removed and sliced
2 tsp canola oil
Salt and pepper to taste

Season the beef on all sides with salt and pepper. Preheat a heavy-bottomed pan (I prefer cast iron), add the canola oil, and sear the cubes of beef on medium-high heat so they are evenly browned on all sides. Depending on the size of your pan, you may have to do this in batches. While searing the meat, slowly sauté the onions, leeks, and garlic on low heat in an enamel, cast iron, or Dutch oven-style pot until golden brown. Add the tomatoes to the onion mixture and continue cooking on low until the dish is reduced to a paste. Add the seared meat, veal stock, and sachet (see below) to the pot with enough red wine to cover the meat. Bring to a simmer, cover, and place the pot in an oven preheated to 350°F.

When preparing this dish, do not boil the meat; keep the braise at a slow simmer, checking periodically and adjusting the temperature if needed. While the meat is braising, prepare the garnish (see below).

Braise the beef for approximately 3 hours, until it is fork tender. When a fork pierces the meat with little resistance, it is ready. Once tender, remove the meat with a slotted spoon and add the garnish. Simmer until the liquid has reduced by half and thickened slightly. Return the meat to the pot, remove the sachet, season, and enjoy!

Sachet

3 bay leaves
2 springs each of thyme, savory, and rosemary
1 tsp peppercorns
4 x 4cm square of cheese cloth
6cm length of twine

Place all ingredients in the centre of the cheesecloth. Fold the four corners over the herbs and tie tightly with twine.

Garnish

2/3 c. side bacon, in 1/2 cm cubes

Continued on page 55



Photos by Ian McCausland

test kitchen: the wines



**CLOS DE LA ROILLETTE 2007
AC FLEURIE,
BURGUNDY \$29.99**

Gary: This has a seriously spicy black pepper note, and firmer tannins than you would expect. Because it is traditionally made, it is higher intensity and more structured than you would think. Paired with the meal, it projects the brightness of the fruit. It is a perfectly good match, but perhaps a little too bright.

Karen: I am picking up cherry notes, with rich, darker fruits. I really like this wine by itself, even before pairing it with the meal. The wine gets warmer and warmer the more I taste it with the meal—it is bringing out the alcohol in the wine.

Darren: The stone fruit shows the *terroir*, and the spice on the finish goes on forever. This wine stands up to the food, but doesn't overpower it. The acidity in the wine works especially well with the mustard in the potatoes, though I also find that the wine warms and dries when paired with the food.



**BOURGOGNE 2005
RONCEVIE DOMAINE ARLAUD,
BURGUNDY \$34.99**

Gary: The *Roncevie* is still about fruit—cherry and raspberry—but it has some distinct violet floral perfumes. Even though this is a 2005, it is still very young, but forward and showing beautifully. It fits this meal seamlessly.

Karen: I am getting lovely aromas of dark fruit and candy. This wine flows with the meal. The butter and creaminess of the potatoes make it even smoother.

Darren: The acidity of this cool-climate, Old World wine carries its flavours in harmony with the meal. It freshens up the palate after every bite and leaves me wanting more food. The food in turn smoothes out the wine.



**PAUL GARAUDET 2002
AC POMMARD,
BURGUNDY \$66.99**

Gary: The age is apparent in this wine, with distinct bricking and a deep garnet and amber colour. There is some barnyard on the nose and a lively acidity. The fruit has transformed into dried fruit tones. The savoury quality of the food matches the savoury quality of the wine.

Karen: This a meaty wine with notes of leather and sour cherry. The nose gives a perceived sweetness, but the palate is perfect. This classic Burgundian meal fits just perfectly with this wine—they make sense together. The acidity and fruit stand up, and the follow through lingers.

Darren: This wine has some spicy orange peel notes on the nose. These elegant Burgundies always surprise me—this one has everything needed to be a perfect match to this meal. It plays with the food, yet holds back enough to allow the food to finish nicely.

Also try: McManis 2008 Pinot Noir, California – \$21.99 • Le Clos Jordanne 2005 *Village Reserve*, Niagara Peninsula VQA – \$30.00 • Argyle 2006 Pinot Noir, Willamette Valley, Oregon – \$34.99 • Melville Estate 2007 Pinot Noir, Santa Maria Valley, California – \$52.99 • Domaine Naudin-Ferrand 2006 *Orchis mascula*, Bourgogne Hautes-Côtes de Beaune, Burgundy – \$45.99.

Continued from page 53

1/2 c. pearl onions
1 c. button mushrooms

Place diced bacon in a sauce pan with just enough water to cover. Slowly simmer until the fat starts to render out, water evaporates, and the bacon starts to brown and crisp. Remove most of the fat and sauté the pearl onions and button mushrooms on low heat. Add to braised beef.

Buttered Potato Purée

1lb Yukon Gold potatoes, peeled and cubed

1 c. butter, melted
Salt to taste
Pommery mustard
1/4 c. flat leaf parsley

Cover potatoes with cold, salted water (add 10g salt per litre of water). Bring to a simmer and cook until fork tender. Once the potatoes are cooked, mash them thoroughly (I like to use a ricer.) Slowly incorporate the warm butter into the potatoes by mixing vigorously. Adjust the seasoning to taste and fold in the Pommery mustard and parsley just before serving. 🍴

culinary partners



AMICI RESTAURANT

Bronze Award, 2009 Wine List Awards of Manitoba

Executive Chef Patrick Shrupka and his team serve up contemporary Northern Italian cuisine at this favourite Winnipeg dining destination. For over 20 years, Amici has maintained its reputation for culinary excellence: the impeccable service team assists patrons in pairing meals with selections from the expansive wine list. This elegant downtown institution offers food and wine that is consistent, impressive and delicious.

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THE CURRENT AT INN AT THE FORKS

Gold Award, 2009 Wine List Awards of Manitoba

With a bright, sunny view of The Forks, The Current is the perfect place to wind down after work or host visiting guests to the city. Experience a deliciously Canadian gourmet menu, complimented by an award-winning wine list. The lounge also offers live Jazz Thursday, Friday and Saturday evenings.

75 Forks Market Road 204.922.2445



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Chef/Partner Michael Daquisto believes that *L'amore per la buona tavola e amore per la vita...* a passion for food is a passion for life. You have to try the authentic Neapolitan-style wood-fired pizzas. Taste all the passion of Italy at Daquisto, from the authentic Tuscan recipes, to the 100+ selections of Italian wine. A great place to meet for a family dinner, or host a small or large group. Benvenuto!

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529 WELLINGTON

Platinum Award, 2009 Wine List Awards of Manitoba

529 Wellington offers Canadian Prime beef, fresh seafood, and impeccable service in an elegantly restored 1912 mansion situated on the banks of the Assiniboine River. Sommelier Christopher Sprague manages the restaurant's extensive wine cellar and award-winning wine list. Food and wine experiences at 529 are truly memorable, just ask Brad Pitt.. or Jennifer Lopez.

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Gold Award, 2009 Wine List Awards of Manitoba

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There is no better place to spend a long lunch or lingering dinner than Assiniboine Park. Terrace Fifty-Five mirrors the natural beauty of this historic greenspace with an original menu that is representative of our culture and region. Canadian products, like fish, produce, bison, lamb and grains, are beautifully paired with a unique wine list. Visit Terrace Fifty-Five and taste Chef Resch's commitment to sustainable and renewable resources for yourself.

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Tony Roma's is not only famous for the best ribs in town; this longtime lunch and dinner destination offers fresh salads, quality steaks, seafood and chicken. The menu is well balanced by an impressive wine list, authentic hospitality, and contemporary decor. The reason Tony Roma's has served the best ribs for over 30 years, in over 32 countries around the world? A commitment to quality and excellence that you can taste.

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Maple Tree Restaurant and Steakhouse
Olive Garden Italian Restaurant
Pizzeria Gusto (*Gold Award, 2009 Wine List Awards of Manitoba*)
Promenade Bistro

Rembrandt's Bistro
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sidebar

By Sylvia Jansen,
Sommelier (ISG, CMS), CSW

When a respected firm purchased an established Burgundy producer and *négociant* (a French term for a merchant who buys grapes or juice, then blends and ages them under its own label), they never expected to uncover fraud. But some months after the venerable Bollinger from Champagne took ownership of the Burgundy house Chanson in late 1999, they discovered they'd been had.

Bollinger, the unlucky purchaser, is a good player. The firm has worked on ethical and quality standards in their home of Champagne. When Bollinger decided to expand, Chanson's Burgundy house looked like it had great potential. Chanson was a company that held some great property in the storied Burgundy vineyards. And like other large firms in the region, they also bought grapes and wine from smaller producers to offer regional or village wines. It all looked good.

But in late 2000, Etienne Bizot, who headed Bollinger's Burgundy project, realized that all their Burgundy was not all Burgundy. Some of it—in fact, a few hundred thousand bottles of the 6 million on hand—were Burgundy that had been illegally blended with the robust red Alicante from Languedoc in the south of France. Legally, those bottles ought to have been labelled as simple *vin de table*. Anything else is fraud—a criminal offence.

(The scandal was not the first, nor would it be the last. In early 2010 another scandal spilled out that a large American company had purchased Limoux, France Pinot Noir that turned out to be blended Merlot and Shiraz. Another outrage!)

Bollinger's Bizot reported the fraud to the authorities. Charges were laid against the former owners of Chanson, François and Philippe Marion. (In the

ensuing months even the whistle-blower was charged, since authorities said it took him too long to report.) But the defense was an attack that started something like "What's the problem?" They claimed *it doesn't really matter. Everybody does it*. If that was not enough, they added *it made for better wine*.

The French authority that governs the laws had a fit in court. It does matter. The rules are clear, they said. The boundaries of Burgundy are well defined. They do not include the south of France. Red Burgundy must be 100 per cent Pinot Noir. If your label says *Premier Cru*, the wine must be 100 per cent from that particular vineyard, and most producers follow those rules. Throwing in some Alicante from somewhere else to make a rounder, bulked-up wine is like putting your athlete on steroids and thinking it's just fine.

When it all shook out, the court soundly convicted the former owners and their winemaker. The whistle-blower was acquitted. Bollinger has since rid itself of the scandal, cleaned up the production, and are moving Chanson up the quality ladder with 100 per cent Burgundy wine.

The very existence of French wine laws—in fact, the existence of wine laws everywhere—stems from the fact that people have cheated other people in the past. When the stakes are high, when demand is greater than supply, when we think no one is watching, and when we think everyone is doing it, the temptation is great. As consumers, we rely on the watchdogs and the honest people to do it right.

It's a particular thrill for any wine lover to stand at the stone gate of an historic Burgundy vineyard, mugging for the camera. There's something real and authentic about being on that little spot on Earth and knowing the wine from that little vineyard. Wine lovers want that experience to be an honest expression of *terroir*: the lay of the land, the sun and rain on the vines, all gathered up, nurtured carefully, and then poured into a glass. The shock of doing it any other way is, well, criminal.

So here's to you, honestly. 🍷

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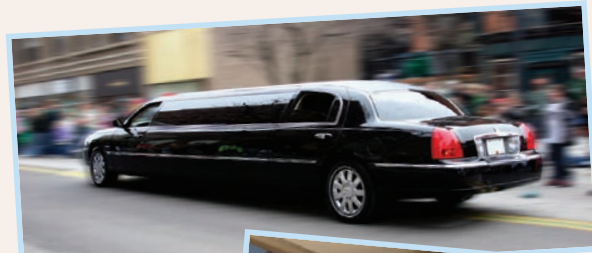
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□ d'Arenberg 2006 <i>The Derelict Vineyard</i> Grenache, South Australia, \$35.99	62
□ Domaine Davanture 2006 AC Bourgogne Côte Chalonnaise \$25.99	27
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□ Luis Felipe Edwards 2008 <i>Gran Reserva</i> Sauvignon Blanc, Leyda Valley, Chile \$17.99	62
□ McManis 2008 Pinot Noir, California, USA \$21.99	55
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□ Some Young Punks 2008 <i>Passion has Red Lips</i> Cabernet/Shiraz, South Australia \$25.99	62
□ Terlan 2008 Pinot Grigio, Alto Adige DOC \$22.99	62
□ Ventisquero 2008 <i>Reserva</i> Pinot Noir, Casablanca, Chile \$14.99	47

Due to the nature of the wine industry, any prices and vintages listed in this publication are subject to change and cannot be guaranteed by Banville & Jones Wine Co.

top picks



PAULINE LOMAX

Some Young Punks, *Passion* has
Red Lips Cabernet Shiraz,
South Australia, \$25.99

With a label that speaks to you, Some Young Punks produces a wine that is exciting even before you open the bottle. When you open the bottle, you won't be disappointed—the wine is incredible. The deep, rich fruity flavours that make Australian wines such a pleasure to drink are there in abundance. It can be sipped, enjoyed with your favourite steak, or with a good hamburger, as I did with my family.

.....



RICHARD THURSTON

d'Arenberg 2006 *The Derelict*
Vineyard Grenache,
South Australia, \$35.99

Grenache from Aussie Grenache specialists d'Arenberg? Sign me up! The Derelict Vineyard has a fantastic nose of red currant, cherry, and red licorice, along with some earth and a hint of meatiness. The palate is rich and offers an explosion of red fruit, dark chocolate, exotic spices and smooth tannins. Perfectly balanced and a great match for rich meats; or do as I do, and drink it on its own.

.....



BROOKLYN HURST

Luis Felipe Edwards 2008
Gran Reserva Sauvignon Blanc,
Leyda Valley, Chile, \$17.99

In general, fine wine costs more than everyday table wine because of the greater concentration of flavour, better balance between components, and a longer finish. When an inexpensive wine possesses one or more of these attributes, we say it over-delivers. LFE's *Gran Reserva* Sauvignon Blanc, with its super-concentrated lime and grapefruit flavours and terrific balance, doesn't just over-deliver, it *over-the-top delivers*.

.....



JILL KWIATKOSKI

Montes 2008 *Cherub* Rosé of
Syrah, Colchagua Valley,
Chile \$19.99

Beautifully jewel-toned, this Rosé from 100% Syrah is the perfect wine to sip this summer. With aromas of ripe raspberries and cherries, this Rosé is both refreshing and structured with soft tannins and lively acidity. One of the best Chilean Rosés I've had, Montes produces wines of amazing quality again and again. Try this wine with grilled seafood and chicken, or just pour a glass, enjoy and pretend you're in Chile!



TINA JONES

Terlan 2008 Pinot Grigio,
Alto Adige DOC
\$22.99

I love summer, and I LOVE Pinot Grigio! This is my favourite in the store right now, from the best white wine producer in Italy! This pure and bright Pinot Grigio has tons of citrus zest and mineral, with a mouth-watering finish. Fantastic with oysters, light seafood, or by itself, chilled on a hot patio with some great friends!



BETTY SETKA

Bodega Renacer 2008 *Punto*
Final Malbec Mendoza,
Argentina \$15.99

This fruit-forward wine has a burst of red and black berries with a hint of black pepper and vanilla on the finish. Serve it with your favourite meal or while relaxing with friends after a day at the beach—it will certainly satisfy the whole group. Experience the velvety texture, rich bouquet, and nice smooth finish.



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