

Notes From The Cellar (NFTC); Winepairings e-letter March 4,2009

Burgundy 2005 one more Gevrey at closeout

I have said it before and it's worth repeating: the 2005 vintage in Burgundy is shaping up to be Legendary. With 2006 in the market place and 2007 starting to show up it is evident that the 05 was the Vintage to buy. You just can't have enough love, money or 2005 Burgundy... Not much is floating around the market, and what is around has jumped in price. Over the past year bits & drabs have occasionally showed up and we have been trying to find whatever small stashes may have been left in the system. With the recent arrival of the 2007's I have been offered several close outs on the 2006. I was very surprised to see a few cases of today's wine buried in one such offer - more often than not, it is a typo or a mistake. I ordered the wine, and when the bottles actually materialized as the 2005's, well, I was thrilled. The only draw back, such a small amount. In these crazy economic times everyone wants a deal. I am happy to pass through a great close out but also want spread the wealth. I have to place a limit of 6 bottles per customer. Of course, let me know if you would like additional bottles JIC there are any left after the first go round.

Today's Wine Deal \$\$\$

In stock and on hand. I have run an Internet search and there are very few retailers offering this wine the lowest price: \$88 not even sure if it's in stock, the next level \$125- you get the picture...

Dom. Lucien BOILLOT & Fils Gevrey-Chambertin "Les Evocelles" 2005 \$55-

Boillot is a name recognized by Burgundy aficionados for excellent wines and superb value. There is some confusion in the market as there are numerous Boillot sibilings and their holdings. Here is a quick reference: The old matriarch Henry Boillot had 2 sons. One formed the Lucien Boillot Domaine which is known for their fine reds and the other son formed the Jean Boillot Domaine which is known for it's superb whites. In recent times, each of these 2 estates has separated into 2 more further splitting the family holdings. Resulting in smaller amounts of wine from each holding. but such is life & concession in Burgundy.... Most times I stick to a simple rule of thumb: Lucien or Louis's wines for the reds, Henri or Jean's wines for the whites; whenever I can find them -the prices are seldom seen under \$85 at release (and go up dramatically for the more famous wines such as the Batards Chevaliers and Montrachets)

Today's Gevrey is made by grandson Pierre Boillot from one of the original small family parcels. For those seeking technical information: The soils are calcareous clay, which Boillot has brought into balance by using only organic fertilizers over many years. The vines are pruned in single Guyot style. Yields are low, averaging 38 hectolitres per hectare. The harvest is 85% de-stemmed, depending upon the vintage. The wine is allowed to cold macerate before cuvaision, which lasts for 21 days, fermentation is carried out in stainless steel. The wine is aged in 25% new Allier oak, medium toast. It is lightly fined and given a light Kieselguhr filtration at bottling. In sum classic Burgundian wine making. Artisan small production with attention to details .

What you get in a superb vintage such as the 2005, is a medium to full bodied wine featuring aromatics of black cherries, liquorice, raspberry jam accompanied by pencil lead, dry toast smoke and coca powder. This is a wine which will gain in complexity over time and typically will add flavors and aromatics ranging from plum & coca to peat moss and earthy mushrooms. If you were to consume a bottle in the short term I would recommend a serious decant. This

wine should continue to evolve for another 10-15years and last for another 10 afterwards.
Very limited.

EVENTS:

Keystone resort is having a culinary festival this weekend Mar 6-8. A chance to combine some spring skiing with fine eats details at: <http://keystone.snow.com/info/promo.culinary.asp>

**Thanks again for all your support and referrals, tell your friends,
Cheers!**

Paul David, Chief Fermented Grape Taster.

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Please note that **you must be at least 21 years old** to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.