



Your Source of Wine for Every Occasion

## Notes From The Cellar "NFTC" Newsletter

July 23, 2009

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### **Celebrating the Tour De France with a Special on a tasty Bordeaux**

It is great to see Lance back and I am looking forward to next year's tour. With a year to get ready and leading a brand new American team (Radio Shack) the sparks should continue to fly -the amazing story continues....

I wanted to offer a nice French wine to celebrate the upcoming end of the Tour and came up with a dandy - a Bordeaux that is still a little under the radar yet this situation is changing quickly. I have already enjoyed several bottles of this myself and am happy to report that I consider it one of the finest bottles for the price when compared to any wine from anywhere. What more the 2003 vintage of this wine has been open for business since the get go -so while there is nothing wrong with aging this wine it is also very rewarding to consume now.

Before I get into more details I wanted to make a comment about a wine we featured as a pre arrival last summer. It was the **Sierra Carche 2005** which got 96 points in the Wine Advocate. Well, it seems that some sub par bottles got into the US market place, and got distributed. Quite possibly this is a result of some bad wine that was bottled at the winery itself, and accusations of fraud and cheating are flying on the wine boards. If you are interested in more details and want to save yourself hours of sifting through blogs you can save yourself some time and get a condensed version [here](#)

The wine that was distributed by us was from an early batch -in fact, the very first bottle I got to try when the wine arrived was a bad bottle, so right away I tried another from the same batch, which was just fine. I have had this wine from my personal stash on 3 occasions now, and it was always good - With this story gaining momentum, I have compared notes with several other wine professionals in the Denver area who also tried the wine & purchased it for themselves- and it looks like everyones bottles have been fine - to date I have not received a single complaint from any we sold. Of course I would take back any bottle that we sold for a full refund, should any of our customers have a concern. Feel free to contact me if such is the case.

Back to our delicious Bordeaux deal:

**\$\$\$ Today's Wine Deal \$\$\$**

# CLOS LES LUNELLES , Bordeaux, Libournais, Côtes de Castillon 2003

**\$38/bottle, or \$36/bottle- with our cash discount**

Made by Gerard Perse of Château Pavie fame -unlike his flagship wine, this one will not set you back several hundred dollars a bottle. When **Robert Parker** declared "**it is the finest wine I have ever tasted from the Cotes de Castillon** " it created an instant buzz and the very first shipments got snapped up in a hurry -we managed to get a very small additional amount -if you had a chance to try this you probably would like a few more bottles, and if you never heard of this wine -put it on your radar, as this winery has gone from strength to strength in recent vintages.

As more people discover it, the price is bound to reflect it's popularity. We are offering this at pretty much release pricing - I have already seen it offered by some retailers in the \$60 price range! Very limited act fast.



The story: **Clos Les Lunelles** is a 23.5 acre property acquired in 2001 by Gerard and Chantal Perse. The property is located on the Sainte Colombe plateau, the highest point in the Côtes de Castillon. This area is an extension of the Saint Emilion limestone plateau, and shares the same essential characteristics. Clos des Lunelles is just a few kilometers as the crow flies from Château Pavie. Clos les Lunelles is made up of 80% Merlot, 10% Cabernet Sauvignon, and 10% Cabernet Franc from vines now averaging 45 years old cropped at a meager 20 hectoliters per hectare. No short cuts are taken in the vineyard or the cellar. The grapes are picked and sorted by hand, and alcoholic fermentation is triggered by indigenous yeast in temperature-controlled cement vats. Malolactic fermentation is done in barrel and then the wine is aged in new oak barrels for 18 to 24 months with racking every 3 months. The final blend is made just before bottling, without fining or filtering. There were only about 1500 cases of this wine made..

Here is **Mr Parker's review**:"This 21+ acre vineyard planted on a clay and limestone plateau consists of 38-year-old Merlot (80%), Cabernet Franc (10%), and Cabernet Sauvignon (10%). It was acquired by Gerard and Chantal Perse in 2001, and in less than two years has become the reference point winery for the Cotes de Castillon, not surprising in view of the commitment to excellence exhibited by the Perses. Made from tiny yields of less than 20 hectoliters per hectare, the blockbuster 2003 tips the scales at 13.5% alcohol. It reveals a peppery, spicy, incense-laced bouquet interwoven with black cherry jam, blackberry, and cassis-like aromas. Full-bodied, opulent, long, rich, and persistent, it is the finest wine I have ever tasted from the Cotes de Castillon. Enjoy it over the next 10-15 years. **92pts**"

**Thanks for all your support and referrals.**

**Tell your friends, share the wine, & spread the good vibe. Cheers!**

*Paul David*, Chief Fermented Grape Taster.

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