

WYK Winos Report No.38

Date/Time: 28th October 2013, 7:00 p.m.

Place: Chi Star Restaurant 華星餐廳

1st Bottle	Domaine de ;a Croix Senaillet
Varietal: Chardonnay	Winery/Producer: Jean Francois Bouchard
Type: White	Year: 2010
Cost: \$22.95	Region: Burgundy, France
Food to pair: 蜜椒金蠔	LCBO #: 337832

Remarks: From an organically farmed property, with vines on chalk and clay soil, this is a wonderfully precise and proper wine - no over ripeness or blockbuster oak here. The melon- and apple-tinged fruit is finely complemented by crisp, balancing acidity. Effortlessly enjoyable. Highly Recommended. Score - 91. (decanter.com, June 22, 2012)



2nd Bottle	Albert Bichot Clos Prieur Gevrey-Chambertin
Varietal: Pinot Noir	Winery/Producer: Maison Albert Bichot
Type: Red	Year: 2010
Cost: \$37.25	Region: Burgundy, France
Food to pair: 美極龍蝦	LCBO #: 299941

Remarks: A deft touch of wood sets off a cool and reserved dark berry fruit nose that possesses fine breadth. There is equally good complexity to the round, delicious and velvety medium-bodied flavors that are shaped by moderately firm and ripe tannins, all wrapped in a balanced finish. A fine village. Drink: 2015+ Score - 88-91. (Allen Meadows, burghound.com, Jan. 10, 2012)



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3rd Bottle	Chateau Dalem
Varietal: Merlot	Winery/Producer: Duclot
Type: Red	Year: 2009
Cost: \$33.85	Region: Bordeaux, France
Food to pair: 姜葱霸王鷄	LCBO #: 191213

Remarks: This has a dark, winery core of crushed plum, pastis and steeped black currant fruit, but it's framed by suave apple wood and tobacco notes and moves gracefully through the mineral-tinged finish. Best from 2013 through 2022. Score - 91. (James Molesworth, winespectator.com, March 31, 2012)



4th Bottle	Esprit de Pavie
Varietal: Merlot/Cabernet Sauvignon	Winery/Producer: Gérard Perse
Type: Red	Year: 2008
Cost: \$27.45	Region: Bordeaux, France
Food to pair: 蒜香肉排	LCBO #: 244020

Remarks: 'This Bordeaux wine made its debut with the 2008 vintage. Owned by Gerard Perse, this 3,500 case cuvee is produced from a myriad of sources including fruit from the second wine of Pavie, the second wine of Monbousquet, Clos L'Eglise (Cotes de Castillon) and St. Columbe.' (winecellarinsider.com)

Other comments: Layered cherry, cassis, raspberry, coffee, cinnamon toast and vanilla bean. Ripe and juicy, with plenty of spice adding exotic intrigue. Warm fruit culminates in a balanced, roasted-coffee finish. Drink over the next 5-10 years with miso-marinated or coffee-marinated steaks. (VINTAGES panel, Jan. 2011)



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5th Bottle	Lacoste Borie
Varietal: Cabernet Sauvignon	Winery/Producer: François-Xavier Borie, Prop
Type: Red	Year: 2009
Cost: ; \$38.85	Region: Bordeaux, France
Food to pair: 梅子鴨	LCBO #: 196493



Remarks: A blend of 70% Cabernet Sauvignon, 28% Merlot and 2% Cabernet Franc that delivers aromas of hickory smoke, cherry pie, meat, baking spices and plum. Fleshy, plump and loaded with dark cherry, plum and currants. A tasty spice note adds even further complexity. Good tannic structure. This will drink till 2020+, but can be enjoyed tonight with grilled steaks, or smoked meats and cheeses. (VINTAGES panel, July 2013)

Pairing Dishes

蜜椒金蠔	美極龍蝦	姜葱霸王雞
		
蒜子豆苗	蒜香肉排	梅子鴨
		