






WYK Winos Report No. 54



Date/Time: 29th November 2016, 7:30 p.m.

Place: Royal Teahouse, Markham

1st Bottle	Dumangin Le Vintage Champagne	
Varietal: Champagne	Winery/Producer: Champagne J. Dumangin Fils	
Style: Rich & Complex (XD)	Year: 2004	
Cost: \$61.95	Region: Champagne, France	
Food to pair: 荷芹花枝蝦球	LCBO #: 439232	
<p>Remarks: A whopping nine years en tirage, this has a super contained set of complex aromas - toasty yeast notes, grilled almonds and red berries all packed in close and tight. The palate revolves around a core of concentrated lemon drop flavor, and acidity is a leading element, holding the finish well. Superfine and super fresh for the age. Drink now. Score - 95. (James Suckling, jamesuckling.com, July 9, 2015)</p>		
2nd Bottle	Château La Fleur Pourret	
Varietal: Bordeaux Red	Winery/Producer: Ulysse Cazabonne	
Style: Full-bodied & Firm (XD)	Year: 2009	
Cost: \$38.95	Region: Bordeaux, France	
Food to pair: 滋味牛柳夾	LCBO #: 455667	
<p>Remarks: A great Saint-Emilion, which shows once again how 2009 was a good vintage in the region. Concentrated, tight, persistent, good freshness. Already very good, although two or three years of aging could be considered. January 2016. Score - 90. (Marc Chapleau, winealign.com, Jan. 26, 2016)</p>		
3rd Bottle	Domaine Michel Caillot Beaune Les Avaux 1er Cru	
Varietal: Pinot Noir	Winery/Producer: Eurl Dom. Michel Caillot	
Style: Medium-bodied & Fruity (XD)	Year: 2012	
Cost: \$39.75	Region: Burgundy, France	
Food to pair: 欖角醬燒骨	LCBO #: 446344	
<p>Remarks: Notes of roses, violets, cherry, strawberry, earth and mineral on the nose. The palate is quite elegant and poised, with great balance, structure and replays. An additional clove note emerges on the mineral finish. This has the stuffing to reward patience, but can be enjoyed tonight with bison burgers, grilled lamb or herbed roast pork. (VINTAGES panel, March 2016)</p>		



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4th Bottle	Maison L'Envoyé Two Messengers	
Varietal: Pinot Noir	Winery/Producer: Old Bridge Cellars	
Style: Medium-bodied & Fruity (XD)	Year: 2013	
Cost: \$32.75	Region: Oregon, USA	
Food to pair: 名爐靚燒鴨	LCBO #: 453357	
Remarks: A light and polished red, with white pepper-accented raspberry and floral flavors persisting against fine tannins on the precise finish. Drink now through 2020. Score - 91. (Harvey Steiman, winespectator.com, Dec. 31, 2015)		
5th Bottle	Paul Jaboulet Aîné Les Cèdres Châteauneuf-du-Pape	
Varietal: Grenache	Winery/Producer: Paul Jaboulet Aîné	
Style: Full-bodied & Smooth (XD)	Year: 2010	
Cost: \$43.25	Region: Rhône, France	
Food to pair: 支竹羊腩煲	LCBO #: 274225	
Remarks: The solid, tarry, grippy edge of the finish holds together the core of steeped currant, bitter plum and black cherry fruit, while singed tobacco leaf and a cedar edge blossom through the finish, imparting a frankly rustic character. Drink now through 2019. Score - 90. (James Molesworth, winespectator.com, web only, 2016)		



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Pairing Dishes

四喜大拼盤	荷芹花枝蝦球	知味牛柳夾
		
欖角醬燒骨	紅杞豆醬浸菜苗	名爐靚燒鴨
		
支竹羊腩煲	支竹羊腩煲	鎮店糯米雞
		