

# Berman's Wine and Spirits

## Wine of the Month Club Tasting Notes

### Best of France – November 2011

#### **2009 Albert Bichot Morgon Beaujolais**

Beajolais is considered part of Burgundy, and its red wines are made from the Gamay grape instead of Pinot Noir. The region is probably most well-known for Beaujolais Nouveau, the fruit-juicy newly-made wine released each November. However, Beaujolais also produces more “serious” wines, called Cru Beaujolais, from grapes grown in far better vineyards than those used for Nouveau. Morgon, located in the middle of the Cru du Beaujolais area, is one of the largest and most significant of the 10 Cru Beaujolais. Surrounding the commune of Villié-Morgon, it is home to around 250 producers.

The soil of the Morgon vineyards has the same schist composition that is found throughout the nine other crus, but is older and more weathered. This gives the wines a deeper, earthier character and a richer, fleshier palate. The best wines from Morgon are easily capable of being cellared for five to ten years. As they age, they start to take on similarities to the Pinot-dominated Burgundies and develop a smooth, silky texture.

#### **2008 Mas de Mudigliza Carmine**

We're always on the hunt for wines made by small producers who make wines that express the land where they come from and possibly the personality of the winemakers. Muriel Sampson and Dimitri Glipa produced their first vintage in 2006, and they have now accumulated 35 acres around the town of St.-Paul de Fenouillet in the southwestern Languedoc. This town is definitely off the beaten path, and the hilly terrain provides some excellent vineyard sites.

The wine is a blend of old-world style grenache and syrah. According to David Schildknecht, writing in *The Wine Advocate*, "The Mudigliza 2006 Carmine is a tank-rendered Grenache of outstanding depth, subtlety, and refinement.. Black raspberry, roasted meats, rosemary, and a Franc-like sweet and smoky note of machine oil all inform the nose. A silken, slightly oily palate pours on black raspberry, blueberry and black cherry compote, seasoned with lavender and rosemary and underlain with notes of dark chocolate and charred meat, all of which make for a fascinating and attractively bitter-sweet finish."

#### **2009 Domaine de Chateaumar Cotes du Rhone - Cuvee Vincent**

A custom cuvee made for the importer from a single vineyard of Syrah vines located on a hillside with a south/southwest exposure in the terroir of Chateauneuf du Pape. Only 550 cases were made of the 2009 vintage. The finished wine was matured for 8 months in concrete tanks (85%) and 15% in one year old French oak barrels. Wines made from 100% Syrah are the rule in the Northern Rhone, but are rare in the South. The wine is a true and beautiful expression of Syrah from Chateauneuf with a high end Northern Rhone feel!

For many generations the vines at Domaine de Chateaumar have been cultivated by father and son. Today it is Jean-Felix and Frederic Souret who manage the vineyard, always maintaining the greatest respect for nature : vineyards have been run for generations without any chemical herbicides.