

Berman's Wine and Spirits

Wine of the Month Club Tasting Notes

Best of France – October 2011

2009 Bourgogne Rouge-Domaine Coste-Caumartin

The star of Domaine Coste Caumartin is their exclusive 1.83 hectare plot of Pommard "Clos des Boucherottes", which is a fabulous 1er Cru. But in the great 2009 vintage their Bourgogne Rouge is Pommard in all but name. Tasted blind in the context of other 1er Cru Pommards and Volnays, one would never guess that it wasn't Pommard. On the palate there are ripe, powerful yet supple flavors of red and blue berries subtly laced with an underlying minerality. Only pinot noir from Pommard can taste like this, no where else. This is a delicious, exciting wine with strength of character and soul that may be enjoyed now or five years from now.

Serve with lighter savory meats, such as roasted poultry and pork, stronger-flavored fish such as salmon, swordfish, and halibut, as well as grilled vegetables.

Domaine de Bila-Haut-Roussillon-Domaine Chapoutier

Michel Chapoutier is one of the most renowned producers of Northern Rhone wines; many of his wines sell for well over \$100 dollars a bottle. Chapoutier, who was looking to expand his operation in the south of France, was attracted to the Roussillon for several reasons: First of all, property is far less expensive than in Saint Joseph, Hermitage or Cote Rotie. Then the geological make up of Domaine de Bila-Haut is interesting. Its stony soil includes limestone and chalk which add minerality, strength and balance to the wine. And there is a near perfect micro-climate for growing grapes.

The three grape varieties grown at Domaine de Bila-Haut are syrah, grenache and carignan. The syrah adds aromas of licorice and garrigue spice. Grenache, from 70 year old vines, adds softness and complexity and carignan adds minerality and crisp tannic notes. The wine is silky smooth and surprisingly sophisticated for the appellation and price.

Serve with hearty stews, most red meats, medium to strong flavored cheeses, and grilled or roasted poultry with savory sauces.

2010 Côtes du Rhone Blanc "Cuvée Marie" - Andrieux & Fils

While the Southern Rhone is best known for red wines, the whites are not to be missed. Made from a blend of viognier, clairette, and grenache blanc, this wine is fermented in stainless steel to preserve all the nuances of the fruit. It shows a beautiful golden color with a fresh nose of exotic fruits and white peaches. On the palate, there are crisp, delicate flavors of pineapple and peach leading to a long fragrant finish.

Since it's more full-bodied and aromatic than most white wines, you can serve this wine with a broad range of foods, such as turkey or chicken sausage, salads, fish and shellfish, pork roast, and pasta with olive oil or cream sauces.