



THE ALBANY CLUB



*Welcome To The  
International Wine & Food  
Society of Toronto*

*Tuesday March 24<sup>th</sup> 2009*

## *Menu*

*North Ontario Artic Char Gravalax Tartlet  
Venison Loin Carpaccio with Fig Chutney on  
Walnut and Raisin Crostini*



*Trio of*

*Quebec Duck Foie Gras Wrapped around Truffle  
Mousse Potted Ostrich and Pistachio Terrine on  
Blonde Frisée Leaves and Warm Winter Black  
Truffle Soup*



*Crispy Mallard Duck Breast on Salt Cured Duck,  
Roasted Mushroom and Camembert pie  
Thyme Jus and Red Currant Drizzle*



*Apple Tarte Tatin with Le Gré des Champs Cheese*

*Bon Appétit*

## *Pinot Noir Selection*

*Duck Pond Pinot Noir, 2006 (Oregon)*

*Kooyong Pinot Noir, 2005 (Australia)*

*Flat Rock Pinot Noir, 2006 (Ontario)*

*Hautes Cotes du Bourgogne, Domaine Nudant  
2005 (Burgundy – Bourgogne)*

*Vosne Romanee, Domaine du Clos Frantin  
1998 (Burgundy – Village)*

*Givry – Clos Salomon, Gardin-Perrotto  
1999 (Burgundy – Premier Cru)*

*Mazoyeres Chambertin, Domaine Perrot-Minot,  
1998 (Burgundy – Grand Cru)*

*Santé*

# I.W.F.S. PINOT NOIR TASTING

## ALBANY CLUB

### March 24th, 2009

## Enjoying Pinot Noir

HOW WELL DOES PINOT NOIR AGE? It's a question that baffles many lovers of the grape. In Burgundy alone there are wines that will last up to a couple of decades and wines that seem hardly able to last the year. Admittedly the two types do not usually come from the same producers, though sometimes they do come from the same communes.

Almost all Pinot Noir is delicious young; some is delicious mature. In between there is a period of adolescence, when the wine can be closed, even gawky, and can be as awkward at table as human adolescents. Watch out for that, and when it happens tuck your wine away for a couple of years: it is the only stage at which the grape does not give enormous pleasure. Otherwise you can catch its youthful fruit and perfume by opening it within months of bottling or you can wait until it is grown up and full of savoury spice.

### The taste of Pinot Noir

There's always something mouthwatering about good Pinot Noir; something that makes you want to go back to the glass again and again to pin down those elusive flavours. Because descriptions like strawberry, black cherry, game, leather, mushrooms, don't really tell you what it tastes like. Pinot is all these things, and none of them, sliding from one flavour to another. Words like 'complex', 'ethereal' or 'profound' may tell you even less about what it tastes like, but sometimes they are the only words that will do.

• Simple Pinot wines are the easiest to describe. Less expensive fruit-first wines from

the outlying parts of Burgundy, from Switzerland, from Carneros, from New Zealand, really do taste of strawberries. They are generally low in acidity, though the north of Burgundy can be an exception here, and low in tannin. Finer examples combine

strawberries or black cherries with sensuous yet focused flavours, perhaps with a touch of incense and spice, sometimes with a pungent, gamy richness to balance the fruit.

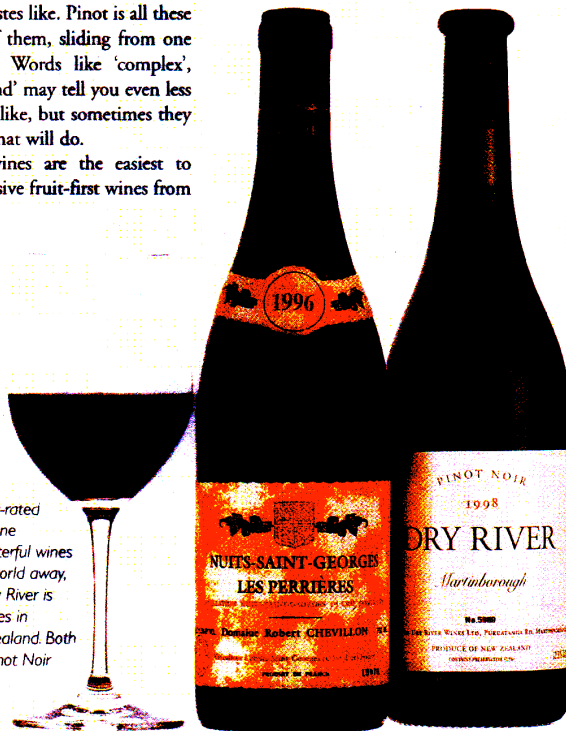
Mature wines gain flavours of leather and woodsmoke, game and undergrowth, even a touch of rotting vegetables. Primary fruit is less important, though the wines should always taste fruity and perhaps slightly sweet. But labelling a mature Pinot with a particular type of fruit is usually quite impossible; every time you think you've caught the precise flavour, it's moved on to something else.

### Matching Pinot Noir and food

The great grape of Burgundy has taken its food-friendly complexity all over the wine world. However, nothing can beat the marriage of great wine with sublime local food that is Burgundy's heritage, and it is Burgundian dishes that spring to mind as perfect partners for Pinot Noir: coq au vin, chicken with tarragon, rabbit with mustard, braised ham, boeuf bourguignon... the list is endless.

Pinot Noir's subtle flavours make it a natural choice for complex meat dishes but it is also excellent with plain grills and roasts, and with most dishes based on mushrooms. Richer examples are the ideal match for roast or casserole game birds, and in its lighter manifestations from, say, the Loire or Oregon, Pinot Noir is a good match for salmon or salmon trout.

Robert Chevillon's highly-rated Nuits-St-Georges domaine produces chewy, characterful wines from old vines. Half a world away, Dr Neil McCallum's Dry River is one of the leading names in Martinborough, New Zealand. Both estates succeed with Pinot Noir because of meticulous viticulture and winemaking.

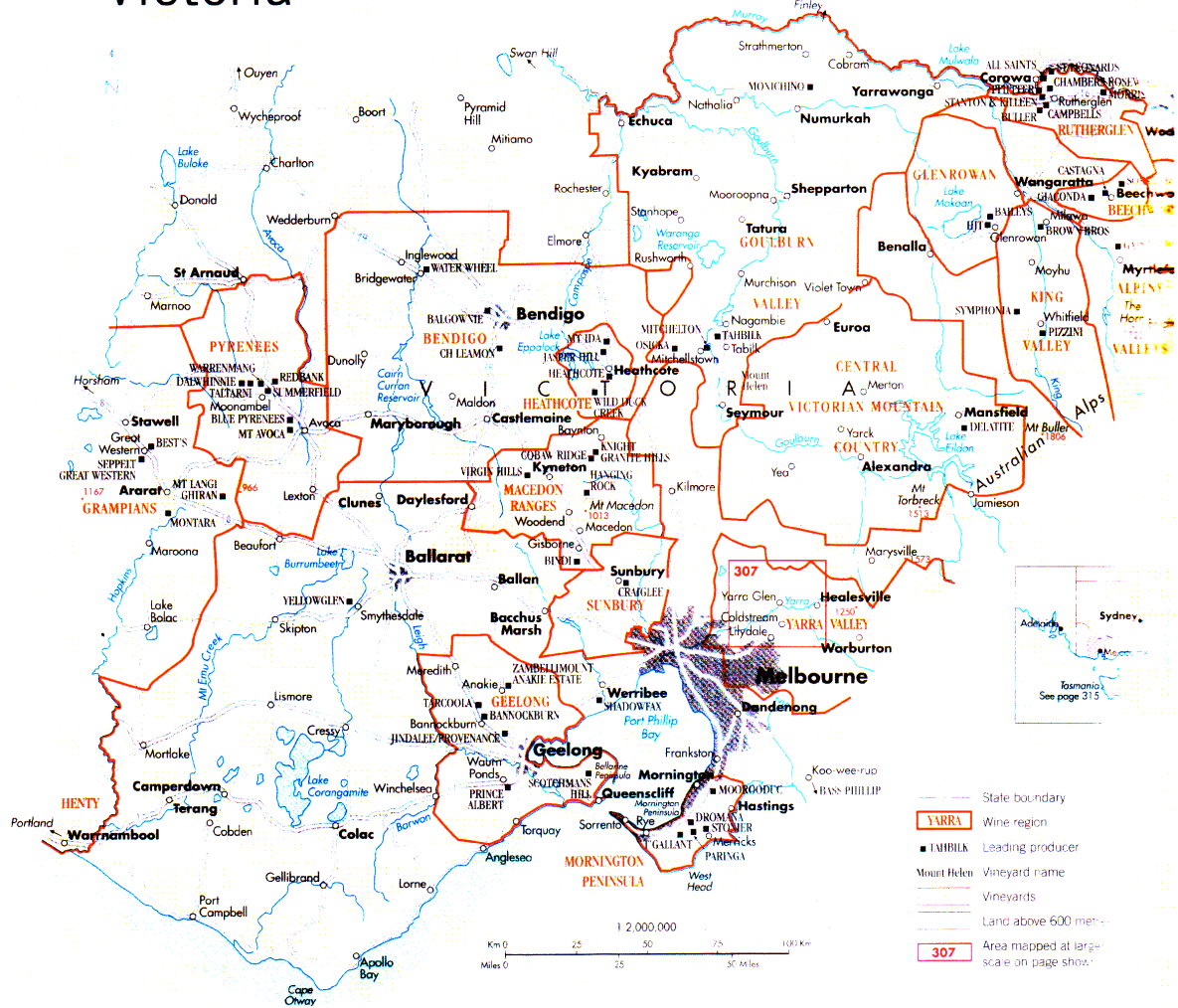




# WINE #2: KOOYONG PINOT NOIR, 2005

## Australia/Victoria: Mornington Peninsula (WR)

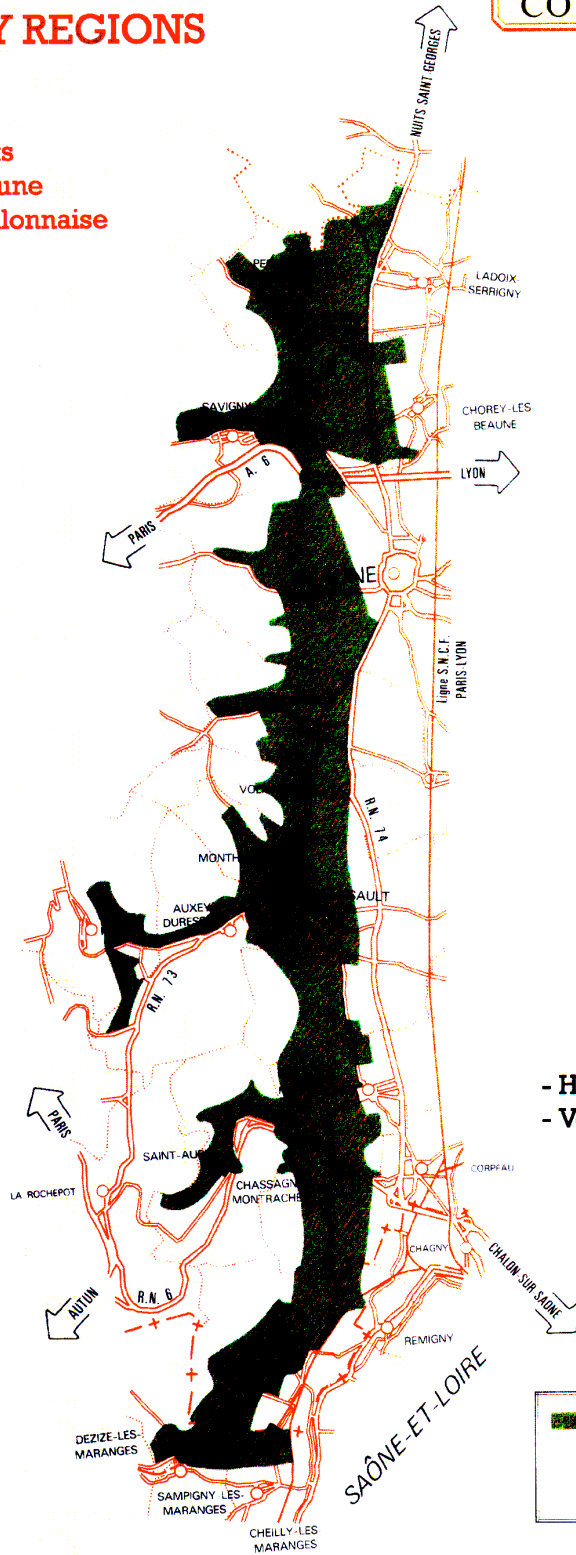
### Victoria



# BURGANDY REGIONS

- Chablis
- Cote De Nuits
- Cote De Beaune
- Cote De Chalonnaise
- Maconnais
- Beaujolais

## CÔTE DE BEAUNE



- Heart of great white production
- Very good reds

### LEGENDE


	AIRE D'IMPLANTATION DES VIGNOBLES PRODUISANT LES VINS D'APPELLATIONS D'ORIGINE CONTROLÉES (A.O.C.): GRANDS CRUS, PREMIERS CRUS, VILLAGES
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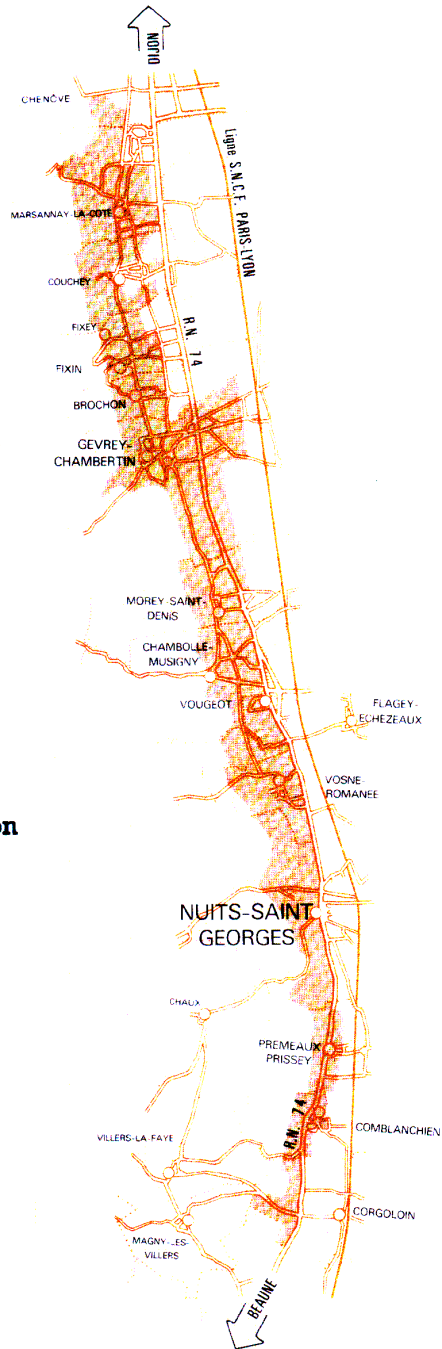
**WINE # 4: HAUTES COTES DU BOURGOGNE 2005**  
**DOMAINE NUDANT**  
**Burgundy/Cote De Nuits: Hills behind**  
**(west) of Cote De Nuits**

**CÔTE DE NUITS**

- Heart of great red production
- Virtually no whites

LEGENDE

 AIRE D'IMPLANTATION DES VIGNOBLES PRODUISANT LES VINS D'APPELLATIONS D'ORIGINE CONTROLÉES (A.O.C.): GRANDS CRUS, PREMIERS CRUS, VILLAGES



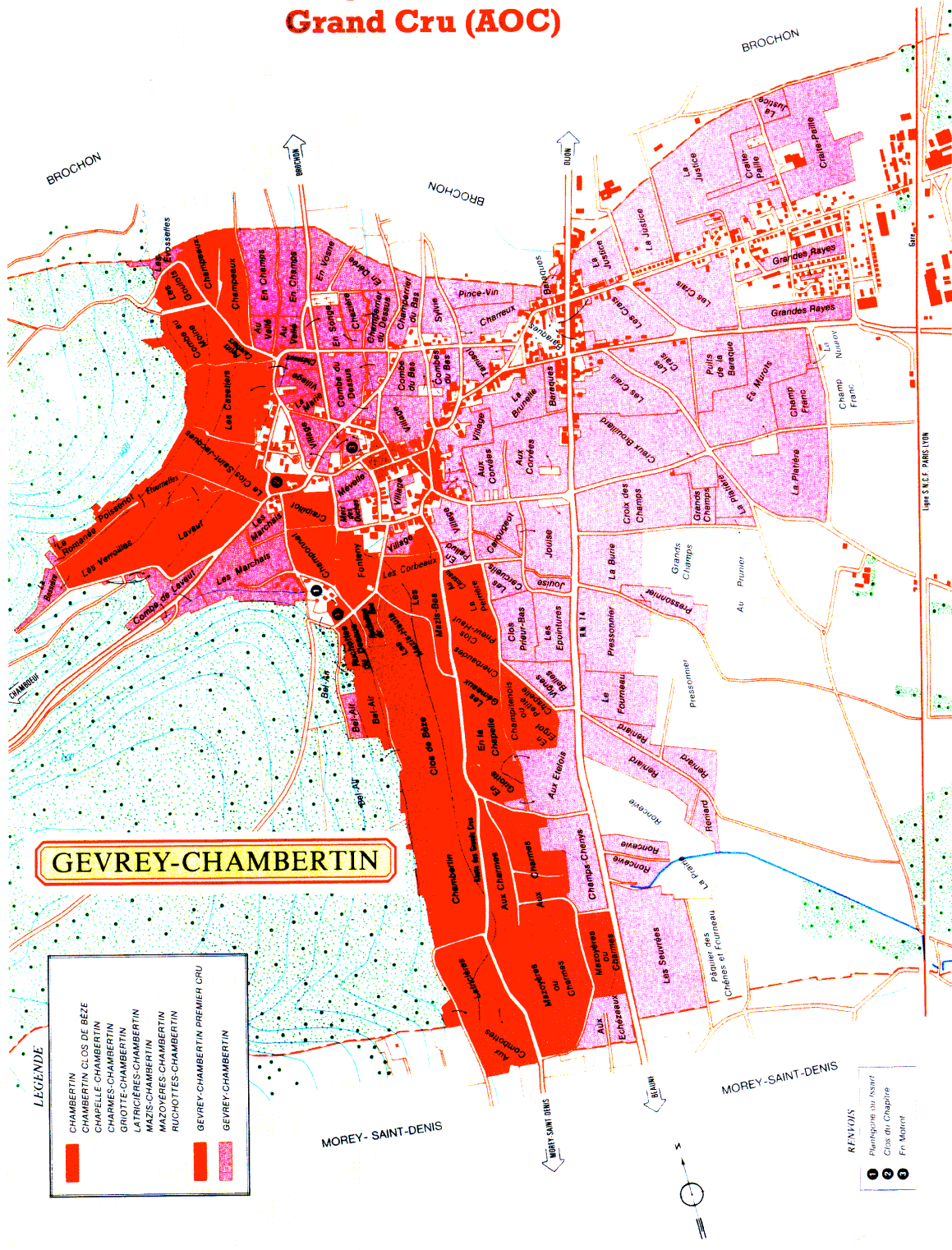


# WINE #7: MAZOYERES CHAMBERTIN 1998

## DOMAINE PERROT-MINOT

### Burgundy/Gevrey-Chambertin:

#### Grand Cru (AOC)



**GEVREY-CHAMBERTIN**

**LEGENDE**

<span style="color: red;">█</span>	CHAMBERTIN CLOS DE BEZE
<span style="color: red;">█</span>	CHAPPELLE CHAMBERTIN
<span style="color: red;">█</span>	CHARMES-CHAMBERTIN
<span style="color: red;">█</span>	GRLOTTE-CHAMBERTIN
<span style="color: red;">█</span>	LATRICHIERES-CHAMBERTIN
<span style="color: red;">█</span>	MAZOS-CHAMBERTIN
<span style="color: red;">█</span>	MAZOYERES-CHAMBERTIN
<span style="color: red;">█</span>	RUCHOTTES-CHAMBERTIN
<span style="color: red;">█</span>	GEVREY-CHAMBERTIN PREMIER CRU
<span style="color: pink;">█</span>	GEVREY-CHAMBERTIN

**REMYOIS**

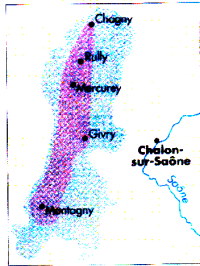
<span style="color: blue;">○</span>	Plantations ou fossés
<span style="color: blue;">○</span>	Clos du Chapitre
<span style="color: blue;">○</span>	En Mairiot

# WINE #6: GIVRY - CLOS SOLOMON 1999

## MAISON GARDIN - PERROTTO

### Burgundy/Cote Chalonnaise:

### Premier Cru (AOC)



# WINE #5: VOSNE ROMANÉE 1998

## DOMAINE CLOS FRANTIN

### Burgundy/Vosne Romanée: Village (AOC)

