

Selections



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Introducing the Delightful Wines of Château Beauferan

We owe Martine Sauvage, co-owner and manager at Château Beauferan, a huge debt of gratitude. When we needed a winery to support our application for a license from the Alcohol and Gaming Commission of Ontario, a mutual friend asked Martine if she would help out. Martine graciously agreed – without even having met us. Her willingness to assist a couple of distant strangers is typical of the Provençal attitude towards life in general and we think it shows in their wines ... generous and most agreeable.



But, this is not the only reason we are featuring the wines of Château Beauferan. We visited Martine at her winery in late February and were as delighted with the wines as we were with the opportunity to finally meet her. Château Beauferan is located in the Velaux hillside just a few kilometres away from Aix-en-Provence, the beautiful city of fountains where Cézanne spent most of his life.

Martine Sauvage on her estate

After a number of years of helping to operate the family lumber business in Liberia (many exotic woods can be found around the winery) Martine and her partners acquired Château Beauferan in 1989 and immediately started a major replanting, renovation and modernization program. The 170 hectare property includes 72 hectares of AOC Coteaux d'Aix-en-Provence classified vines and produces a wide range of grape varieties including Syrah, Grenache, Cabernet Sauvignon and Carignan for the reds and rosé and Grenache Blanc, Sauvignon and Vermentino for the white. Respect for nature, aggressive pruning (32 hectolitres per hectare), careful selection and impeccable winemaking have all helped Château Beauferan produce a series of superb, highly acclaimed award winning wines.



With Pleasure ...the Outstanding Wines of Château Beauferan

Château Beauferan produces four wines each year, a white, a rosé and two reds – “Étiquette Rouge” (Red Label) and “Étiquette Noire” (Black Label). We are presenting the 2005 Rosé and White, three vintages of “Étiquette Rouge” and one of “Étiquette Noir”. The grapes used to make these wines come from vines that on average are between thirty and thirty-five years old.

All of the wines come in six bottle cases. Why? The winery is operated almost entirely by women who don't like lugging around twelve bottle cases! We don't blame them.

2005 Château Beauferan Rosé – (12.5% Alc. by Vol.)

\$12.95



This delightful rosé is a lovely bright fuchsia colour and displays a hint of fresh red fruit (strawberries and raspberries) on the nose. It is comprised of 20% Syrah, 30% Grenache and 50% Cinsault. For those with a technical bent, it is crafted by the saignée method and maceration of the juice on the grape skins lasts for twelve hours at a very low temperature. Then the wine ferments at sixteen degrees Celsius to enhance the fruit flavour of the wine. The red fruit persists in the mouth and is joined by notes of coconut and pineapple. The finish is surprisingly long with a refreshing lingering trace of citrus fruit. This wine will go perfectly with grilled fish and many Asian dishes. While delivery won't be until late summer/early fall, don't let this deter you from [buying this marvellous wine](#). We promise to make the 2006 vintage available earlier next year.

2005 Château Beauferan Blanc – (12.0% Alc. by Vol.)

\$13.95



The only problem with this wine is that it is produced in very limited quantities and we were only able to reserve ten cases for our Members. So it will be a matter of [first come, first served](#) for this light, round, well-balanced little beauty. We will try to get our hands on more of the next vintage. It is made from 30% Grenache Blanc, 40% Rolle (Vermentino) and 30% Sauvignon Blanc. It is a brilliant yellow with glints of green and gold. A pronounced, very pleasant aroma of ripe pears with a touch of pineapple, jasmine and lime continues in the mouth to be joined by floral and mineral notes. This is a very flexible wine that can be enjoyed as an aperitif or with seafood and white meats. It should be served chilled at around eleven degrees Celsius. If only we could get more!

2001 Château Beauferan “Étiquette Rouge” – (13.0% Alc. by Vol.)	\$14.95
2003 Château Beauferan “Étiquette Rouge” – (13.0% Alc. by Vol.)	\$13.95
2004 Château Beauferan “Étiquette Rouge” – (13.0% Alc. by Vol.)	\$12.95



The big challenge here is deciding which of these superb, amazingly well-priced wines to select. Why not take a case of each? There are only six bottles per case.

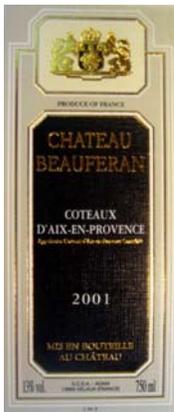
The wines are really quite different. The **2001** is made from 50% Syrah, 20% Cabernet-Sauvignon and 30% Grenache. It is an intense red-purple and offers black cherries, wild strawberries, leather, black liquorice and a trace of tobacco on the nose. It is a well-structured with soft tannins and will keep for at least another five years. Le Guide Hachette 2005 gave it one star and a glowing review. It received a Gold Medal at the Concours AOC Coteaux d’Aix. [Order here.](#)

The **2003** is a bigger, more complex wine. Comprised of 60% Syrah, 30% Grenache and 10% Cabernet Sauvignon it will cellar nicely for several years. It has a very elegant aroma of wild strawberries, Provençal spices, tropical fruits, new car leather and just a touch of mint. In the mouth it is very well balanced with lovely tannins, more spice and a lingering after taste. Listed in Le Guide Hachette, it won a Silver Medal at the Concours AOC Coteaux d’Aix. [Order here.](#)

The **2004** is a very special wine produced under nearly ideal conditions. The assemblage is 30% Syrah, 30% Grenache, 20% Cabernet Sauvignon and 20% Carignan. We tasted it from the cask. It is ruby red with flashes of violet and has a very complex nose of red berries and a hint of leather, spices and liquorice. Soft and round in the mouth with a medium finish, we found it just a little lighter and slightly more refined than the 2003 – perhaps because of its youth. Like the 2001, it received a Gold Medal at the Concours AOC Coteaux d’Aix. [Order here.](#)

All three wines should be served a little under room temperature and will go well with cold cuts, white meats and gentle pasta dishes.

2001 Château Beauferan “Étiquette Noire” – (13.0% Alc. by Vol.)	\$21.95
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Unlike “Étiquette Rouge”, “Étiquette Noire” is aged in oak barrels for about a year adding an extra dimension of complexity and finesse. Like Étiquette Rouge, the assemblage (blend of grapes) is quite different for each vintage.

The 2001 is comprised of 54% Syrah and 46% Grenache Noir. A deep garnet with splashes of violet, it has a very complex nose of red and black berries, figs, vanilla, coffee and tobacco. In the mouth it retains all these and adds cappuccino and liquorice. It is very intense and elegant with well-balanced tannins and a surprising long, pleasant after-taste. It received a four star rating from ‘La Revue du Vin de France’. The 2001 “Étiquette Noire” would be ideal with roasts (particularly lamb), grilled

meats and wild fowl. [Order here.](#)

141 Cases of Château Saint Jacques d'Albas Wines are on Their Way

The Specialty Services department of the LCBO has processed our first three orders for the wines of Château Saint Jacques d'Albas and they are on their way. The first two orders are expected by month's end while the last should be here mid-August. We will provide shipment updates as they become known.

The Value-Priced Wines of Cave Lavilledieu du Temple

Response to these well-priced, delicious wines from the south-west of France has also been very positive. There is room for several more cases before we place our first order with the winery, so please keep [those requests](#) coming in.

The Special Champagnes of Champagne Forget-Brimont

We are anxious to get these delightful Champagnes here for some special events and tasting opportunities, so we will be placing our first order by the end of June. If you would like some of this marvellous wine by early fall, please [order now](#).

Member Feedback

We really appreciate your feedback because it allows us to improve and better respond to your requirements. Many of your suggestions have already been put into place and we are working on several others. Thank you and please keep the comments coming (jaswalker@arthursellers.com).

Soon To Emerge From Arthur's Cellar

Next will be the lovely wines of Domaine de Tara including a delicious white. These will be followed by the superb southern Rhônes from Domaine de Palon and selections from our other fine wineries.

For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.

Thank you and cheers,

Hélène and Jim

PS: Our wines are also available for restaurants and other establishments that serve beverage alcohol by the glass – their prices will be a little lower because PST is not charged. If you are aware of any that might be interested, please let us know.

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