

Selections



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A Special Bordeaux Offering from Château Robin



Château Robin is a very old estate that was mentioned in the first edition of Guide Féret in 1874. The average age of the vines is 40 years. Owned by the Caillé family since 2004, the property has twelve and a half hectares under production in Côtes de Castillon, part of the fabled Bordeaux region.

Côtes de Castillon

Robert M. Parker, Jr. has this to say about the Côtes de Castillon in the fourth edition of his book, 'Bordeaux'. "Now the most fashionable of the satellite appellations [of Bordeaux], the Côtes de Castillon is a hotbed of activity as well as fertile hunting ground for a bevy of overachievers. Located east of Puisseguin-St.-Emilion, approximately 25 miles from Bordeaux, the appellation is named after the commune called Castillon-La-Bataille, which commemorates the Battle of Castillon. This 1453 battle marked the conclusion of the Hundred Years' War when the English Commander, Talbot, died during the defeat of his army.

As one of the older winemaking regions in the area, viticultural practices can be traced to Roman times. Appellation status was awarded in 1955 and there has been significantly more interest expressed in the wines as a lower-priced alternative to the wines of St.-Emilion."

A Special Introduction from Jérôme Caillé

We met the engaging, enthusiastic and innovative Jérôme Caillé at a wine exhibition in Cannes this February. He was very encouraging when we told him about our plans to operate a wine club in Ontario and told us he would be pleased to support our efforts. When we sampled his wines, we knew we had the basis of a wonderful partnership.



Château Robin overlooking its vineyards

Jérôme wanted to mark his involvement with Arthur's Cellar Wine Club in a special way. So, he has packaged his award winning 2002 Château Robin in beautiful six-bottle wooden cases at a set price of only \$24.00 a bottle - \$144.00 per case. They would grace anybody's cellar and make ideal gifts for special occasions, including Christmas.



Our six-bottle case will be similar to this twelve-bottle case.

2002 Château Robin (Red) – (13.5% Alc./Vol.)

\$24.00



Château Robin is a wine that can be enjoyed young (round and supple with a good balance between the fruit and tannins) or that will develop beautifully with cellaring. The 2002 vintage is comprised of 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon. It is aged in new French oak barrels (50%), oak barrels that have been used once before (25%) and the remainder in vats to maintain the fruitiness of the wine.

It is a dark red, almost black wine that displays dried plums and blackberries, almonds, smoke and vanilla on the nose. In the mouth there is an explosion of flavours that include blackberries, raspberries, toast and liquorice. It has great concentration, is full, dense and round and is exceptionally unctuous. This wine has everything one would expect from a cru classé at a much higher price.

Here is what the **world's wine press** has to say about this remarkable wine:

“You can't beat the quality/price ratio on this one. An ultra-stylish, sexy wine that has the complexity and depth to age but enough lushness to drink now.” – Leslie Sbrocco; Epicurious.com (associated with Bon Appetit and Gourmet magazines).

“Winner of a top rating by our grand jury last year, they came within a hair again this year and the 2002 wine is no less remarkable (than the 2001). A powerful wine typical of the area that you could age for three to five years, and then serve with roast beef. - two star rating” - Le Guide Hachette, 2006

The 2002 Château Robin won a gold medal at the Concours Général Agricole de Paris 2004, a commendation by Decanter World Wine Awards and a bronze medal at the Concours de Bordeaux 2004. It also was included among the Top 100 Bordeaux by the Bordeaux Wine Bureau.

We are going to place our first order of 2002 Château Robin with the LCB0 on Friday, August 4. Please order now to make sure you are among the first to get this wonderful wine in Jérôme's special wooden case.

The first 100 Cases of Château Saint Jacques d'Albas Wines are here!

Many members have already received and tried our first wines to arrive and the comments are very encouraging and gratifying. The Rosé is a delight to drink now (well cooled) but we recommend that the reds be held until the cooler fall weather. If temptation is too great, we suggest that the reds be decanted at least two hours before drinking and be cooled down a bit. We were surprised by the fact that the 2004 Domaine Minervois red was tested by the LCBO to contain 14.6% alcohol/volume, not the 13.5% stated by the winery. More bang for the very reasonable buck – actually, \$14.95. We are going to place another order soon – details to follow.

The Next 39 Cases of Ch. Saint Jacques d'Albas Wines are also here!

The Specialty Services department of the LCBO has advised us that the latest shipment from Ch. St Jacques d'Albas has also arrived. It is estimated that they will take two weeks to clear the wine. We will let each of you who ordered these wines know about delivery as soon we receive word from the LCBO

The Value-Priced Wines of Cave Lavilledieu du Temple

Our first order for this winery has been processed by the LCBO and we expect it to arrive in early fall.

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 on Friday, July 28. (We had originally said the end of June, but our contact Eva Schubert is on vacation. If you would like some of this marvellous wine by early fall, please [order now](#).

The White Wines of Domaine de Tara Oops!

We sent our friends at Domaine de Tara the final draft of the 'Selections' newsletter in which we were introducing their wonderful whites only to learn that the winery was in the process of being sold! So, we have to enter into a new agency agreement with the new owners before we can bring their wines to you. Stay tuned.

Soon To Emerge From Arthur's Cellar

Next will be the superb southern Rhônes from Domaine de Palon (including a very limited supply of white) and the delightful wines of Château de L'Isolette, including the featured red chosen by Pierre Cardin for his famed Maxim's restaurant in Paris and two whites in quantity. Then will come the remarkable wines of Domaine la Croix Chaptal and the storied (literally – get all the information in advance from the delightful book, 'Virgile's Vineyard – A Year in the Languedoc Wine Country' by Patrick Moon) Coteaux du Languedoc from Domaine Virgile Joly.

'Super Selections'

We have been very fortunate to establish partnerships with several producers whose wines are actively sought after by wine connoisseurs around the globe. These producers include Domaine Roger Sabon and Vignobles Mousset-Barrot of Chateauneuf-du-Pape and Alex Gambal of Burgundy. Several of their wines have recently received ratings between 92 and 100 by Robert Parker and the Wine Spectator. Their wines are quite expensive and are in very limited supply. While the wineries have agreed to make their wines available to our Members, we will have to act very quickly or the wines will be taken by collectors in other countries. These wines will not be available through the LCBO. We will introduce these wines to you over the next couple of weeks under our new banner, 'Super Selections'.

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).

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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