

Selections



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Back By Popular Demand – Château Beauferan

It was exactly a year ago that we first introduced the superb, very well-priced wines from Château Beauferan (see [‘Selections’](#), Volume 06, Issue 4). They were a huge hit with our Members and we are delighted to bring them back – the 2004 “Étiquette Rouge” (a repeat), the scarce but marvellous 2006 Blanc and the lively 2006 Rosé.



Martine Sauvage and Hélène survey the beautiful estate

We returned to Château Beauferan a couple of months ago to check out the most recent vintage. “Emma” our trusty GPS guided us unerringly past beautiful Aix-en-Provence with its many fountains and through the picturesque village of Velaux to the estate tucked away in the hills a few kilometres away. We were delighted to see that the surrounding countryside was making a valiant effort to rejuvenate itself following the devastating fire that had destroyed the majestic old growth pine forest three years earlier.

Martine Sauvage, the proprietor of Château Beauferan was waiting for us and soon Hélène and I were doing what we each do best – she catching up on all the gossip and goings on in the wine world of Provence and me clutching a tasting glass with several open bottles of wine before me. Never has the theory of comparative economic advantage been more effectively demonstrated.

Martine and her partners have owned Château Beauferan for seventeen years and over that time they have invested heavily in the vineyards and winery. The effort is bearing fruit as their award-winning wines are being aggressively sought after by connoisseurs around the world. While they maintain very realistic pricing, their quantities are quite restricted. We have been promised twelve cases of each of the wines we are featuring and will try to secure more if demand warrants.

Coteaux d'Aix en Provence

When you taste a Provence wine, you are tasting a little bit of history. 2,600 years ago, the Phoenicians first set foot on the beaches of Marseille and introduced France to a plant that would change her forever: the vine.

Situated between Saint-Rémy-de-Provence, home of our wine guru, M. Esparza and Mont Sainte-Victoire, much painted by Cezanne, this 10,000 acre appellation forms the borders of the historic capital of Provence. Apart from the wealth of its history, the terroir of Coteaux d'Aix-en-Provence provides the ideal conditions for vines to flourish: clay limestone soils, the famous "Mistral" winds and plenty of sunshine (nearly 3,000 hours per year!). Capitalizing on these natural assets, today's winemakers combine age-old savoir faire with modern agricultural methods to produce quality wines with a wide range of personalities. Full-bodied reds with ample character and powerful bouquet; delicate and aromatic whites with distinctive elegance and; fruity rosés with refreshing and supple flavours.



Martine, the gracious host - guess who's on this side of the table?

The wines of Château Beauferan = great value

It was a delight to try these wines again and I think they are getting better with each succeeding vintage. We are offering three delicious, food-friendly wines from Château Beauferan – a red, a white and a rosé. Each comes in a **twelve-bottle case**. They are in very short supply and we have been guaranteed only twelve cases of each. We will try to get more if possible. In order get them here before the end of the summer, we will be placing our order with the LCBO on **Wednesday, June 6th**.

Château Beauferan 2006 Rosé – (12.5% Alc./Vol.)

\$15.00



This is a lighter rosé that is very stylish in France these days. It is made by the saignée method and is 20% Syrah, 30% Grenache and 50% Cinsault. It is a lovely bright pink colour and displays lively red fruit (strawberries and raspberries) on the nose. The red fruit persists in the mouth and is joined by hints of coconut and pineapple. The finish is surprisingly long with a refreshing, lingering trace of citrus fruit. This wine is a perfect lake or poolside sipper and will go brilliantly with grilled fish, oriental dishes and it is fabulous with sushi. This is a smashing rosé for a great price. [Order](#) some now!!

Château Beauferan 2006 Blanc – (12.0% Alc./Vol.)

\$16.00



This is a light, round, well balanced little beauty that is produced in very small quantities. 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. It has a very pleasant aroma of ripe pears with a touch of pineapple, jasmine and lime which continue in the mouth to be joined by floral and mineral notes. This very fresh wine can be enjoyed as an aperitif or with seafood and white meats. You won't find a better white for the price. It is very scarce ... our allotment is only 12 cases. [Get yours now!](#)

Château Beauferan 2004 “Étiquette Rouge” Rouge – (13.0% Alc./Vol.)

\$15.50



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. It received a Gold Medal at the Concours AOC Coteaux d'Aix and was extremely popular with those who selected it on our first Château Beauferan order. It is ruby red with flashes of violet and has a complex nose of red berries, a hint of leather, spices and liquorice. Soft and round in the mouth, it is very well balanced and refined. This lovely wine will go well with grilled meat and pizzas! This is a real bargain! [Secure](#) some for yourself now!

Soon to Emerge from Arthur's Cellar

Next will be the amazing Gigondas, Vacqueyras and Côtes du Rhône from Domaine Palon and the brilliant white Vins de Pays Duché d'Uzès (a recent find) from Domaine Chabrier Fils, two marvellous Italian Barbera d'Asti from Poderi Rosso Giovanni and Az. Agricola Ferro Carlo, wonderful Cahors from Château Famaey, nectar from the Burgundian house of Alex Gambal, some more Parker rated Châteauneuf-du-Pape (these from Mousset-Barrot) and many others.

Special Events – Food and Wine Pairing Evenings a Great Success!

Our two food and wine pairing evenings in April with not one, but two French Vintners were resounding successes. Jérôme Caillé of Château Robin and Charles Pacaud of Domaine La Croix Chaptal regaled us and ninety guests at Bodega Restaurant in Toronto and at Thyme Restaurant and Wine Bar in Oakville where the chefs matched their delicious cuisine to the fabulous wines. You can still order the featured wines ... until Tuesday, May 29th when we take the orders to the LCBO.

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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