

Tasting Notes from Maxine Borcharding for Wine Seminar #2: Classifications, Friday, June 12, 5-6 pm.

Our second short class in this series looks at classifications and ratings: what are they and what do they tell you about the wine. We'll explore the AOC system, how the rules change as the terroir becomes more specific, and how some regions, like Bordeaux and Burgundy, add rating systems that are superimposed over the AOC. We will also define and describe the less restrictive classifications of Vin du Pays and Vin de France. Wine is, of course, a sensory experience, so we invite you to taste along with the presentation.

Do you prefer crisp whites for summer, or are you hankering for juicy reds to pair with meat on the grill? You don't have to choose, because you can select from two very different three-packs, both of which show how the AOC classification system distinguishes between terroirs. We will discuss the wines from both, so you can select your favorite color, or splurge and grab a six pack. As with our terroir selection, we are pleased to offer Alliance members these wines at a discounted price.

Do you love seafood? Especially shellfish? Then select our white three-pack of three distinctively different Chardonnays from Chablis: a Petite Chablis, a Chablis and a Chablis Premier Cru from the same vintage and producer.

Or if red wine is your passion, go with our three pack from one of the most deliciously under-rated regions: Beaujolais. All of the Beaujolais in our three-pack are produced using traditional alcoholic fermentation like the wines of Burgundy rather than by the semi-carbonic maceration method used to produce Beaujolais Nouveau. The selection includes a fruit forward Beaujolais AOC from the south grown on sedimentary soil, a Beaujolais Villages AOC from further north with granitic soils that produce more color and concentration, and an extremely age-worthy Beaujolais Cru from Moulin-a-Vent, one of the top villages in the north.

Register for the Classifications seminar here:

<http://events.constantcontact.com/register/event?llr=59hm8ccab&oeidk=a07eh39ocer40f8d6d8>

Purchase white and/or red wine trios when you register or from the Alliance [Boutique](#). Pick them up June 6 & 7 from 2-4pm at the Alliance or by appointment.

White Wines: Alliance price for the trio of Chardonnays from Chablis: \$75

Savary Petit Chablis 2018

The key difference between Petite Chablis and Chablis is the soil. Petite Chablis is grown on Portlandian Marl, Chablis and Chablis Grand Cru are grown on Kimmeridgian Marl. The two soils differ in their relative proportions of limestone and clay.

Kermit Lynch, importer: This delicious white from Petit Chablis offers refreshment, with wholly original flavors. Lemon zest, star fruit, wet stone, and white flowers all coat the palate in a bone dry, vitalizing, and immensely enjoyable wine.

Savary Chablis 2018

Kermit Lynch, importer: Winemaking is a relatively straightforward task at Domaine Savary. The grapes are pressed, fermented in temperature-controlled stainless-steel tanks, and aged on their lees until bottling – nothing fancy or complicated here. The goal is to showcase the stony Kimmeridgian limestone terroir of the Chablis in its purest form, and these techniques, executed with rigor and precision, are just what it takes to allow this most distinctive expression of Chardonnay to shine. As a result, the Savary wines are textbook Chablis: crisp, racy, and mouth-watering, evoking typical aromas of white flowers, citrus, and crushed seashells.

Savary Chablis 1er Cru Fourchaume 2018

Kermit Lynch, importer: One of the best-known *premiers crus* of Chablis, Fourchaume consistently produces wines that flirt with *grand cru* quality. The poor soils on this well-exposed slope, scattered with chunks of Kimmeridgian limestone, put stress on the vine, causing it to plunge its roots deep in search of nutrients. Concentration, power, and plenty of flesh on the bones are Fourchaume's hallmarks, with generous Chardonnay fruit coating an unapologetically stony spine – a grandiose *premier cru*, indeed.

Red Wines: Alliance price for the trio of reds from Beaujolais: \$60

Terres Dorées Beaujolais "l'Ancien Vielle Vignes" 2018

L'Ancien comes from Jean-Paul Brun's home village of Charnay in the southern Beaujolais. The vines range in age from 40 to 60 years old and are planted on slopes sporting the area's signature sandy clay-limestone soils, featuring the particular local "dorée" or "golden" limestone that is laden with iron. These older vines have always been farmed organically and harvested by hand and yield small, thick-skinned Gamay berries. As for all Terres Dorées reds, the vinification is traditional Burgundian rather than the normal carbonic maceration in Beaujolais. The 2018 shows a bright deep red color. The aromas are high-toned and ripe with red currant, raspberry and wild strawberry, quite bright and floral. The palate shows lush, ripe berry fruits backed by

citrusy acidity, quite refreshing. The finish is long and sappy with bright red fruits and tart acidity.

Jean Foillard Beaujolais Villages 2018

[Wine.com](https://www.wine.com): The Beaujolais village is from parcels located in Villié-Morgon, Lancié, Saint-Amour, and St-Etienne-La-Varenne. Vinification is traditional, whole cluster lasting 15 days in concrete tank. Jean raises his wines in older barrels sourced from top estates in Burgundy, a logical decision for someone crafting Gamay in a Burgundian style. Foillard's Beaujolais are deep, structured, and complex, with a velvety lushness that makes them irresistible when young despite their aging potential.

Kermit Lynch Importer: Featuring grapes from high-elevation, granite heavy terroirs barely outside the region's crus, this wine is silky and seductive, with notes of rose petals, red berries, and stones. With just the right amount of tannin and acidity, and lots of class, it is perfect for all occasions."

Vignobles Bulliat Moulin-a-Vent 2018

French Libation: A rich, powerful and racy wine. Deep garnet robe. Aromas dominated by blackcurrant, cinnamon, pear and blackberry. Will keep 10 to 12 years.

Wine Enthusiast, 90 points: This structured wine has plenty of fruit plus fine tannins to allow it to age further. Black-cherry flavors are laced with acidity and filled with spice. Drink from late 2020.

Wine Authorities: Vignoble Bulliat, Moulin-à-Vent, Beaujolais, France, 2018 {organic} 100% Gamay Goji & Pomegranate, Dusty Cedar & Orange Zest, Winter Spice Moulin-à-Vent, if not the outright king of the Beaujolais crus in terms of intensity, is certainly a contender. The affable Gamay shows its sterner side here, often without the softening impact of carbonic maceration. This example combines the classic juiciness and berry-ish perfume that draws many wine lovers to the best and brightest crus of Beaujolais with a spicy, oak-infused potpourri and a firmness that interestingly and impressively recalls youthful Nebbiolo. Voilà!