



*The International Wine & Food Society*  
**Council Bluffs Branch**

## ***Amour du Rhône Dinner***

### ***Le Voltaire French Restaurant***

***February 6, 2015 Quaffing 6:30PM Dinner 7:00PM***

*569 North 155th Plaza, Omaha, NE 68154*

***Certified Chef de Cuisine – Cedric Fichetpain***

#### **Appetizers and Quaffing**

Salmon Paté on toast

Brie Josettes

Fresh Green Lentil Salad bites topped with Balsamic Vinaigrette & Feta Cheese

*Côtes du Rhône Cuvée Romaine Domaine la Garrigue 2013 (WA 90)*

*Côtes du Rhône Bouquet des Garrigues Clos du Caillou 2011 (WA 90)*

*Côtes du Roussillon Blanc Vieilles Vignes Château Saint-Roch 2013 (WA 92)*

#### **Soup**

Beets-Goat Cheese Pecan Soup

*Viognier La Rosine Michel Ogier 2011 (WA 91)*

#### **Beef with Syrah**

Beef Tenderloin with a Grape Mustard Sauce, Mashed Potato, Brussel Sprouts

*St. Joseph Les Coches Louis Barruol 2010 (WS 93)*

*Cornas Chaillots Balthazar 2011 (WS 94)*

#### **Apple Sorbet**

#### **Game with Grenache**

Seared Pheasant with Wild Mushroom Sauce, Soft Polenta, Carrots

*Châteauneuf du Pape Grand Veneur 2009 (WA 92)*

*Gigondas Vieilles Vignes Domaine St. Damien 2008 (WA 90)*

#### **Dessert**

Chocolate Mousse

*Petit Guiraud Sauternes 2010 (WS 90)*

***Producers:*** Phyllis Hegstrom & Tom Murnan

***Cost*** \$135.00 per person Members & Guests

***Dress:*** Women Dressy Casual

***Men:*** Slacks, Sport Shirt, Wear your Medallion

**Reservations due by Sunday, February 1, 2015... Your check is your reservation...**

*Mail check payable to IWFS – CB to Phyllis Hegstrom, 14807 California Street, Omaha, NE 68154*

**Any questions, call Phyllis Hegstrom at 402.880.4192**

## **Tasting Notes**

### **1) Cotes du Rhone Cuvee Romaine Domaine la Garrigue 2013 – 90 WA**

Domaine La Garrigue has always been one of my favorite Eric Solomon estates. Solomon has the producer bottle this cuvee two or three years before La Garrigue's other wines. It is essentially declassified Vacqueyras from 60- to 90-year-old vines. Another wine looked after by Philippe Cambie, it has been a consistent winner in every vintage I have tasted, and the 2013 is again an outstanding effort. A blend of 65% Grenache, 25% Mourvedre and 10% Syrah aged in concrete, it is a quintessential Provencal fruit bomb offering abundant notes of black cherries, black currants, roasted Provencal herbs, licorice, incense and background earth. It possesses a dark ruby/plum/purple color, medium to full body, and a ripe, fleshy, hedonistic personality. Drink it over the next 2-3 years.

### **2) Cotes du Rhone Bouquet des Garrigues Clos du Caillou 2011 – WA 90**

Along the same lines, and showing surprising depth and richness in the vintage, the 2011 Cotes du Rhone Bouquet des Garrigues offers loads of spice, kirsch liqueur, hints of leather, and crushed flowers on the nose. Medium-bodied, elegant and textured, yet also with sweet tannin, it should be consumed over the coming 4-5 years. Drink now-2019.

### **3) Cotes du Roussillon Blanc Vieilles Vignes Chateau Saint-Roch 2013 – WA 92**

The 2013 Cotes du Roussillon Vieilles Vignes Blanc is comprised of 80% Grenache Blanc and 20% Marsanne brought up all in concrete tank. Rich and honeyed, with gorgeous minerality, it offers up hints of pineapple and tangerine to go with a medium to full-bodied, textured and full-flavored style. Not for a summer day, it's a knockout white to pair with food. Enjoy it over the coming couple of years (although it could certainly evolve past that).

A new venture between Jean-Marc Lafage and importer Eric Solomon, Chateau St. Roch is located in the Agly Valley, in the appellation of Maury. The majority of the vines were planted in the 1930s and lie at elevations ranging from 360 to 1,110 feet. Both the red and white tasted here are superb.

### **4) Viognier La Rosine Michel Ogier 2011 – WA 91**

The 2011 Viognier de Rosine was aged in a combination of barrel and foudre and went through partial malolactic fermentation. Elegant white peach and apricot notes intermixed with honeysuckle jump from the glass of this medium-bodied, crisp, fresh, lively white. It is a dead-ringer for a fine Condrieu.

### **St. Joseph Les Coches Louis Barruol 2010– WS 93**

This is dark, featuring plum, fig and boysenberry pâte de fruit notes at the core, but also very racy, with a vibrant graphite spine and mouthwatering cut on the finish. Everything has a dusting of charcoal for added texture and grip. Intense. Best from 2014 through 2025. 100 cases imported.

### 5) Cornas Chaillots Balthazar 2011 – WS 94

Dark and densely packed, with currant confiture, blackberry paste and warm fig notes coiled tightly, held in check by a frame of singed alder and olive flavors. The finish shows a chalky underpinning, revealing serious grip and density. Best from 2016 through 2026. 112 cases imported.

### 6) Chateauneuf du Pape Grand Veneur 2009 – WA 92

The 2009 Chateauneuf du Pape (a 3,500-case blend of 70% Grenache, 20% Syrah and 10% Mourvedre from nearly 70 year old vines) exhibits abundant notes of sweet cassis, licorice, kirsch, garrigue and tobacco leaf in a full-bodied, layered, opulently textured style. This hedonistic turn-on should continue to drink well for a decade or more.

### 7) Gigondas Vieilles Vignes Domaine St. Damien 2008 – WA 90

The only Gigondas that Saurel made in 2008 is the 2008 Gigondas Vieilles Vignes. One of the finest wines I tasted in what is a very difficult year for the appellation, it offers delicious ripe black fruit, spring flower, and crushed rock characteristics as well as a surprisingly opulent, dense style with outstanding concentration, texture, and length. Consume it over the next 7-8 years.

### 8) Petit Guiraud – WS 90

This has an unctuous feel, with apricot, date, meringue and almond cream notes all rolled together and lingering through the rounded finish. Ripe, polished and long, showing nice range. Drink now through 2017.

\* \* \* \* \*

