

## Wine & Cheese by TCC's June 2010 Wine Club

This month we bring you to France! We are featuring two wines from two different regions in France. Our first selection is the Domaine Tolmard Mâcon-Chardonnay from the Maconnais region of Burgundy. Gerald and Philibert Talmard are father and son vitners that operate a vineyard that has been passed on from father to son since the 17th century. The first mention of winegrowing in the Maconnais region is by 4th century Roman poet Ausonius, but it was the Cistercian monks who, in the 11th and 12th centuries, established the Maconnais as a wine region. True recognition came a little later when in 1660, a grower from the region, Claude Brosse, traveled to Versailles with two casks of his wine. As the story goes, he arrived just as Mass was being conducted. He immediately kneeled but, being a head taller than the rest of the congregation, caught the attention of the king who thought he had remained sitting. The king loved his wine and this led to regular shipments to the court. While Burgundy is renowned as the home of Pinot Noir, it is also the source for the Chardonnay grape. Appellations such as Meursault, Montrachet, and Corton Charlemagne proudly take their place among the most sought-after in all the world of wine. With a richness and complexity few wines can match, Chardonnay from Burgundy can improve in the bottle for decades and is arguably the most age-worthy dry white wine in the world.

Our second selection La Baronne Rouge is brought to us by the Lignères family. The history of the Lignères family is one of doctors with wine in their veins! The family boasts a general practitioner, a pharmacist, a village Doctor in Moux, a dentist and a pharmacist-biologist! In 1957, André and Suzette Lignères bought La Baronne estate in the Montagne d'Alaric zone of Corbieres in the Languedoc-Roussillon region. Since then, they have gradually expanded the domaine, acquiring the most attractive terroirs of the area, particularly Las Vals, which was acquired in the eighties. In 2002, Richard Marlowe, a fan of the estate wines, organized a meeting with the renowned Tuscan wine consultant, Stefano Chioccioli. Since then, they have developed a very close relationship with Stefano and share an aim to showcase the complexity of the terroirs of the Alaric Mountain.

In the following pages, there is some information regarding your wine club selections. First, you'll find maps\* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

### The Gang at TCC



Wine & Cheese by TCC



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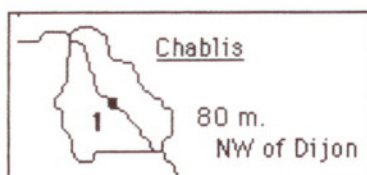
## #42 -- BOURGOGNE / BURGUNDY

### SUB-REGIONS (acres in production excluding regional ACs: 2002)

1. Chablis (11,735 acres)
2. Côte d'Or
  - a. Côte de Nuits (4,600)
  - b. Côte de Beaune (9,750)
3. Côte Chalonnaise (3,900)
4. Maconnais (13,400)
5. Beaujolais (56,500)

Regionals ("AC Bourgogne" et al. --c. 22,100)

6. Coteaux du Lyonnais (880; 581,100 g.--91% red; Gamay & Chardonnay: not part of Burgundy)



The Region has 2 zonal Vins de Pays: "Coteaux de l'Auxois" (65 acres) covers the SW portion of the Côte d'Or département, and "Ste.-Marie-la-Blanche" (40) the southern Côte d'Or & the northern Saône-et-Loire départements.

(30 m. west of Villefranche)



- y - Côtes Roannaise (200 acres)
- z - Côtes du Forez (375 acres)

both VDQS Gamay wines (307,500 gallons total)

(physically proximate but not part of Burgundy)

### VARIETIES (acres--AOC & non: 2001)

Chardonnay	33,000	Pinot noir	26,050
Aligoté	4,300	Gamay noir à jus blanc	61,000
Others *	c. 650		

(\* there are a few hundred acres of Sauvignon blanc; in addition, Pinot blanc, Pinot gris, Melon, César etc. altogether account for another few hundred acres).

### CWS



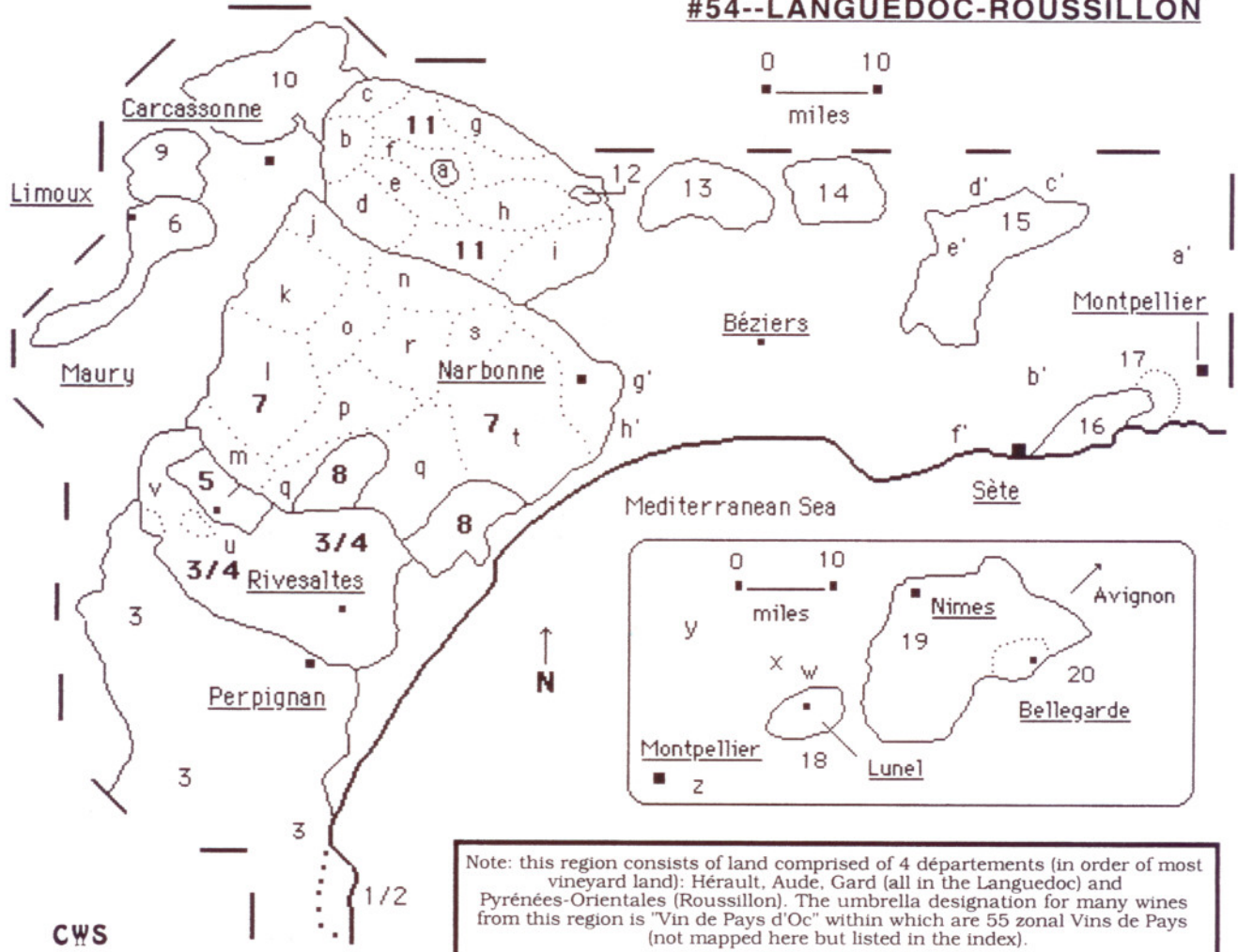
### VINEYARD LAND (2002)

122,100 planted acres (98.5% AOC) \*

74.7 million gals. (65% reds)

\* there are c. 400 acres of vineyards Vin de Pays & Vin de Table

# #54--LANGUEDOC-ROUSSILLON



Note: this region consists of land comprised of 4 départements (in order of most vineyard land): Hérault, Aude, Gard (all in the Languedoc) and Pyrénées-Orientales (Roussillon). The umbrella designation for many wines from this region is "Vin de Pays d'Oc" within which are 55 zonal Vins de Pays (not mapped here but listed in the index).

## LEADING VARIETIES (acres: 2001)

**Red:** Carignan (193,200), Grenache (108,200), Syrah (80,600), Merlot (66,200), Cinsault (48,800), Cabernet-Sauvignon (35,800), Aramon (20,000), Alicante Bouschet (17,600), Mourvèdre (10,100), Cabernet franc (5,100), Tempranillo (3,700) & Caladoc (Grenache X Malbec: 2,700);

**White:** Chardonnay (24,000), Grenache blanc (12,700), Maccabeu (aka Viura: 12,400), Muscat blanc (13,100), Sauvignon blanc (11,100), Muscat Alexandria (7,600), Terret blanc/gris (6,500), Grenache gris (6,280), Ugni blanc (4,900) and Mauzac (4,130).

## ROUSSILLON (AOCs)

1. Banyuls VDN \* (2,945 acres)
  2. Collioure (1,360)
  3. Côtes du Roussillon (21,330: incl. 1 & 2)
  4. Côtes du Roussillon-Villages (7,740 \*\*)
  5. Maury VDN (4,540)
- VDN ACs Rivesaltes & Muscat de Rivesaltes (40,000: overlaps all of 1, 2 & 4 and most of 3; a small portion overlaps north into the Languedoc).

## LANGUEDOC (AOCs)

6. Limoux (incl. Blanquette & Crémant 7,100)
7. Corbières (49,980: forming 11 zones \*\*\*)
8. Fitou (5,850)
9. Côtes de Malepère (5,715)
10. Côtes de Cabardès et de l'Orbiel (2,400)
11. Minervois (38,880 \*\*\*\* and (a) Minervois-Livinière: 1,480
12. Muscat de St. Jean de Minervois (460)
13. Saint-Chinian (13,700)
14. Faugères (5,140)
15. Clairette du Languedoc (740)
16. Muscat de Frontignan VDN (1,910)
17. Muscat de Mireval VDN (770)
18. Muscat de Lunel VDN (900)
19. Costières de Nîmes (15,200)

20. Clairette de Bellegarde (275)

2001

\* Vin Doux Naturel

\*\* incl. u) Latour de France and v) Caramany sub-zones.

\*\*\* j) Montagne d'Alaric, k) Serviès, l) Termenès, m) Quéribus, n) Lézignan, o) Lagrasse, p) Saint-Victor, q) Durban, r) Boutenac, s) Fontfroide and t) Sigean.

\*\*\*\* incl. b) la Clamoux, c) les Côtes Noires, d) les Balcons de l'Aude, e) Argent Double, f) le Petite Causse, g) le Causse, h) les Mourels and i) les Serres.

The AC "Coteaux du Languedoc" (36,835 acres) covers c. 40 dispersed communes from Narbonne to Montpellier; those which may append their names to this AC include w) Verargues, x) Saint Christol, y) Saint-Drézéry, z) Pic Saint Loup, a') La Mejanelle, b') St.-Georges d'Orques, c') Montpeyroux d') Saint-Saturnin, e') Cabrières, f) (Picpoul de) Pinet, g') La Clape and h') Quatourze.

Note: figures may not jibe due to overlap of ACs



2002

## VINEYARD DATA

### LANGUEDOC

632,100 acres  
402,557,500 gals  
(19% AC & 62% VdP)

### ROUSSILLON

88,000 acres  
35,611,500 gals.  
(49% AC & 37% VdP)

## Domaine Tolmard Mâcon-Chardonnay

Type:	White
Varietal composition:	100% Chardonnay
Vineyard Location:	Chardonnay, Mâcon, Burgundy
Vintage:	2008
Country:	France
Alcohol:	13%
Age-ability:	Drink now or cellar for 5-7 years

### Winemaking Philosophy and Vinification Details

Grapes for this wine are grown in mostly clay and limestone soil. Fermentation is carried out by indigenous yeasts at a temperature between 17 and 18 degrees. Malolactic fermentation occurs between 19 and 21 degrees. The duration of fermentation varies from 2 to 3 months, depending on vintage.

### Tasting Notes

This wine has a pale yellow color. With a nose of nuts, baking spice and honey, it has rich flavors of ripe apple, tropical fruit and a hint of lemon on the finish. It is a well-balanced wine with floral undertones and hints of flint and chalk on the finish from the clay and limestone soil.

### Pairing Suggestions

A perfect match for raw oysters. Equally delicious with our spring greens salad, Chardonnay shrimp, hummus plate, aged provolone and Saint Andre cheeses.

For this month's cheese club selection, pair with Weybridge cheese. The wine's tropical notes and minerality on the finish are a nice match to the dense creamy character of the cheese.

## La Baronne Rouge

Type:	Red
Varietal composition:	60% Carignan, 40% Grenache
Vineyard Location:	Vin de Pays de Hauterive (Montagne d'Alaric)
Vintage:	2004
Country:	France
Alcohol:	14.5%
Age-ability:	Drink now or age for 3 years

### Winemaking Philosophy and Vinification Details

This wine is fermented in stainless steel tanks and concrete for 25 days. Thirty percent of the wine is aged in 1-2 year old oak barrels for 10 months with lees stirring weekly by turning the barrels. The winemaker, Stefano Chioccioli (from Greve in Chianti, Italy), uses a gentle transfer method in de-stemming and crushing the grapes. This results in a style of wine with soft tannins that is atypical for wines from this region.

### Tasting Notes

Made from vines that are up to 115 years old, this wine has a beautifully fruit-forward flavor profile. With aromas of fresh baked strawberry pie with hints of cinnamon, this wine has rich flavors of ripe Bing cherry, strawberry and plum with baking spices on the finish. It is easy drinking yet has a pleasantly rich mouthfeel.

### Pairing Suggestions

A great match to any of your favorite grilled protein as well as our antipasto and charcuterie plates. Don't forget the aged and goat cheeses.

For this month's cheese club selection, pair with Mothais Sur Feuille goat cheese. The berry and plum notes of the wine are a nice complement to the tanginess of the cheese.

Enjoy!