

PREAMBLE WINE CLUB

Tasting Monday 12th March
2007

Wines presented by
GREGORY ALKEN

FEBVRE

Original thinking in wine



FRENCH WINE

SPARKLING





Château Rives-Blanques Blanquette De Limoux Jan And Caryl Panman, Southern France

Jan and Caryl Panman, share their time between the idyllic village of Castletownshend in West Cork, Ireland and their vineyard in the high rocky hills above Carcassonne, an area that hides some of the great undiscovered jewels of French wines. Since taking over the Château's old vines a few years ago, they have attracted an avalanche of medals, stars and accolades for their wines. The world's first and original brut sparkling wine was discovered by happy accident - or by divine intervention - at a Benedictine monastery in Limoux in 1531, over a century before Dom Pérignon reputedly took the recipe up to Champagne. The world's oldest sparkler is still made to this very day only in Limoux, under the strictest AOC rules. Blanquette de Limoux is the oldest appellation in Languedoc-Roussillon, and one of the first in France. It has the lowest permitted maximum yield of any sparkling wine in the country, and is made exclusively from hand harvested grapes.

Characteristics:	Soft, apple nose, quite broad fruit with a lift of summery, floral acidity. Good balance and length.
Soil:	Limestone and marl
Cépages:	90% Mauzac (taille gobelet), 10% Chardonnay/Chenin Blanc
Vinification:	Whole, unblemished grapes hand-harvested in 40k boxes, and pressed in under two hours of harvesting. Fermented at 14 °C. in stainless steel vats with a second fermentation in the bottle.
Food match:	Enjoyable with a wide range of dishes. Salmon mousse, pan fried Sea Bass, Turkey salad, Chicken fricasée and fruit desserts that are not over sweet. Chill for up to 4 hours before serving or ½ hour in an ice bucket. Ideally serve at a temperature of 8-10°C.
Accolades:	Gold Medal , Logis de France; Silver Medal , Concours Mondial de Bruxelles; Bronze Medal , International Wine & Spirits Competition; Commended , Decanter World Wine Awards; One Star , Guide Hachette

FRENCH WINE WHITE

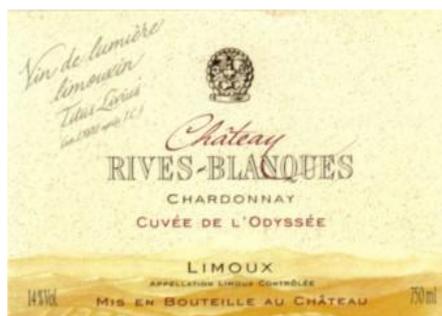


CHÂTEAU RIVES-BLANQUES LIMOUX 'DÉDICACE' AOC LIMOUX JAN AND CARYL PANMAN, SOUTHERN FRANCE

Jan and Caryl Panman, share their time between the idyllic village of Castletownshend in West Cork, Ireland and their vineyard in the high rocky hills above Carcassonne, an area that hides some of the great undiscovered jewels of French wines. Since taking over the Château's old vines a few years ago, they have attracted an avalanche of medals, stars and accolades for their trio of white wines, Dédicace [Chenin Blanc] Odyssée [Chardonnay] and Occitania [Mauzac]. We are proud to have discovered this tiny, stellar estate and to offer our customers a wine full of ripe, delicious cool-climate fruit, underpinned with refreshing acidity, full-bodied vinosity and a long, peachy and smooth finish. An exceptional wine that is truly the exception in a region not known for its chenin blanc. Dédicace has been made with great dedication from 18 year old vines: it is a "modern style of wine" (according to *Wine International*) made with care and experience which are rooted in tradition.

Characteristics:	Chenin Blanc predominates with notes of coffee and chocolate on the nose, a hint of after-eight in the mouth. An exceptional wine both complex and delicate.
Soil:	Limestone and marl
Cépages:	85% Chenin Blanc, 15% Mauzac
Vinification and Maturation:	Whole, unblemished grapes hand-harvested in 40 k boxes; pressed within two hours of harvesting. Fermented and matured for ten months in 8% new French oak barrels.
Food match:	An excellent partner for goat's cheese, chicken ham and bacon dishes, roast pork, sole or plaice, lobster or crayfish. Best served at 12-14°C.
Accolades:	Silver Medal , Concours Mondial des Bruxelles; Silver Medal , Vinalies Internationales; Bronze Medal , Concours des Grands Vins de France, Macon; Bronze Medal , Challenge International du Vin; One Star , Guide Hachette 2005

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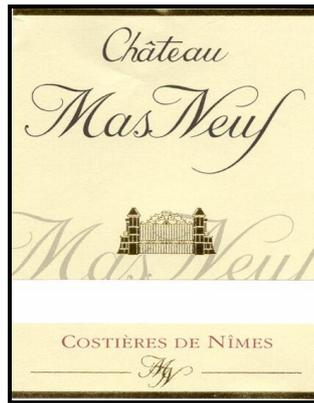


CHÂTEAU RIVES-BLANQUES CHARDONNAY CUVÉE DE L'ODYSSÉE JAN AND CARYL PANMAN, SOUTHERN FRANCE

Jan and Caryl Panman, share their time between the idyllic village of Castletownshend in West Cork, Ireland and their vineyard in the high rocky hills above Carcassonne, an area that hides some of the great undiscovered jewels of French wines. Since taking over the Château's old vines a few years ago, they have attracted an avalanche of medals, stars and accolades for their wines. Limoux has claimed a place of its own for the excellence of its Chardonnay, as evidenced by France's second most important wine auction which takes place there every year. *"The Limoux terroir gives Chardonnay a unique, special character you can find no where else."* is how René Renou, President of the French appellation institute (INAO) sums it up. The top Chardonnay fields at Château Rives-Blanques are amongst the oldest in the appellation, and arguably also amongst the best, thanks to the altitude of their unique terroir.

Characteristics:	Light yellow in colour, with a harmonious and intense nose of ripe fruits accented by notes of vanilla. The palate is supple and balanced.
Soil:	Clay and sand, silt, glacial moraine and pebbles.
Cépages:	85% Chardonnay, 15% Mauzac.
Vinification:	Grapes harvested by hand in 40 k boxes and pressed in under two hours of harvesting. Fermented and matured for 8 months in French oak barrels (30% new). Bottled on estate.
Food match:	Ideal as an aperitif or with grilled fish or seafood dishes. Best served at a temperature of 12°C.
Accolades:	Vintage 2002: Gold Medal, Logis de France 2005; Silver Medal, Oenologues de France Vinalies Internationales 2005; Silver Medal, Chardonnay du Monde 2005; Silver Medal, Concours Mondial de Bruxelles 2005; Silver Medal, & Best in Class, International Wine & Spirits Competition 2005; One Star GUIDE HACHETTE 2006; Bronze Medal, Concours des Grands Vins de France 2005.

FRENCH RED WINE

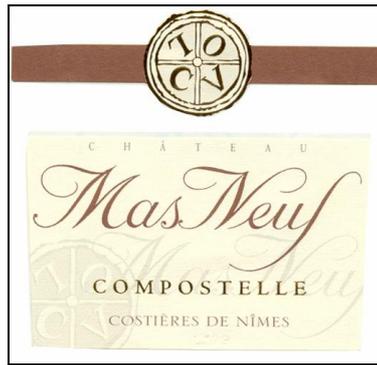


CHÂTEAU MAS NEUF CUVÉE TRADITIONELLE CHÂTEAU MAS NEUF

Château Mas Neuf is an estate of excellent standing in the Costières de Nîmes appellation, which lies in the Rhône delta country, bordering the Languedoc. The landscape is flat and somewhat dreary ending at the marshy, reedy sea edge of the Petite Camargue, but the quality of the its wines, by way of contrast, can be startlingly good with an authoritative stamp of character and power of a better-than-average Châteauneuf. In terroir terms Costières de Nîmes is not dissimilar to the sand and gravel sectors of Châteauneuf and the wines reflect the soil, the water reserves and the hillside orientation of the vines, facing the Mediterranean and thus benefiting from the sea spray and the long hours of sunshine.

Characteristics	This Château Mas Neuf is a rich, spicy warm red wine, well balanced and smooth with silky tannins.
Soil:	Mainly alluviums situated on slopes, at the extreme southern part of the Vallée du Rhône.
Cépage:	60% Syrah, 10 % Mourvèdre, 20% Grenache, 10% Carignan.
Alcohol:	13,5°
Vinification:	The grapes are hand picked from 5 to 20 year old vines and vatted for 15 to 20 days after de-stalking and pressing. Fermentation at 28°.
Maturation:	10% aged for nine months in barrels from Grand Cru Châteaux [Smith Haut Laffite, Laffite Rothschild, Pape Clément] the balance in vats.
Food Match:	Harmonizes well with game in sauce, roast white meats, beef and most Mediterranean dishes.

FRENCH RED WINE

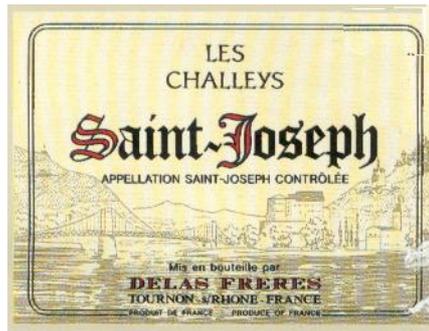


CHÂTEAU MAS NEUF CUVÉE COMPOSTELLE **APPELLATION COSTIÈRES DE NÎMES, CHÂTEAU MAS NEUF**

Château Mas Neuf is an estate of excellent standing in the Costières de Nîmes appellation, which lies in the Rhône delta country, bordering the Languedoc. The landscape is flat and somewhat dreary ending at the marshy, reedy sea edge of the Petite Camargue, but the quality of its red wines, by way of contrast, can be startlingly good with an authoritative stamp of character and power of a better-than-average Châteauneuf. In terroir terms Costières de Nîmes is not dissimilar to the sand and gravel sectors of Châteauneuf and the wines reflect the soil, the water reserves and the hillside orientation of the vines, facing the Mediterranean and thus benefiting from the sea spray and the long hours of sunshine.

Characteristics	Château Mas Neuf Cuvée Compostelle is smooth and fruity with aromas black berry fruits, hints of spice and enough richness and complexity to partner it with sauced dishes.
Soil:	pudding stones over gravel and alluvial residues. Good drainage.
Cépage:	85% Syrah, 15 % Mourvèdre.
Alcohol:	13,5°
Vinification:	20 to 30 days vatting after complete de-stalking and gentle pressing. Fermentation at 30°.
Maturation:	Aged for nine to twelve months in barrels from Grand Cru Châteaux [Smith Haut Laffite, Laffite Rothschild, Pape Clément]. Bottled unrefined and unfiltered.
Food Match:	Harmonizes well with feathered game, roast and braised meats, truffle flavoured dishes, grills and cheeses.

FRENCH RED WINE



SAINT-JOSEPH LES CHALLEYS DELAS FRÈRES

Delas Frères is a proprietor, negociant and éleveur situated in the heart of the Northern Rhône. It was founded in 1835 and now produces wines from all of the Grand Crus Rhône. Each wine is vinified plot by plot, grower by grower and the company owns extensive vineyards of its own. They also buy in grapes from neighbouring owners with whom they have dealt for years and who grow specifically for them.

Characteristics: A ruby red colour. A seductively fruity nose (raspberries, strawberries and blackcurrants), with a delicate hint of wood. On the palate this wine has good volume, and shows grippy tannins that are the true reflection of its terroir.

Soil: The soils are light and stony, with schist and gneiss over a granite base.

Cépage: 100% Syrah

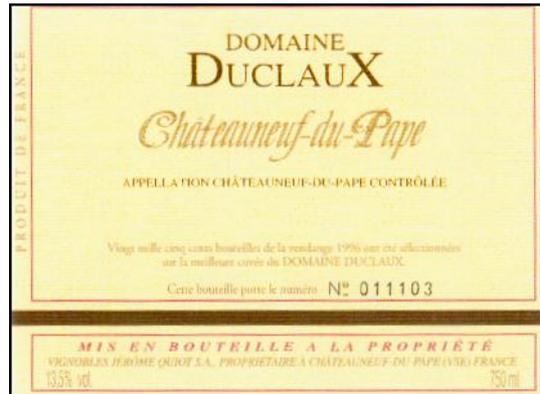
Alcohol: 12.5°

Vinification: The grapes are picked by hand, at optimum ripeness. They are then, entirely destemmed. Fermentation takes place at controlled temperatures of 28° to 32°C in open concrete tanks. After de-vatting and pressing, malolactic fermentation is carried out in tanks.

Maturation: Around 30% of the wine is aged in barrels, which brings a touch of oak to the final blend. The rest stays in tanks to preserve the full fruit aromas. These wines are racked regularly to help them stabilise naturally.

Food Match: Marinated or grilled beef, stews, mixed grills, games, and any kind of cheeses.

FRENCH RED WINE



CHÂTEAUNEUF-DU-PAPE DOMAINE DUCLAUX JÉRÔME QUIOT, CHÂTEAUNEUF-DU-PAPE

A fine family domaine in the heart of the appellation with vines grown traditionally on pudding stones. With much investment and hard work, the Domaine is reaching new heights, winning stars and medals everywhere. The quest for excellence is constant and the results most heartening.

Characteristics: Great concentration of colour and flavour, with excellent balance of fruit and tannin. A wine of good backbone, full in the mouth.

Soil: Large round reddish stones, clay, limestone.

Cépage: 73% Grenache, 11% Mourvèdre, 8% Cinsault, 6% Syrah

Alcohol: 13.5°

Vinification: Hand-picked and sorted. Crushed and partially destemmed. Two weeks fermentation and maceration with pumping over (twice a day).

Maturation: In vats and oak barrels for 24 months and then in bottle.

Food Match: All red meat dishes and strongly flavoured cheeses.

FRENCH RED WINE



CHÂTEAU MAS NEUF ARMONIA VIN DE PAYS D'OC LANGUEDOC, CHÂTEAU MAS NEUF

Château Mas Neuf is an estate of excellent standing in the Costières de Nîmes appellation, which lies in the Rhône delta country, bordering the Languedoc. The landscape is flat and somewhat dreary ending at the marshy, reedy sea edge of the Petite Camargue, but the quality of its red wines, by way of contrast, can be startlingly good with an authoritative stamp of character and power of a better-than-average Châteauneuf. In terroir terms Costières de Nîmes is not dissimilar to the sand and gravel sectors of Châteauneuf and the wines reflect the soil, the water reserves and the hillside orientation of the vines, facing the Mediterranean and thus benefiting from the sea spray and the long hours of sunshine.

Characteristics	Fruit and floral aromas on nose. Dense and fresh palate, revealing a wide palate of aromas – white fruits with a touch of honeysuckle. Good length, a complex and sensuous wine.
Soil:	pudding stones over gravel and alluvial residues. Good drainage.
Cépage:	40% grenache, 30% Merlot, 30% Cabernet.
Vinification:	Temperature controlled cold fermentation at 18°.
Food Match:	Harmonizes well with feathered game, roast and braised meats, truffle flavoured dishes, grills and cheeses.

FRENCH RED WINE



MARQUISE DE LA TOURETTE HERMITAGE DELAS FRÈRES

Founded in 1835 in Tournon-sur-Rhône, Delas Frères, owned by Champagne Deutz, is now part of the Louis Roederer group. With all the investment in recent years this cellar is now producing exceptional wines from some of the top vineyards in the northern Rhône. All wines are vinified plot by plot and vinification is adapted to suit juice from each different terroir.

Characteristics:	Ruby-red. Plum and smoke on the nose, with a liqueur-like hint of kirsch. Flat, fleshy and fairly full, with a silky texture and more depth of flavor than the regular Côte-Rôtie. Intriguing vegetal and smoky nuances.
Vineyards:	The vineyard stretches over three communes in the Drôme - Tain-l'Hermitage, Crozes-Hermitage and Larnage.
Soil:	A combination of granite with alluvial quaternary delta deposits and Pliocene clay.
Cépage:	Syrah with up to 15% Marsanne or Roussanne.
Alcohol:	13°
Vinification:	Grapes hand harvested, plot by plot, at peak maturity. Fermentation takes place in traditional open-topped concrete tanks following three days of pre-fermentary cold maceration. The maceration process continues under controlled temperatures (28-30°C). Daily cap pushing down and pumping over are carried out for 10 days with total vatting time of up to 20 days. After de-vatting and pressing, the malolactic fermentation takes place in oak barrels.
Maturation:	14-16 months in 1 - 3 year old barrels.
Food Match:	Red meats, rare or medium cooked – game, marinated meats, spicy stews.

Accolades 2000 vintage: The deep ruby/purple-colored 2000 Hermitage Marquise de le Tourette offers up aromas of crème de cassis, creosote, vanilla, and Asian spices. Dense, rich and medium to full – bodied, this elegant, finesse-styled Hermitage has taken on more weight as the result of the addition of Les Bessards 2000 to the blend. Anticipated maturity : 2006-2017. **The Wine Advocate by Robert M. Parker – July 2003 / Score 90**

Ruby-red. Plum and smoke on the nose, with a liqueur-like hint of kirsch. Flat, fleshy and fairly full, with a silky texture and more depth of flavor than the regular Côte-Rôtie. Intriguing vegetal and smoky nuances. **(International Wine Cellar by Stephen Tanzer's / Feb 2002 / Score : 88-91)**

FRENCH RED WINE



DELAS FRÈRES CÔTE RÔTIE LA LANDONNE

Founded in 1835 in Tournon-sur-Rhône Delas Frères, owned by Champagne Deutz, is now part of the Louis Roederer group. With all the investment in recent years this cellar is now producing exceptional wines from some of the top vineyards in the northern Rhône. All wines are vinified plot by plot and vinification is adapted to suit juice from each different terroir.

Characteristics: The wine's deep colour is underscored by plumy hues. A complex nose shows deep, fruity aromas with hints of liquorice and roasted coffee. Endowed with a dense and silky tannic structure, this is a full and fleshy wine that provides an ample and generous palate. Its lasting finish speaks of considerable ageing potential.

Soil: In the northern part of the vineyard, the Côte Brune, consists of extremely steep, terraced slopes of ferruginous mica schists which are covered with schist sand. The Côte Blonde has a varied geology with gneiss and granite predominating at the most southern side of the appellation.

Cépage: 100% Syrah.

Alcohol: 12.5°

Vinification: Fermentation takes place in traditional open-topped concrete tanks. Malolactic fermentation takes place in oak casks.

Maturation: The wine is aged for 14 to 16 months in 1 to 3-years-old oak casks. The barrels are topped up regularly.

Food Match: Fine meats, beef, water games, truffles, spicy stews. It is recommended to have the bottle opened for 1 to 3 hours before drinking.