

VINTNERS CLUB ANNOUNCEMENT

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BLIND-TASTING #1,519: 1995 GRANDS CRUS & PREMIERS CRUS; THE COTES DE NUITS VS. THE COTES DE BEAUNE

followed by

OPTIONAL DINNER FEATURING 1995 BURGUNDIES

Sunday, October 19, at 3:00 p.m.

The Côte d'Or is home to some of the finest and smallest vineyards in the world. It is comprised of the *Côte de Nuits*, located in the north, and the *Côte de Beaune*, located further south. The vineyard soils are quite diverse; they contain a base of limestone and marl with varying amounts of gravel and sand. Adjacent vineyards can have dramatically different soil compositions. This diversity of soils explains, to a large extent, why a wine originating in one area can taste so different from a wine originating in an adjoining area, albeit all part and parcel of the same limestone escarpment, the *Côte d'Or*.

On the eve of their 20th anniversary, we are pleased to bring you **10** superb *grands crus* and *premiers crus* from the **1995** vintage--- 7 from the hallowed *Côte de Nuits* and 3 from the majestic hill of Corton (*Côte de Beaune*). A small harvest in which low yields ensured an extra degree of concentration. After decades of impeccable cellar aging, which have further refined the nuances, these wines are now exquisite on the palate. Acquiring them at a reasonable cost, alas, has been a challenge not only because of the move to designate the area as a UNESCO World Heritage site, but also because of the insatiable demand from Burgundy-lovers in China.

Chambolle-Musigny, *grand cru*, Hudelot-Noellat
Chapelle-Chambertin, *grand cru*, Pierre Damoy
Charmes-Chambertin, *grand cru*, Champy
Corton, Les Hautes Mourottes, *grand cru*, Gaston & Pierre Ravaut
Corton-Perrieres, *grand cru*, Michel Juillot
Corton-Pougets, Domaine des Heritiers, *grand cru*, Louis Jadot
Echezeaux, *grand cru*, Christian Clerget
Gevrey-Chambertin, Les Jeunes Rois, *premier cru*, Geantet-Pansiot
Nuits Saint Georges, Clos des Forets St. Georges, *premier cru*, Domaine de L'Arlot
Vougeot, Les Cras, *premier cru*, Dom. Bertagna

Prior to your arrival, a generous amount of each wine will have been poured into a separate *Riedel* crystal glass (**10** glasses for **10** wines for each attendee) and placed at individual seats, thus giving you an opportunity to compare and contrast the nuances free of elbowing, shoving, and standing on concrete floors. You can relax and take your time savoring and analyzing each and every one of these magnificent Burgundies. Gourmet biscuits and crackers will be available to refresh the palate.

FERRY SERVICE one block away (to and from Pier 41, San Francisco). Should you prefer to drive, there is ample parking validated by the Tiburon Lodge.

After the tasting, there will be an **OPTIONAL DINNER FEATURING SOME MORE OUTSTANDING RED BURGUNDIES** from the **1995** vintage.