

# 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.