

**From:** Debbie debbie@santiamwine.com  
**Subject:** Gamay Noir tasting, dinner special: Game hens w/wild rice  
**Date:** July 11, 2019 at 10:48 PM  
**To:** bwelsh@mind-over-media.com



Join us for French Gamay Noir Friday, July 12<sup>th</sup> from 4-8pm

Full pour \$28 Half Pour Half pour: \$16

Dinner special: roasted game hen and wild rice

### The Wines

#### **2017 Domaine Chignard Fleurie Les Moriers \$25**

92 points James Suckling "This offers brambly strawberry aromas with a spicy edge, too. The palate has a succulent, juicy and long, concentrated feel. Excellent depth of structure and flavor. Drink or hold." (1/2019)

#### **2016 Domaine des Thorins Moulin-a-Vent \$23**

Notes of pomegranate, raspberry and plum introduce the 2016 Moulin-à-Vent Couvent des Thorins, a medium-bodied, open-knit and mouthwateringly saline wine with tangy acids, fine tannins and an open-knit, rounded profile. Matured almost entirely in tank and consequently unmarked by the oak influence that inflects the domaine's grander bottlings, its purity and transparency are very appealing. 90 Points Wine Advocate

#### **2017 Domaine des Chers Julienas Vieilles Vignes \$19**

Aromas of sweet cherries, soil and dried rose petals introduce the 2017 Julienas Vieilles Vignes, a medium-bodied, tangy wine with good concentration and a somewhat rustic profile. 90 Points Wine Advocate

#### **2016 Laurent Gauthier Grands Cras Morgan Vieilles Vignes \$15**

Firm tannins mark this wine out for a good future. Its structure and generous fruits are slowly developing, promising richness as it matures. A dense wine packed with both fruit and tannins, it will be ready from 2019. 91 Points Wine Enthusiast

#### **2017 Jean-Francois Merieau Gamay de Touraine Bois Jacou \$17**

It is hard to remember a time when being excited about Gamay was like confessing your love of velour leisure suits. Now that Beaujolais is a requirement on every wine list in the country, it 's thrilling times talking about the Loire's take on this variety. Jean-François makes an excellent example of Touraine Gamay, more nervy, high-pitched and mineral than Beaujolais but so satisfying to drink slightly chilled while arguing about the best way to grill a steak.

#### **2017 Domaine du Vissoux, Beaujolais Cuvee Traditionnelle Vieilles Vignes \$18**

A superb wine, the 2017 Beaujolais-Villages Origine unfurls in the glass with a classy bouquet of smoky cassis, plums and subtle notions of loamy soil. On the palate, it's medium to full-bodied, juicy and ample, with supple tannins, succulent acids and impressive concentration, concluding with a mouthwatering, flavorful finish. **91 Wine Advocate**

**About Gamay Noir:** **Gamay Noir** (Gamay Noir à Jus Blanc in full) is a grape variety that is most famous for

producing the light, fruit-driven red wines of Beaujolais. While the variety offers fresh, red-fruit and candied aromas, it typically delivers little in the way of flavor concentration and body weight, giving light, simple wines. That said, some well-made examples can be deep and complex.

In France, Gamay's homeland is Beaujolais. It arrived there (most likely from Germany) in the 14th Century and initially received an unenthusiastic welcome. The ruling dukes of **Burgundy** even tried to outlaw the variety, distrustful of its unfamiliar taste and texture. Gamay was resigned to the granite-based soils in the hills just north of Lyon, a terroir that it was much better suited to anyway.

Happily, Gamay is currently experiencing a comeback of sorts in the form of some of Beaujolais' other wines, namely those from the 10 villages, or crus, that bear the Beaujolais name. The most famous of these are [Moulin-à-Vent](#), Fleurie and [Morgon](#), although Chiroubles, Julienas and Brouilly all make excellent examples as well. These are usually vinified traditionally and are often aged in oak; the best can age for up to 10 years.

--

This message was sent to bwelsh@mind-over-media.com by debbie@santiamwine.com

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only. Instead use the [forward page](#) in our newsletter system.

To change your details and to choose which lists to be subscribed to, visit your personal [preferences page](#)

Or you can [opt-out completely](#) from all future mailings.

