



## Village Wine Imports

On occasion you meet someone and form a fairly instant connection with them. Such was my introduction to Michael Petrillo of **Village Wine Imports**. After a few minutes we realized that our goals in this business were to buy and sell interesting wines. Not necessarily the most expensive or most famous or prestigious, but rather wines that were interesting. Much like I have the chance to exert my opinions on what we sell at **Table & Vine**, Michael, as owner, is able to stick singularly to his wishes in assembling his portfolio. We began buying from **Village Wine Imports** in August, and because of our similar expectations and taste, many of the wines Michael has to offer have fit us and we've already made room for 30 wines from his portfolio. Two just happen to be perfect fits for our winter edition of **Table & Vine's Connoisseur's Wine Club**.



## Cheese

With over **170** varieties of cheese to indulge in...  
*make Table & Vine your cheese destination!*



Don't Forget...

You have until the 30th of January, 2009 to order solid cases of either (or both) wine(s) at the special price of **\$183.49 (shipping and handling included).**

**Better Get Them Before They're All Gone!**

It is our sincerest wish that you derive as much pleasure from the consumption of these wines as **Table & Vine's** staff did from their discovery. We genuinely hope that you are sufficiently pleased with the selections, that your word-of-mouth endorsement of them to your friends and family helps spread the news of the exciting benefits of membership in our **Connoisseurs' Wine Club**.

The next series of selections will be on its way to your home or office on the 15th of March 2009.

### To Order Either Selection by the Case...

Name \_\_\_\_\_  
 Shipping Address \_\_\_\_\_  
 City \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_  
 Daytime Phone \_\_\_\_\_  
 Email \_\_\_\_\_  
 Preferred Customer Card # \_\_\_\_\_

Yes, please send me:  
 \_\_\_ case(s) of **Château de Flore Cahors 2005**  
 \_\_\_ case(s) of **Hubert Chavy Chardonnay Bourgogne Blanc "Les Femelottes" 2007**

Fill out this form and return it to  
**Table & Vine • 1119 Riverdale Street, Route 5  
 West Springfield, MA 01089**

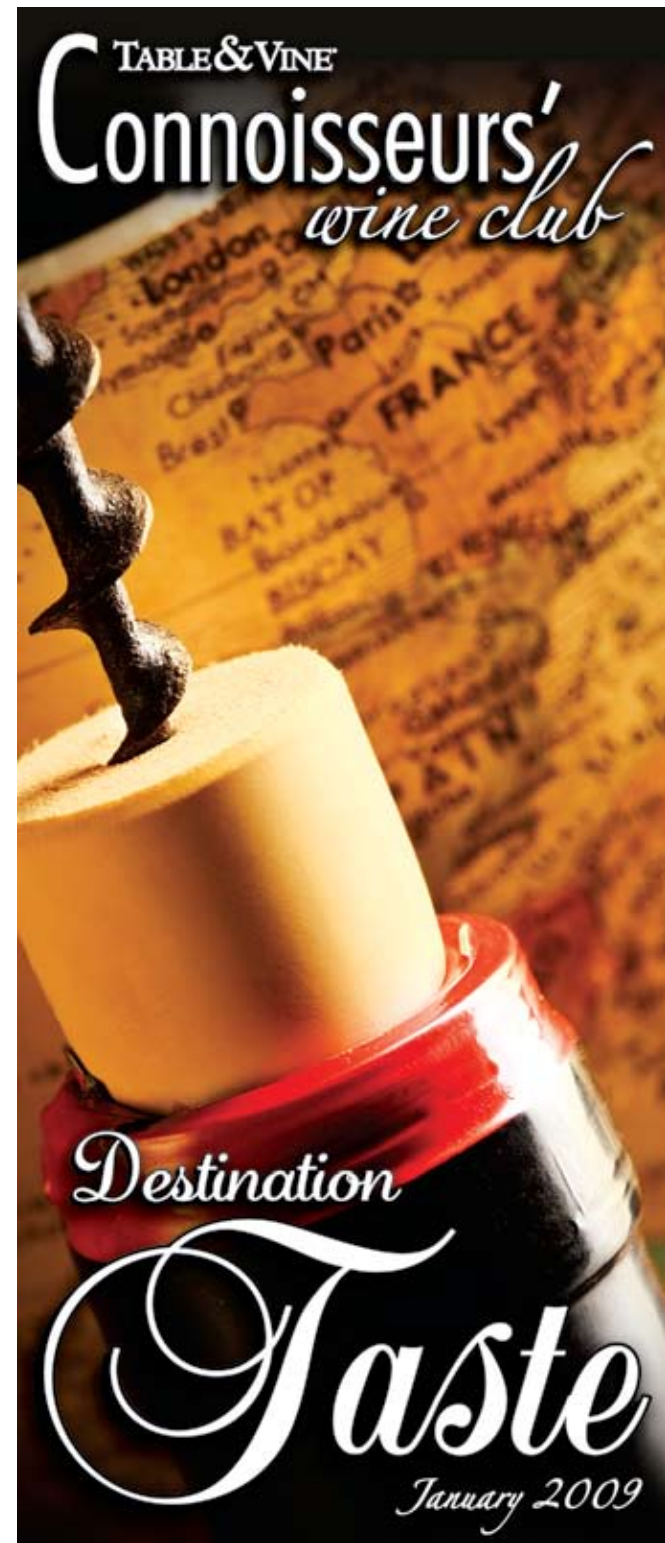


TABLE & VINE  
**Connoisseurs'**  
*wine club*

Destination  
**Taste**  
 January 2009



## Château de Flore Cahors 2005

Jean-Luc Baldes is one of the foremost growers in the Cahors region of France. That may seem like saying that you are the greatest baseball player on the North Pole, but truthfully this is a high-quality area that produces some of France's most impressive wines. Jean-Luc is the 8th generation of his family to run this estate and is always taking it to new levels. The difference is that Jean-Luc has grown grapes and made wine in other regions [Burgundy, Bordeaux and Barsac] so he has a bit more experience than his ancestors probably had when they took charge.

I remember back in 1997 when I was preparing to leave for my first wine trip to Chile and Argentina. We had already begun to develop a passion for Malbec at what was **Big Y Wines** back then. But it was still new and we were proudly one of the first merchants in America to catch Malbec mania! Anyhow, when reading about Malbec one phrase stuck with me. It was the reference to Malbec as "the black grape of Cahors." Hmmm I thought... I'll have to look into those Cahors wines some day.... Well that day came long ago and my understanding of Cahors as a terrific place to find robust wines with powerful tannins and dark color is established.

**Château de Flore** is a property owned by Baldes and a wine that combines Malbec with some Merlot(20%) and a touch of Tannat(5%). It is amazing ripe fruit and has an astounding smoky nose leaping from the glass. The smoky note is almost as if someone took a bundle of *herbes de province* and toasted them until they were just burning at the edge. Then, on the palate, it has the fruit and tannins you'd expect. However, the wine is never overbearing and never too tannic. That is a sign of good winemaking and the fruit and acidity of the wine balancing the tannins. This is a tremendous wine for equally powerful food, I'm thinking Lamb Tagine or more traditional "French" game dishes like cassoulet.

## Hubert Chavy Chardonnay Bourgogne Blanc "Les Femelottes" 2007

Hubert Chavy-Chouet is the proprietor of this terrific 11-hectare (27.5 acre) *Domaine* that produces wines from vineyards that were historically his family's in Puligny as well as vineyards that came from his wife's family in Meursault. Founded in 1982, he is the 11th generation of his family to produce wine, but began anew with his own *Domaine* instead of taking up the *Domaine* of his family. There are 15 wines produced of which 12 are white. There are two cuvées of **Bourgogne Blanc**; one comes strictly from Meursault, and this one is a blend of sites, some of which are quite good.

2007 is a vintage with considerable variability among growers and their quality. I remember when a friend had been to Burgundy to taste the 2004s before they were bottled. He came home and said "don't buy anything without tasting it first." That rings true again in this vintage because there are some growers who exceed humble expectations and others who simply don't deliver. Hubert Chavy meets with our approval! This is high quality, affordable White Burgundy that gives you a terrific glimpse at the purity of Chardonnay grown in Burgundy.

Like many ripe Chardonnays, this has gorgeous ripe pineapple and golden delicious apple flavors. However, with the use of older oak barrels, there is no shot of vanilla and cream, and then there's the finish. Oh, the finish! You forget about how sweet the flavors are because of the acidity and minerals which clean the mouth, but then the magnificent fruit flavors return and the wine lasts until you're ready for another sip!

*Mark J. Zuel Jr.*