

BRUT SPARKLING WINE MÉTHODE TRADITIONNELLE VQA – NIAGARA-ON-THE-LAKE



TECHNICAL NOTES

ALCOHOL	12.0%
CASES PRODUCED	1005
BRIX AT HARVEST	21°
PH	3.23
TOTAL ACIDITY	6.40
SUGAR CODE	1
LCBO #	145409
PRICE	\$22.95 / 750ml

PAUL BOSCH'S WINEMAKER'S NOTES

Our Brut is a classic blend of 50% Chardonnay and 50% Pinot Noir made in the traditional method. We bottle age this wine on the lees for a minimum of two to three years and disgorge each bottle just before it leaves our hands, the practice of "RD" or recently disgorged; a sign of quality and attention to detail on the part of the producer. On the nose it should remind you of lemon, lime and toasted bread. The creamy texture is punctuated by the fine, persistent bubbles.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

The Chardonnay and Pinot Noir for our Brut are among the first grapes we pick each year. We hand select bunches right in the vineyard looking for good ripeness while still retaining high acidity. We include grapes from all four of our vineyard sites in order to help maintain the consistency of aromas and flavours in the cuvée each year.

MICHÈLE BOSCH'S FOOD PAIRINGS

Good sparkling wine is one of those wines that will pair with just about anything; from popcorn (a personal favourite) to the most elegant canapé. Take a leaf of Belgian endive, add a tablespoon of Fifth Town's Maple Bagel Chèvre and garnish with Grimo's heartnuts and a drizzle of local clover honey.

ACCOLADES

"...check out Château des Charmes amazing Sparkling Brut. Has the high-pitched note and pure quality of Champagne. Half Chardonnay and half Pinot Noir – the classic Champagne blend. Makes a classy aperitif."

– Bill Munnely, *Billy's Best Bottles*, September, 2009

"Pale medium straw; very fine mouse. Yeasty notes are evident from the extended ageing period on the lees, alongside evolved notes of caramelized citrus, stone fruit and toasted bread. Serious concentration overcomes the palate; dry; evolved flavours continue through to the long finish. Nicely done, and at a nice price too, for quality bubbly.

– John Szabo, *Wine Access First in Line e-Report*, January 2008

"It has a beautiful burst of fresh citrus and apple on the nose. Tiny, vigorous bubbles on the palate to go with lime, lemon and apple flavours all leading to a long, clean, crisp finish."

– Rick VanSickle, *Toronto Sun*, March, 2008

"...in Ontario, look for... Château des Charmes Méthode Traditionnelle Brut. Supercrisp and citrusy, with an overtone of minerals and firm, balanced structure."

– Beppi Crosariol, *Globe & Mail*, March, 2008

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCH FAMILY

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– The Bosc Family



**CHÂTEAU
DES CHARMES**



2007 Chardonnay, (V.Q.A.)

Appellation	Niagara Peninsula
Sub-Appellation	Niagara-on-the-Lake
Harvest Date	September 19
Production	3880 cases 750 ml / 3396 cases 375 ml
Sugar Code	0
Alcohol	13.0%
LCBO #	056754
Price	\$11.45 / 750ml \$6.25 / 375ml

Winemaker's Notes

Château des Charmes Chardonnay possesses a pale, golden colour with a bouquet of citrus fruit and a hint of apple. This Chardonnay is partially barrel fermented and aged in French oak. This dry white wine offers good fruit concentration and a hint of oak.

“One of the best values in Ontario wines is Château des Charmes Chardonnay, which sells at the LCBO for \$11.45 a bottle. What's more, it's consistent from vintage to vintage. The current 2007 vintage takes advantage of the ripeness of the year. Remember what a summer that was. The wine has a minerally, apple bouquet with well extracted, mouth-filling apple flavours nicely balanced with acidity. Match it with fish or chicken.”

– Tony Aspler, 680 News, August, 2009

“Maybe the best value chardonnay under \$15, from anywhere not just Ontario. This is a mild, soft quite rich chardonnay, without any excess. Thoroughly typical chardonnay however with gentle apple pie, cheese and dried herbs. It's very much like a Macon for those still following white Burgundy. Good weight, balance and depth. Very good length.”

– David Lawrason, WinerytoHome.com, July, 2009

Food Pairings

Château des Charmes Chardonnay is an excellent wine to compliment roast chicken, seafood and cheese tortellini.

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– The Bosc Family



CHÂTEAU
DES CHARMES



2007 Riesling, Estate Bottled

Appellation	Niagara Peninsula
Sub-Appellation	Niagara-on-the-Lake
Harvest Date	October 19
Production	1508 cases
Sugar Code	1
Alcohol	12.5%
LCBO #	277228
Price	\$16.95 / 750ml

Winemaker's Notes

Estate grown and bottled from grapes sourced exclusively from the Château's own vineyards, this dry Riesling has a bright, light gold colour with pronounced lemon and lime aromas and mineral notes, fresh on the palate with a clean, lingering finish.

“Riesling continues to be a strong suit at Chateau des Charmes. From the very ripe 2007 vintage this may be the most buxom they have ever created. Look for very attractive, ripe petrol, peach, mossy and spicy character nose. Quite full bodied, and lush. Very good to excellent length. Best 2009 to 2013.”

– David Lawrason, WinerytoHome.com, July, 2009

Food Pairings

Dry Rieslings are the most versatile of food wines. You won't go wrong trying this wine with seafood, poultry, Asian cuisine, or even white meats with fruit sauces.

Awards

Ontario Wine Awards, 2009 – **Bronze**

Château des Charmes New World Excellence, Old World Tradition

Paul Michel Bosc, a fifth generation French winegrower who came to Canada in the 1960's, founded Château des Charmes in 1978. He was the first in Canada to plant a vineyard dedicated to *vitis vinifera* – the European grape species from which the world's finest wines are made. They include Chardonnay, Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Merlot and Riesling.

2007 GAMAY NOIR "DROIT", ST. DAVID'S BENCH VINEYARD (V.Q.A.)

Appellation	Niagara Peninsula	Alcohol	13%
Sub-Appellation	St. David's Bench	LCBO #	582353
Harvest Date	September 29, 30	Price	\$16.95 / 750ml
Production	2484 cases		

Winemaker's Notes

In 1982, Château des Charmes' founder Paul-Michel Bosc, while conducting pioneering clonal selection research at his vineyard in Niagara-on-the-Lake, noticed a single Gamay Noir vine that exhibited some interesting and unique characteristics. Most noticeably, the vine shoots grew in an upright ("droit") position. Propagation of this single vine began immediately and culminated almost two decades later in the granting of international Plant Breeder's Rights to Château des Charmes. "Canada's first vinifera" was born. Gamay "Droit" produces grapes that ripen on average about ten days later than Gamay Noir with higher sugar levels and greater colouring matters. The result is a red wine with more body, alcohol and flavour concentration.

"I call it the greatest Canadian wine...it's the only true 100% Canadian vinifera red that exists but beyond that, it's a wonderful wine...it's a brilliant Sunday dinner wine too and in terms of Sunday dinner, it goes with absolutely any food you can think of...a vibrant red wine for just about every palette and at a great price point. This is good now and over the next 3-5 years. To bring out the brilliance and fruitiness, chill it down in the fridge for 40 minutes."

– Konrad Ejbich, *CBC Radio One, 91.5, Ontario Today, January 30th, 2009*

"Wow! This is really delicious gamay from the super 2007 Ontario harvest. Look for flavours that are bright and complex, a smooth texture and a winning balance. It's an excellent choice when you're serving red meats. 13 per cent alcohol."

– Rod Phillips, *Ottawa Citizen, December, 2008*

"A peppery, robust number loaded with delicious blackberries and black plums. Great balance and smooth texture. Pair with: Rare prime rib, beef stew, Chinese egg rolls, asparagus, dark chocolate truffles. 91 pts."

– Natalie MacLean, *Nat Decants, December, 2008*

"From St. David's Bench VQA in Niagara, this supple savoury medium-full-bodied red is tailor-made for turkey with a sage-or giblet-flavoured stuffing. Fairly intense with a white pepper, wild berry flavour, it's full of character. Its lasting finish has hints of sweetness that balance and round out its firm grip."

– Margaret Swaine, *National Post, December, 2008*

"...The nose is full of cherry and raspberry – typical for Gamay, but there is also a touch of cinnamon, clove and allspice...this might be an indelicate description but I heard it and liked it, so I'm going to use it here: "this is one kick-ass wine."

– Michael Pinkus, *OntarioWineReview.com, November, 2008*



2007 LATE HARVEST RIESLING
ESTATE BOTTLED
VQA – NIAGARA-ON-THE-LAKE



PAUL BOSCH'S WINEMAKER'S NOTES

I am very proud of this wine. Every year, each vintage, it earns medals and accolades. It often takes a back seat to Icewine but pound-for-pound this wine is fantastic value. Our Late Harvest Riesling is a rich and flavourful dessert wine. In the glass the aromas of citrus and tropical fruit leap out and fill your nose. When you take a sip it is full and sweet, but not too sweet, with laser sharp balancing acidity. This estate bottled wine is excellent to drink now, but will continue to develop in the bottle for many years.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

Riesling is challenging in the vineyard as it is prone to breaking down late in the season with even moderate moisture. Your instinct tells you to "pick now" so you don't have to worry about potential problems later but...you know the wine it can make if you wait. Then we pick by hand, usually after all the reds have come in. The weather is turning cool and the workers are picking sticky bunches that hopefully the birds and wild turkeys haven't completely devoured. They can get some of the grapes even through the netting. And what a mess they make! It's like rolling the dice with Mother Nature. We do win sometimes.

MICHÈLE BOSCH'S FOOD PAIRINGS

Too often our Late Harvest Riesling takes a back seat to the Icewines in our portfolio. It is superb value and so easy to work with. Marinate your favourite seasonal (firm) berries, like strawberries and blackberries, for an hour or so. Spoon in a good amount of the berries into a pretty glass dish or even a big wine glass, top with a dollop of fresh local plain yogurt then drizzle with blueberry honey. By using the freshest ingredients you can turn a very simple dessert into a decadent finale to any meal. Of course you can't waste the left over marinade...reduce it on the stove then freeze it in ice cube trays. When you need a topping for a plain cheesecake just pop a cube and thaw.

AWARDS

Ontario Wine Awards, 2009 – Gold

TECHNICAL NOTES

HARVEST DATE	October 24
ALCOHOL	10.5%
BRIX AT HARVEST	26.5°
Ph	2.99
TOTAL ACIDITY	8.70
CASES PRODUCED	1597
SUGAR CODE	10.5
LCBO #	432930
PRICE	\$19.95 / 375ml

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