



Wine Club Tasting Notes

April 2008

2001 Chateau Boucassé “Les Jardins de Boucassé” Pacherenc du Vic Bilh Madiran, France

It's been about a year since we've brought you selections from France, and in my not-so-humble opinion FAR TOO LONG! After all, France IS the Mother Country of wine. The only problem is that the labels are hard to pronounce and more often than not, the grape variety isn't listed on the label. You have to know a little about geography in order to know what you're drinking. Needless to say, in our instant-gratification society, this makes the prospect of buying French wine rather intimidating. Well, it's our job not only to bring you great wines, but to take the mystery out of them, as well.

Pacherenc is not a well known wine to most people, even those of us in the wine business. It is from southwest France, which lies between Bordeaux and the Pyrenees. Most of the wines made in this region come from indigenous grapes that most of us have never even heard of, much less can pronounce! Pacherenc du Vic Bilh (pr. pa-she-enk) is a tiny little sub-region of Madiran, France, that produces some deliciously tangy whites made from Arrufiac, Courbu and Petit Manseng. (See, I told you these weren't exactly your garden-variety, household-name grapes.) The resulting wines can either be sweet or dry, depending on the winemaker's preference. This particular wine is made by Alain Brumont, one of the most renowned winemakers of the region, at his family estate, Chateau Boucassé. At the start of his career in the early 80's fellow winemakers regarded Brumont as a mad man. Twenty years later, the same people call him a genius and follow his every move. (Go figure.) Today Alain is considered one of the best winemakers in the world and his wines perennially receive 90-95+ marks in the major wine publications. He follows the principles of biodynamics in growing and making his wines and makes no compromises. Even though Brumont is famous for his powerful and unique reds, the “King of Madiran” is making some deliciously esoteric whites, such as this month's selection.

The best way to describe this exotic white is that it's reminiscent of a cross between a Viognier and Riesling. It is deep yellow in color and has an exotic nose that displays a mosaic of fresh citrus, peach, pear and floral notes that follow

through on the palate. You can enjoy this wine with a variety of cheeses, seafood pork tenderloin and the like. However, since the weather is getting warmer, you can always consider this the first 'porch wine' of the season that we've brought you!