

# VINTAGES

## New Zealand

RENOWNED REGIONS,  
WORLD-CLASS WINES

+  
Easter  
Best  
FINEST  
FOOD & WINE  
MATCHES



DISCOVER OUR LATEST COLLECTION, IN STORES SATURDAY, APRIL 16, 2011

# True to Tradition

Crafted using an age-old, vanishing skill, this Cognac was a standout in our tasting room: gorgeous from beginning to end.

## Smooth character

WE SCOUR THE WORLD TO BRING YOU UNIQUE, HARD-TO-FIND PREMIUM SPIRITS.

### THE INSIDE STORY

David and Julien Panneau seem perfectly suited to their newfound careers as purveyors of fine Château des Plassons Cognac, bringing a passion for both the past and the future to the venture. David, a history teacher, and Julien, an entrepreneur in the chemical industry, bought the 15th-century Château property three years ago from the Hennessy family. Their plan was to produce a Cognac that would appeal to traditional drinkers and new converts alike. The Château has produced Cognac since the 18th century; while the Panneaus are new owners, their roots in the industry run deep: "We know it from our childhood. Our father, our grandfather – they were wine growers and distillers," says Julien. While the Panneaus made a number of modernizations to the facility, Julien and David use two manual alembic pot stills that date to 1922 to ensure their Cognac's authenticity. These stills are labour intensive and require a great deal of skill to operate; in fact, the two brothers are aware of only four people who possess the requisite expertise.

Their father is one of them – another link to the past who will help them forge their Cognac's future.

### GOOD TASTE

This superb modern Cognac with centuries-old roots has great depth of character and intensity. It features complex aromas of sweet caramel, honey, spiced wood and a lifted floral tone. The caramel and honey come through again on the round, well-balanced palate.

### SERVE IT UP

A far cry from an "old boys' club" Cognac (think leather armchairs and cigars), this is a drink that should be served after a lively meal to further energize the evening – a perfect companion to spirited conversation. Sip it on its own, or stir it into a favourite Cognac cocktail.

We suggest: To a highball glass, add 2 oz Cognac and 1 oz lime juice. Top with carbonated water and garnish with a lime wedge.

**CHÂTEAU DES PLASSONS FINE COGNAC VSOP**  
Réserve du Propriétaire  
211300 750 mL \$49.95

FOR COMPLETE TASTING NOTE, SEE PAGE 27.



## product notes

### DRINKABILITY INDEX

This is intended as a guideline for our customers. The index reflects the collective view of our purchasing panel. The length of time that wines should be cellared is a subjective decision and will depend on individual preferences, cellar temperature, storage conditions, etc.

-  **DRINK NOW:** Enjoy and drink. There is no benefit to cellaring.
-  **DRINK OR HOLD:** Can be enjoyed now, but may be matured further by cellaring, depending on individual preference.
-  **HOLD:** Ideal for further cellaring. This wine may well be enjoyed now by some but we feel that it will develop favourably under ideal cellaring conditions.

### PERCEIVED SUGAR CONTENT

Perceived dryness/sweetness by tasting evaluation. VINTAGES scale ranges from Extra Dry to Sweet: **D, MD, M, MS, S.** Please discuss specifics with our Product Consultants or other store staff.

### ALCOHOL CONTENT

The alcohol/volume content for any product released by VINTAGES is available on our website. Visit [vintages.com](http://vintages.com) and view the Product Information page by entering the LCBO# into the Product Search field.

**Products in this release may be available to customers in limited quantities. Please see store staff for details.**

Please note: prices shown are subject to change without notice. VINTAGES cannot assume responsibility for typographical errors in this catalogue. **All prices include applicable container deposit and HST.**

## on the cover

### Front:

#### MOMO SAUVIGNON BLANC 2009

Marlborough, South Island (009167, \$18.95, page 8)

#### KIM CRAWFORD MERLOT 2009

Hawkes Bay, North Island (680967, \$19.95, page 13)

### Back:

#### LE CLOS JORDANNE LA PETITE COLLINE

PINOT NOIR 2008 VQA Niagara Peninsula, Twenty Mile Bench, Ontario (033944, \$45.00, page 30)

#### TENUTA FRIGGIALI BRUNELLO DI MONTALCINO 2004

DOCG, Tuscany, Italy (211631, \$46.95, page 42)

#### VIÑAS ELIAS MORA 2008

DO Toro, Spain (209650, \$18.95, page 44)

## SPIRITS

### SCOTCH WHISKY



#### PRÀBAN NA LINNE POIT DHUBH 8 YEARS OLD BLENDED MALT WHISKY

Unchilfiltered, Gaelic Whisky

This 8-year-old blended malt won a Silver Medal at the prestigious and highly competitive International Wine and Spirit Competition in 2006 – the highest accolade that year, as no Gold Medals were awarded. This whisky offers an intriguing whiff of sherry from its partial maturation in sherry casks.

032920

700 mL \$49.95

### COGNAC



#### CHÂTEAU DES PLASSONS FINE COGNAC VSOP

Réserve du Propriétaire

**TASTING NOTE:** A tasting room standout, this Cognac greets you with an intensely complex nose composed of sweet caramel, honey, spiced wood and a lifting floral tone. The caramel and honey come through nicely again on the round and well-balanced palate. Great depth of character and flavour intensity throughout. Gorgeous from beginning to end. (VINTAGES panel, July 2010)

211300

750 mL \$49.95

Featured in Distilled Treasures

## FORTIFIED WINE

### SHERRY



#### GONZALEZ BYASS ELEGANTE PALOMINO/ PEDRO XIMÉNEZ SWEET CREAM SHERRY

DO Jerez

Dark mahogany colour with rich aromas of raisins, mocha, dark chocolate, nuts and fruit pastries.

Sweet, but never cloying. A wonderful after-dinner drink with blue cheese or fruit-based custards.

196824 (S)

750 mL \$14.95 