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Dear Wine Aficionado,

It is the second week of September and finally its begining to look like Spring has arrived in Melbourne. This week we will be looking at a range of Chenin Blanc styles from sparkling dry wines to sweet table wines. We are offering a selection of top end Burgundies for our Spring Burgundy Sale so please do check the list of wines offered below. The Cellar Release Clos Trigueudina Dinner is this Thursday and there are still some tickets available so please ring or email us to reserve your places.

If you like the wines of Cahors dont miss the Cellar Release Clos Trigueudina Dinner at Libertine in North Melbourne. There were just 6 bottles each of the Cellar Release wines brought into the country! This will be the only chance for you to have a look at the amazing wines from Clos Trigueudina dating back to 1967 from a Magnum! Not to mention a superb menu especially prepared for the dinner by Libertine's Nick Creswick. Thursday 10th September. Still a few places left. More details below.

The selection of sweet wines for the Sweet Sensations provides a snapshot of the best regions in Europe for botrytised, late picked and other sweet wines. If sweet wines of great elegance and finesse are your thing this isa tasting not to be missed. Tuesday 22nd September. Still a few places left. More details below

Chenin Blanc

Today, 6 to 8 pm, In-store, \$10.00 no bookings required

Please note that the store opening hours are midday to 8pm 7 days a week. For phone inquiries to 03 9417 7220 please ring during these times

The Europa Cellars team,
John, Brian, Nick, Boon and Sam

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Wine of the Week

2005 Islander Sangiovese by Jacques Lurton Kangaroo Island

Shelf Price \$18.00 Offer Price \$15.00

The Islander Estate was established by the well known flying winemaker, Jacques Lurton, is Kangaroo Island in South Australia. The fruit for this wine is sourced from both estate grown and purchased fruit from surrounding properties. The wine then undergoes oak aging for a year to soften out.

"Nose of red berries, strawberry, earthy-barnyard with balanced oak on the palate the wine is rounded with sweet tannins, earthy, gamey and oaky characteristics with a pleasant acidity, lingering sweet fruity, like dried dates. A good tannic grip finishes this quite complex wine. A lovely Italian variety" *Producer's Notes*

89 points James Halliday 2009 Wine Companion

[download order form](#)

Spring Burgundy Sale

There is nothing better a bottle (or 2, or more) of fine Burgundy and we at Europa Cellars are delighted to share some great top end Burgundy from well known and highly sought after producers at great prices. The quantities of each wine is listed beside the wines. **SHELF PRICES** are in black and bold while **OFFER PRICES** are in red and bold.

2006 Comte Armand Pommard 1er Cru Clos des Epeneaux **Shelf Price \$235.00 Offer Price \$199.75** - 6 Btls

2005 Domaine Bertagna Vosne Romanee 1er Cru Les Beaux Monts **\$186.00 \$158.10** - 2 btls

2006 Bouchard Volnay 1er Cru Clos des Chenes **\$130.00 \$110.50** - 6 btls

2006 Bouchard Volnay 1er Cru Taillepieds **\$130.00 \$110.50** - 6 btls

2004 Robert Chevillon Nuit St Georges 1er Cru Les Cailles **\$185.00 \$157.25** - 1 btl

2004 Robert Chevillon Nuit St Georges 1er Cru Les Vaucrains **\$190.00 \$161.50** - 3 btls

2005 De Courcel Pommard 1er Cru Fremiers **\$147.00 \$124.95** - 2 btls

2005 De Courcel Pommard 1er Cru Rugiens **\$173.00 \$147.05** - 4 btls

1983 Confuron-Cotetidot NSG **\$350.00 \$297.50** - 4 btls

1988 Confuron-Cotetidot NSG **\$325.00 \$276.25** - 4 btls

2006 Confuron-Cotetidot NSG Vin Rondes **\$175.00 \$148.75** - 4 btls

1990 Confuron-Cotetidot Vosne Romanee **\$290.00 \$246.50** - 1 btl

1993 Confuron-Cotetidot Vosne Romanee **\$290.00 \$246.50** - 3 btls

2006 Confuron-Cotetidot Vosnee Romanee 1er Cru Les Suchots **\$175.00 \$148.75** - 4 btls

2006 Confuron-Cotetidot Echezeaux Grand Cru **\$245.00 \$208.25** - 4 btls

2006 Dugat Py Bourgogne Rouge **\$100.00 \$85.00** - 2 btls

2004 Dugat Py Bourgogne Halinard **\$130.00 \$110.50** - 5 btls

2004 Dugat Py Gevrey Chambertin Couer du Roi **\$330.00 \$280.50** - 6 btls

2006 Dugat Py Gevrey Chambertin Couer du Roi **\$360.00 \$306.00** - 3 btls

2004 Dugat Py Gevrey Chambertin 1er Cru **\$380.00 \$323.00** - 10 btls

2006 Dugat Py Gevrey Chambertin 1er Cru **\$550.00 \$467.50** - 2 btls

2006 Dugat Py Gevrey Chambertin 1er Cru Champeaux **\$580.00 \$493.00** - 1 btl

2003 Dugat Py Gevrey Chambertin 1er Cru Les Evocelles **\$299.95 \$254.96** - 1 btl

2004 Dugat Py Gevrey Chambertin 1er Cru Les Evocelles **\$360.00 \$306.00** - 6 btls

2003 Dugat Py Gevrey Chambertin VV **\$209.95 \$178.46** - 1 btl

2004 Dugat Py Gevrey Chambertin VV **\$199.00 \$169.15** - 3 btls

2006 Dugat Py Gevrey Chambertin VV **\$243.00 \$206.55** - 4 btls

2003 Dugat Py Pommard VV **\$380.00 \$323.00** - 1 btl

2004 Dugat Py Pommard VV **\$360.00 \$306.00** - 5 btls

2006 Dugat Py Pommard VV **\$380.00 \$323.00** - 5 btls

2004 Dugat Py Chames Chambertin Grand Cru **\$700.00 \$595.00** - 4 btls
2006 Dugat Py Mazis Chambertin Grand Cru **\$1,300.00 \$1,105.00** - 1 btl

2003 Dujac Chames Chambertin Grand Cru **\$265.00 \$225.25** - 1 btl
2004 Dujac Clos de la Roche Grand Cru **\$255.00 \$216.75** - 5 btls

2006 Slyvie Esmonin Gevrey Chambertin VV **\$130.00 \$110.50** - 4 btls
2006 Slyvie Esmonin Gevrey Chambertin 1er Cru Clos St Jacques **\$225.00 \$191.25** - 3 btls

2006 Henri Gouges Nuit St Georges **\$104.00 \$88.40** - 6 btls
2006 Henri Gouges Nuit St Georges 1er Cru Clos des Porrets **\$149.00 \$126.65** - 4 btls
2006 Henri Gouges Nuit St Georges 1er Cru Les Chene Carteaux **\$139.00 \$118.15** - 6 btls
2006 Henri Gouges Nuit St Georges 1er Cru Les Pruliers **\$159.00 \$135.15** - 3 btls
2006 Henri Gouges Nuit St Georges 1er Cru Vaucrains **\$225.00 \$191.25** - 3 btls

2002 Jean Grivot NSG 1er Cru Les Pruliers **\$225.00 \$191.25** - 3 btls
2004 Jean Grivot NSG 1er Cru Brulee **\$225.00 \$191.25** - 2 btls

2005 Michel Lafarge Mersault **\$117.00 \$99.45** - 4 btls
2005 Michel Lafarge Beaune 1er Cru Aigrots Rouge **\$179.00 \$152.15** - 6 btls
2005 Michel Lafarge Beaune 1er Cru Greives **\$240.00 \$204.00** - 4 btls
2005 Michel Lafarge Volnay **\$117.00 \$99.45** - 9 btls
2005 Michel Lafarge Volnay 1er Cru Caillerets **\$250.00 \$212.50** - 2 btls
2003 Michel Lafarge Volnay 1er Cru Clos de Ducs **\$198.00 \$168.30** - 2 btls

2000 Hubert Lignier Morey St Denis **\$105.00 \$89.25** - 2 btls

2005 Lucie & August Lignier Gevrey Chambertin 1er Cru Aux Combottes **\$251.00 \$213.35** - 3 btls
2005 Lucie & August Lignier Morey St Denis **\$165.00 \$140.25** - 1 btl
2005 Lucie & August Lignier Morey St Denis Cuvee Romain Lignier **\$205.00 \$174.25** - 4 btls

2002 Le Moine Batard Montrachet Grand Cru **\$595.00 \$505.75** - 3 btls
2004 Le Moine Batard Montrachet Grand Cru **\$550.00 \$467.50** - 4 btls
2005 Le Moine Batard Montrachet Grand Cru **\$738.00 \$627.30** - 6 btls
2005 Le Moine Corton Blanc Grand Cru **\$247.00 \$209.95** - 6 btls
2006 Le Moine Mersault 1er Cru Genevieres **\$185.00 \$157.25** - 6 btls
2005 Le Moine Mersault 1er Cru Perrieres **\$210.00 \$178.50** - 5 btls
2006 Le Moine Mersault 1er Cru Perrieres **\$210.00 \$178.50** - 5 btls
2004 Le Moine Montrachet Grand Cru **\$749.00 \$636.65** - 5 btls
2005 Le Moine Montrachet Grand Cru **\$998.00 \$848.30** - 2 btls
2006 Le Moine Puligny Montrachet 1er Cru Champ Gains **\$191.00 \$162.35** - 4 btls
2006 Le Moine Puligny Montrachet 1er Cru Folatieres **\$203.00 \$172.55** - 3 btls
2006 Le Moine Puligny Montrachet 1er Cru les Ensignieres **\$195.00 \$165.75** - 2 btls

2003 Le Moine Bonne Mares Grand Cru **\$272.00 \$231.20** - 1 btl
2006 Le Moine Chambolle Musigny 1er Cru Les Charmes **\$225.00 \$191.25** - 3 btls
2006 Le Moine Clos des Beze Grand Cru **\$457.00 \$388.45** - 2 btls
2004 Le Moine Clos Vougeot Grand Cru **\$248.00 \$210.80** - 3 btls
2006 Le Moine Clos Vougeot Grand Cru **\$381.00 \$323.85** - 2 btls
2006 Le Moine NSG 1er Cru Les Damodes **\$167.00 \$141.95** - 3 btls
2006 Le Moine NSG 1er Cru Les Vaucrains **\$187.00 \$158.95** - 3 btls
2004 Le Moine Pommard 1er Cru Epenots **\$135.00 \$114.75** - 5 btls
2006 Le Moine Vosne Romanee 1er Cru Les Suchots **\$224.00 \$190.40** - 2 btls

2006 Domaine de Montille Corton Pougets Grand Cru **\$225.00 \$191.25** - 1 btl

2005 Domaine de Montille Pommard 1er Cru Pezerolles **\$215.00 \$182.75** - 3 btl
2006 Domaine de Montille Volnay 1er Cru Mitans **\$215.00 \$182.75** - 3 btl
2006 Domaine de Montille Volnay 1er Cru Taillepieds **\$215.00 \$182.75** - 3 btl

[download order form](#)

Domaine Tempier Bandol Pre Arrival Offer

We still have a few ten packs available. This estate is one of the leading producers of Bandol and with its small production and emphasis on quality has achieved a cult status amongst its followers.

The Domaine Tempier reputation for quality is reinforced by the wine reviewers

"this is one of the great wine estates of the world." Clive Coates MW

"There seems no doubt amongst connoisseurs that the best red wines come from Domaine Tempier." Robert Parker

"Provence also has a number of more specific appellations, of which the most important is Bandol,...Domaine Tempier is the best-known producer..." Jancis Robinson

"Domaine Tempier is Bandol's best and most storied producer; its wines have made a noticeable upswing in quality under the leadership of winemaker Daniel Ravier." Kim Marcus, Wine Spectator.

"This is, in my frequently reaffirmed opinion, one of the world's most admirable rosés." Chris Kissack The Wine Doctor

The vineyards of Bandol were destroyed by phylloxera towards the end of the nineteenth century. When the vineyards were replanted influential growers, including the Tempier family, the owners of Domaine Tempier, decided that quality should be paramount and with this in mind selected Mouvedre as the principal grape to build the new Bandol wines upon, using Grenache, Cinsault and Syrah in support roles. Lucien Peyraud married Lucie Tempier in 1936 and they settled on the estate in 1940. Bandol was one of the first vineyards in France to be granted the AOC status by the Institut National des Appellations d'Origine (INAO) in 1941, soon after it was created. Lucien Peyraud was one of the influential figures in the establishment of the Bandol AOC and the place of Mouvedre in the appellation.

Domaine Tempier, has a substantial percentage of its acreage under old vines. The two best vineyards are La Tourtine and La Migoua. The single vineyard 'Cuvée Migoua' is 50% Mourvèdre, 30% Grenache, 15% Cinsault & 5% Syrah. The 'Cuvée Tourtine' is 75% Mourvèdre, 25% Grenache & Cinsault. The vineyards are managed organically without chemical fertilizers or other chemicals, and with minimal use of sulphur.

[download order form](#)

Domaine Tempier Bandol 10 pack

Full price \$760.00 Offer price \$646.00

Wines available in October.

10 bottle pack - only a few packs left - one per person - first in best dressed

- 6 bottles **Domaine Tempier Bandol Rosé 2008**
- 2 bottles **Domaine Tempier Bandol Classique 2006**
- 1 bottle **Domaine Tempier Bandol Cuvée Migoua 2006**
- 1 bottle **Domaine Tempier Bandol La Tourtine 2006**

Domaine Tempier Bandol Rosé 2008

"Bright orange-pink. Strikingly complex aromas of peach skin, nectarine, redcurrant, dried flowers, garrigue and smoky minerals. Juicy red berry and pit fruit flavours are firmed by zesty minerals and deepened by a note of cherry skin. Dry, focused and chewy, with strong finishing punch and lingering notes of talc-y minerals. More graceful than the 2007 version, but lacking that wine's power, which isn't a bad thing." 92 points Josh Reynolds
Stephen Tanzer's International Wine Cellar - June '09

“Very elegant, with unctuous flavours of dried berry, cherry and melon. This has a pretty salmon colour, with a long, lush, richly spiced finish.” 90 points Kim Marcus, Wine Spectator - September 2009

Domaine Tempier Bandol Cuvée Classique 2006

“Aromas and flavours of mocha, kirsch and dark plum are pure and powerful. A finely crafted red, with a mineral-rich finish loaded with dark chocolate notes. Drink now through 2013.” 90 points Kim Marcus, Wine Spectator - 31 May 2009

Domaine Tempier Bandol Cuvée Migoua 2006

A pure and powerful red, finely polished and structured, with a broad swath of red plum, raspberry and cherry flavours. There's concentrated cedar and cigar box on the finish. Tempting now. 93 points Kim Marcus, Wine Spectator - 31 May 2009

Domaine Tempier Bandol Cuvée La Tourtine 2006

“Very beefy and rich, with good cut to the red plum, dried berry and kirschlike flavours. The intense and concentrated finish is dominated by vibrant mineral and spice notes. A good candidate for the cellar.” 93 points Kim Marcus, Wine Spectator - May 31 2009

Cellar Release Clos Triguédina Dinner at Libertine

The South West Dinner at Libertine on Thursday 10 September 2009 will feature the wines of one estate the famous Clos Triguédina. This 57ha vineyard produces some of the best regarded wines of the Cahors appellation. The wines for the dinner will include vintages of Clos Triguédina from 1967, 1975 1982, 2000 and the current release 2005 as well as three vintages of the flagship Probus; 1980, 1985 and the current release 2005. There are only 6 bottles of each of the Cellar Release Wines that have been imported and they are all destined to be served at the dinner! This is a dinner not to be missed.

Cellar Release Clos Triguédina Dinner at Libertine

\$169.00pp - Bookings Essential!

10th September 2009, 7 for 7.30pm start, Libertine 500 Victoria St, North Melbourne

[download menu here](#)

[download order form](#)

Phone or email to reserve your place on our advance bookings list. Tel 03 9417 7220 midday to 8pm or wine@europacellars.com.au

Upcoming Events

Cellar Release Clos Triguédina Dinner at Libertine

\$169.00pp - Bookings Essential!

Thursday 10th September 2009, 7 for 7.30pm start, Libertine 500 Victoria St, North Melbourne

[download order form](#)

Spring Sparklers

Tuesday 15th September, 6 to 8 pm, In-store, FREE

Join us for a celebration of Spring with a range of sparkling wines from around the world.

Sweet Sensations - only 20 places - seated tasting- Bookings Essential

Full details in next weeks newsletter - prebook now

Tuesday 22th September, 6pm for 6.15pm start, In-store, \$50.00

Sit Down Tasting 6.15pm start, 25 places only!

Starts at 6.15pm with a glass of Moscato d'Asti before we get into the serious business of tasting a great selection of

bortrytised and other sweet wines from Europe. These include the 1997 Baumard Quarts de Chaume, 2003 J B Becker Riesling Beerenauslese, 2005 Chateau Coutet Premier Cru Classe Barsac, 2006 Roumieu Lacoste Cuvee Classique Sauternes, 2003 Roumieu Lacoste Cuvee Leon Sauternes, 2000 Louis Sipp Gewurtztraminer Osterberg SGN, 2000 Louis Sipp Riesling Kirchberg VT, 2005 Anselmi I Capitelli Passito and 1999 Isole e Olena Vinsanto. A sweet conclusion - Banyuls with some chocolate!

On Saturday 10 April 2004, new Australian Federal Government legislation came into force that requires that no unsolicited emails be sent without the permission of the recipient. Europa Cellars has an email database and sends out periodic newsletters or special offers to especially interested clients. If you do not wish to receive further newsletters or special offers from Europa Cellars in the future, please advise by emailing wine@europacellars.com.au . Alternatively, if you subscribed via our website you may visit the following link to unsubscribe the same way. <http://ethreemail.com/e3ds/u.php?g=a1fc2f1a>

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