



August 2019

Grand Cru

2013 Domaine Pierre Gelin Fixin 1er Cru Clos Napoleon – 74.98

2013 Fire Horse Cabernet Sauvignon – 64.98

Sparkle

Jacquesson Champagne Extra Brut Cuvee 741 – 65.98

Chevalier Brut Blanc de Blancs Monopole Methode Traditionnelle – 15.98

Ultimate Reds

2013 Fire Horse Cabernet Sauvignon – 64.98

2015 Bertrand Cote des Rose Syrah Grenache Mourvedre Languedoc – 13.98

Vintage Values

2015 Luce della Vite Lucente Toscana IGT – 28.98

2015 Bertrand Cote des Rose Syrah Grenache Mourvedre Languedoc – 13.98

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2013 Domaine Pierre Gelin Fixin 1er Cru Clos Napoleon
Cote de Nuits, France

Domaine Pierre Gelin is the leading wine producer in the small village of Fixin (pronounced "Fees-an"). The family domaine was founded in 1925 by Pierre Gelin and is today in the hands of Pierre's grandson, Pierre-Emmanuel. Pierre-Emmanuel farms organically and works to minimize the impact on the environment in both vineyard and cellar.

The family owns 32 acres in total including parcels in five Fixin premier crus and the monopole of Clos Napoléon. In 1961 Pierre also purchased vineyards in Gevrey-Chambertin including the monopole Clos de Meixvelle, Clos Prieur 1er cru, and the Grand Cru Clos de Bèze.

Clos Napoléon is a 4.5 acre monopole of Domaine Pierre Gelin and is the flagship wine of the estate. This premier cru was uncultivated at the time it was purchased by Pierre Gelin in 1950. The Clos Napoleon, a parcel previously registered as "Aux Cheuzots", owes its name to its owner at the time Claude Noisot, an Officer in the Imperial Guard. Claude Noisot, who accompanied Napoleon to the Island of Elba and wished to pay homage to his emperor, commissioned the sculptor Rude from Dijon to create a statue to be erected in the Noisot Park. The label of Clos Napoleon is a reproduction of this sculpture named "Le Réveil de Napoléon" (The Awakening of Napoleon).

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

Complexity is the best word to describe the nose. Each aroma is expressed with equal intensity: herbal (tobacco, peat), fruity (gooseberries, blackcurrants), spicy (nutmeg, cloves). The mouth is a bit severe at first, taut and serious. The dominant aromatic note is cherry – fruit, stone or in kirsch, depending on the appreciation. The power is always there, but it is contained and will be released patiently over time. Fixin 1er Cru Clos Napoleon remains faithful in its originality to its status as the "star" of the village.

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2013 Fire Horse Cabernet Sauvignon
Napa Valley, California

Late last year we released the 2012 vintage of the Fire Horse Cabernet Sauvignon. The wine was very well received and our ~100 case supply was depleted in a short period. This is a project we started with the 2005 vintage and has steadily improved with quality and selection. As the summer winds down and grilling season is still in play, we thought an opportune time to release the 2013 a little ahead of schedule. With the thought that many of you could enjoy it as a bbq accompaniment, the real reason is the wine is just in a perfect place right now. We think you'll agree.

Exciting and extroverted, vivid and animated, the Horse is the life of any party he attends. He is bursting with energy, always looking for the next place to kick up his heels and hang loose. Kick up your heels and hang out with a Fire Horse. The Fire Horse is a wine of five elements – Wood, Water, Earth, Fire, and Metal. These elements all work together to create a vision of what we like in a wine.

Wood – The oak gives the wine stability and strength, this part is important for longevity in aging. French Oak and a long aging period were needed to temper the high acidity and super bright fruit of the vintage. Warm undertones of coffee, toffee, and dark chocolate help bring this wine together.

Water – You probably wondering what water could have to do with wine...but wine can be up to 90% water. It's water that give life to the vines, water nourishes the fruit, cools the vines and makes the roots vigorous. Water makes the vineyard adapt to the climate, and it brings the characteristics of the soils to the wine. Water makes the best out of every vintage, and water is the backbone of every bottle.

Earth – The soil is so important to the creation of the vines, to the expression of the fruit, and to the location of the wine. The wine is easy going, extremely adaptable to any meal and it's the earth tones that ground the bright fruits and pointed acidity so they all come together and work with any situation. A gentle loam is in the nose, along with a mineral element that makes me think of iron and flint on the palate, these are elements that rise from the earth.

Fire – A Fire Horse wine is animated and sociable, it has a wild side that leads to a life on the edge. This wine knows that it is exciting, vibrant, exuberant and full of life. Fire is passion, and

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passion is in all wine; from the wine makers, to the vine tenders, to the people that sell it, to the folks who like to drink it, you have to have the passion to really enjoy it.

Metal – When we think of metal, we think of all the hard work and steel that goes into making a wine like Fire Horse. Determination to only make the best wines from the highest quality grapes, from the heart of Napa Valley is what gives this wine stamina, freedom of expression, and a sense of place and vigor. Metal = Strength, and this wine is going to stand up to just about any steak you put in front of it.

The 2013 Fire Horse Cabernet Sauvignon is crafted from the fruit of select, family-owned vineyards in Napa Valley. Aromatic, sensual and approachable with bold, rich red and black fruit as well as complimentary nuances of black cherry and currants with bold spices and soft tannins. There is a soft, silky mocha characteristic to this wine that resonates long and finishes in a triumphantly satisfying manner.

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Jacquesson Champagne Extra Brut Cuvée 741
Champagne, France

Jacquesson is one of Champagne's most venerable houses, not only predating Krug, but giving birth to it, when in 1843 Johann-Joseph Krug left Jacquesson to form his own house. But despite more than 200 years of history, Jacquesson has become a revolutionary among Champagne's established houses, under the leadership of brothers Laurent and Jean-Hervé Chiquet, who took over from their father in the 1980's.

Vintage variations are a fact of nature. But of all the world's major wine regions, only Champagne, through its non-vintage cuvées, tries to "iron out" these differences, to maintain a consistent "house style." Jacquesson is an exception. In the late 1990s, the Chiquets began to believe that being bound to a house style forced a choice between consistency and quality (with consistency winning). So rather than making a consistent wine every year, they set out to make the best possible blend each vintage. In other words, Jacquesson chose expression over consistency.

And so, with the 2000 vintage, Jacquesson created a stir when they announced that its 150-year-old non-vintage Perfection Brut label would be retired and replaced with a numbered, vintage-based cuvée (the first being '728'). Each year, a new-subsequently numbered-cuvée is released, with Cuvée No. 734 based on the 2006 vintage, Cuvée No. 733 on the 2005 vintage, etc. Now, we are pleased to present Cuvée No. 741.

The assemblage of each numbered cuvée changes from year to year, though it always a blend of Chardonnay, Pinot Noir and Pinot Meunier primarily from the base year. But the winemaking remains the same: vinification in large old oak barrels, on the lees, with weekly bâtonnage, minimal dosage and no filtration. In each cuvée, there is also a certain percentage of reserve wine.

Cuvée 741 is based on 2013 and its quality may come as a surprise for those guided by vintage reports. This wine follows the immensely successful 740, based on 2012, and tasting the two wines side by side is fascinating--and a study in contrasts for anyone wanting to understand why Jacquesson abandoned the NV concept of consistency in favor of the 7-series. The wines share Jacquesson's hallmark breadth, complexity of flavor, and finesse, but the aromatic and flavor components differ markedly.

The Cuvée No. 741, based on the 2013 vintage, is quite pretty. Complex, nuanced and multi-dimensional in feel, the 741 is beautifully layered in the glass. In this release, the Pinot Noir is especially expressive and gives the wine a measure of textural breadth that is unusual for a young 700-series Champagne. Soft contours and a host of toasty, resonant flavors give the 741 its distinctive feel. Best of all, the 741 will drink well upon release. – 93 Vinous

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Chevalier Brut Blanc de Blancs Monopole Methode Traditionnelle
Macon, France

The classic of the house, fermented by the traditional method in the bottle. The establishment of the house Chevalier goes back to the year 1920 in Charnay-Lès-Mâcon, near Mâcon, in the southern part of the Burgundy wine region. Eugène Chevalier deserves the honor of being one of the first to introduce traditional bottle fermentation in Mâconnais.

Grown from grapes grown just outside Champagne, Blanc de Blanc, 100% white grapes are used in this excellent French sparkling. The different grape varieties in varying proportions are Airen, Ugni Blanc, Colombard, Durello, Macabeu and Chardonnay. Made the traditional way, this is great value French bubbly that over delivers for the price.

It's a pale yellow color with generous bubbles. The aromas are fresh and fruity that lead to bright citrus notes on the palate, delicate and delicate with fruity and floral aromas. An excellent quality-price ratio sparkler to serve as an aperitif or table accompanied with fish, seafood or white meat for example and ideal for big festive events to keep an eye on your budget.

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2015 Bertrand Cote des Rose Syrah Grenache Mourvedre Languedoc
Languedoc, France

G rard Bertrand first joined in a wine harvest and discovered his passion for wine in 1975, in the vineyards of the Villemajou Estate in Corbi res. He went on to learn more about wine for 12 years alongside his father, Georges Bertrand. Attaching great importance to values such as performance and excellence honed on the rugby pitch, G rard Bertrand continued his quest to bring out the best in terroirs from his region and promote them worldwide.

With that in mind, he decided to take on the running of the family's Villemajou Estate after his father died in an accident in 1987. Five years later, he created the G rard Bertrand wine company to develop a range of products from the South of France.

C te des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches along the Mediterranean coast from the Spanish border as far as the city of N mes, along the foothills of the Montagne Noire and the C vennes. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region. The warm, windy climate ("semi-arid Mediterranean climate with mild winters") helps the grapes to ripen in good, healthy condition, while retaining all their fresher qualities thanks to the altitude and the influence of the sea which eases the scorching summer heat. The bottle is original with its base in the shape of a rose, created by a young designer from the Ecole Boule. A wine to be given in the same way you would offer a bunch of roses!

Syrah, Grenache, Mourvedre. A brilliant ruby red. The bouquet reveals lovely intense red-fruit scents, in particular strawberries, set off nicely by spicy hints. The tannins are fine and silky on the palate and the wine is generous and fleshy, very fruity and with a strong mineral accent

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2015 Luce della Vite Lucente Toscana IGT
Tuscany, Italy

The Luce estate covers 615 acres, 217 of which are planted with Sangiovese and Merlot. The estate is in the southwest of Montalcino, at one of the highest elevation points, and south/southwest facing; the freshness and structure that result play in tension with the deep, perfectly ripe fruit. Higher elevation planting have sandstone and limestone, and are ideal for Sangiovese. Clay in the lower altitude vineyards is perfect for the powerful expression of Merlot.

Lucente is the second wine of Luce, a wine with contemporary style, immediate and great pleasure, and like its elder sibling, an authentic interpretation of Montalcino and the Luce estate. After the first strict selection of the very best grapes for Luce, the next selection is used for Lucente and is often coming from the younger vineyards planted in the Luce estate. Lucente represents a more approachable expression of the estate's unique terroir.

Merlot and Sangiovese. This has delicious undertones of sage and thyme that highlight ripe yet refined notes of strawberries, red cherries and darker blackcurrants. Full body, a dense, generous texture and a polished finish.

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