

# VINTAGES

## Joys of the Season

FINE WINES AND SPARKLERS  
FOR FESTIVE GET-TOGETHERS



LCBO

DISCOVER OUR LATEST COLLECTION, IN STORES SATURDAY, DECEMBER 8, 2012



**CHÂTEAU DE RULLY RULLY  
MOLESME 1<sup>ER</sup> CRU 2009**  
AC, Burgundy, France  
(Antonin Rodet)

**TASTING NOTE:** Fine ruby colour in the glass, opening with aromas of black plums, field berry, earth, smoked meat and spice. Lovely ripe fruit leads the way on the palate, which sports a medium body, good aroma replays and fine, ripe tannins. Exquisite balance throughout. Very good value in 1<sup>er</sup> Cru Rully. Pair with leg of lamb or braised ribeye in a portobello mushroom sauce with rosemary. (VINTAGES panel, May 2012)

299958 (XD) 750 mL \$25.95 ✎

**AMASTUOLA PRIMITIVO 2010**  
IGP Puglia, Italy

Free sulphur: <6 mg/L.

**TASTING NOTE:** Polished and delicious Primitivo brimming with notions of ripe plum, sour cherry and smoked meat. Dry, round and ripe with sunny fruit and a satiny texture, leading to a structured finish. A crowd-pleaser with refinement to spare, this could be cellared 1-2 years, though it's drinking well now with winter-barbecued steaks or sausages, or osso buco. (VINTAGES panel, Oct. 2012)

300004 (D) 750 mL \$15.95 ✎  
**Organic product**

**CASTELLO DI QUERCETO  
CHIANTI CLASSICO 2010**  
DOCG, Tuscany, Italy

A consummate food wine, this will nicely complement spaghetti marinara, Neopolitan pizza, or porterhouse steaks seasoned with salt, pepper and olive oil.

**TASTING NOTE:** Smooth and opulent for Chianti, exhibiting black currant, violet and licorice flavors. Bright and balanced, with a long finish of fruit and mineral. Best from 2014 through 2021. Score: **89** (Bruce Sanderson, *winespectator.com*, Sept. 30, 2012)

680496 (XD) 750 mL \$21.95 ✎