

MAY

2016

# CELLIER

- NEW -  
ARRIVALS

## SOMMELIER SUMMER

FOOD-WINE PAIRINGS AND  
HAPPY VACATION MEMORIES

30 NEW WINES IN STORES  
APRIL 28 AND MAY 12

Sommeliers Jonathan  
Laterreur, Élyse Lambert,  
Isabel Bordeleau and  
Cassady Sniatowsky



SAQ

SÉLECTION



For all these  
**GOOD TIMES**  
between friends

**PRUGNETO**  
*Sangiovese Di Romagna  
Superiore*

Poderi dal 1<sup>o</sup>  
**Nespoli**  
1929



Poderi dal 1<sup>o</sup>  
**Nespoli**  
1929

*Sangiovese di Romagna*

VINO *Denominazione di Origine Controllata*

VIGNETO *di Prugneto*

TIPO *Superiore*

GRADAZIONE *13% vol*

CONTENUTO *0,750 litri*

QUANTITÀ PRODOTTA *600 hl*

VENDEMIA



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**Éduc** Valcool

**18+**

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Moderation is always  
in good taste.

EducValcoo

18+



Recyclable

IN STORES

APRIL 28 AND MAY 12

30 newly arrived wines.



## 4 SIX MYTHS ABOUT ROSÉ WINES

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These gastronomic rock stars share their secrets for successful pairings throughout the summer.

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PHOTO: MAUDE CHAUVIN

ON THE COVER

Sommeliers Jonathan Laterreur, Élyse Lambert, Isabel Bordeleau and Cassady Sniatowsky kick off the barbecue season and celebrate the arrival of refreshing and sunny wines.

## UPCOMING EVENTS

- SALON DES VINS DE LA BORÉALIE – SAINT-FÉLICIEN – APRIL 21
- SALON DES VINS ET SAVEURS RÉGIONALES DE ROUYN-NORANDA – APRIL 29 AND 30
- SALON DES VINS ET SPIRITUEUX DE RIMOUSKI – MAY 4
- SALON DES VINS DE VAUDREUIL-SOULANGES – VAUDREUIL-DORION – MAY 11
- SALON PRINTANIER DES VINS DE CARLETON – MAY 12
- SALON DES VINS, BIÈRES ET SPIRITUEUX – SAINT-LÉONARD-D'ASTON – MAY 14



Limited quantities. No layaways are permitted until the Monday following the release of products. Prices are subject to change without notice.





Too sweet, too colourful, too girly, too summery...  
Rosé has been called it all. Yet winemakers produce  
this wine with just as much concern as a red or a white.  
And many connoisseurs have even readily admitted  
to being fans of the pink drink – all year long.

PHOTO: LISA LINDER/ACORNERS/SIME



# SIX MYTHS ABOUT ROSÉ

Any winemaker will tell you that producing rosé is just as complicated as producing a red or a white wine. But rosé, which evokes summertime pleasures, continues to be misunderstood.

**It's for cocktail hour.** If rosé is considered a drink to be enjoyed outdoors, then it is likely served alongside snacks or finger foods and then, come mealtime, dismissed for white or red wine. But more full-bodied, complex rosés taste better with food than on their own. For example, a barbecue and a rosé from Tuscany or Chile, more dense and intoxicating than the norm, go quite well together – as do a ceviche or sushi with a clean and vibrant rosé.

**It's not a serious wine.** To create a well-balanced rosé, a winemaker must work carefully. If the rosé grape is pressed too hard or macerated on the skins too long (which extracts the colour and tannins), it can get heavy and be too similar to a red. If the grapes are too ripe, the wine will lack energy and freshness, yet if the berries aren't mature enough, it will be simplistic and flat. Winemakers who know how to attain that perfect balance produce some extraordinary rosés, complex and ample, that can even be cellared for a few years. Pinot Noir rosés, notably, deliver all the aromatic complexity of the grape, without the tannic structure. Bodegas López de Heredia in Rioja offers a rosé as part of its best red Reservas almost every five years. Matured several years in casks, they display an extraordinary texture and complexity. Drink without judgment – you may be surprised.

**It's only for summer.** Sommeliers and SAQ experts will tell you that come the month of August, rosé sales slow down, well before long-sleeved shirts and wool sweaters are worn. White wine is enjoyed throughout the winter, so why can't rosé? Pairings that work in July work just as well in October. The next time you find yourself wavering

between a red and a white alongside roast chicken, go for a rosé – an uncompromising compromise.

**It's a girly drink.** Rosé is pink, so it must be for women? Give it a rest! Break free of colour clichés that abound. The United States is even attempting to alter rosé's feminine image with the term “brosés” – rosés for men. C'mon guys, real men drink pink!

**Darker means better.** Just because a quasi-transparent bottle of rosé appears lighter in colour does not mean it is lighter in taste. A lighter colour reflects the type of grape as well as the method of production – generally, a direct pressing in which the juice is not in contact with the skins for too long (the longer the contact, the darker the colour). Sure, the flavour palette differentiates with colour – you'll rarely find black-fruit aromas in a light-coloured wine – but very light rosés can be highly aromatic and intense, even complex.

**It's sweet.** Yes, there are rosés that contain a good dose of residual sugar – like a white Zinfandel from California. Many rosé lovers enjoy that West Coast sweetness, as witnessed by their popularity. But it must be said that a typical rosé from Provence, the veritable world capital of this style of wine, is usually vibrant and dry. In Loire as well, tasting a rosé is like biting into a crisp green apple or a fresh strawberry, not like drinking blackberry jam. In the end, everyone can find the right rosé to please the palate – from vibrant and energetic or spicy and slightly tannic, to expressive or mellow and extra-fruity... the list goes on.



IN STORES  
APRIL 28 AND MAY 12

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## SIX MYTHS ABOUT ROSÉ (CONTINUED)



ITALY

► AZIENDE AGRICOLE  
PLANETA 2015, SICILIA

\$16.95 12818361, 750 ML,  
12.5% ABV

NUMBER OF CASES: 500

The founder of this family winery, Diego Planeta, is considered by many as the emblematic figure of the rebirth over the last four decades of Sicilian viticulture.

**GRAPES: NERO D'AVOLA, SYRAH**

### AROMAS

**CANTALOUPE, STRAWBERRY,  
WHITE PEACH**

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - UNOAKED**

### { EASY GOURMET }

Duck Salad With Strawberries



[RECIPE AT SAQ.COM](http://SAQ.COM)

## SUNNY DAYS

With the first signs of spring, wine lovers are eager to uncork a rosé. Its colour rouses a longing for leisure and lightness after a winter spent drinking more robust wines. Spring also marks the return to main-dish salads, which often incorporate various fruits. When it comes to pairings with duck magret, the best wine will maintain as much texture and generosity on the palate. A rosé that answers the call comes from the renowned Planeta Estate in the heart of Sicily. Powerful aromas of red fruit pair perfectly with this salad's marinated strawberries. With a significant freshness, this cuvée marries well with the sweet acidity so characteristic of a rosé with Mediterranean-ripened fruit. A decidedly festive and delicious way to celebrate the arrival of sunny days.

- Kler-Yann Bouteiller, sommelier



DOMAINE GAVOTY,  
CUVÉE CLARENDON 2014,  
CÔTE-DE-PROVENCE  
11231867  
\$22.70

MAY 12

CASTELLO DI AMA,  
ROSATO 2015, TOSCANA  
11741613,  
\$20.85

MAY 12

DOMAINE DES BÉATES,  
LES BÉATINES 2015,  
COTEAUX-D'AIX-EN-PROVENCE

11232261  
\$20.65

APRIL 28





# SOMMELIER SUMMER

It's shellfish time! Simplicity is the order of the day here. The lobster-pasta combination is guaranteed to make a memorable meal, especially if accompanied by a good white wine.



RECIPE AT [SAQ.COM](http://SAQ.COM)





Along with today's top chefs, sommeliers have become the new rock stars of the gastronomic scene. And so *Cellier* has invited seven leading lights to explore the delights of summer and the pleasures of casual wine tastings.

**S**ummer conjures up lazy days, laid-back cocktail hours and impromptu encounters that often lead to improvised dinner parties. Wine, of course, is an integral ingredient, regardless of the setting: by the lake, at the seashore or on your deck. Take our California new arrivals, for example. Either the whites or the reds will make you feel like you're taking a vacation. Also, check out the range of our superb rosés – from light to robust, and clear to more intense hues – hailing from Sicily, Tuscany, Castile y León, or Provence.

There are the *vins de soif*, supple and fruity, perfect for gatherings with family and friends.

*Cellier* has asked seven sommeliers to reminisce about their summer-vacation experiences with our readers, including memories of the wines they drank. These food-wine pairing experts, whom you can also meet in their respective establishments (in locations ranging from the Outaouais region to Rimouski, with Montreal along the way), remind us of an essential fact: Our best memories are those that we share with loved ones.



### CYRIL LAUER

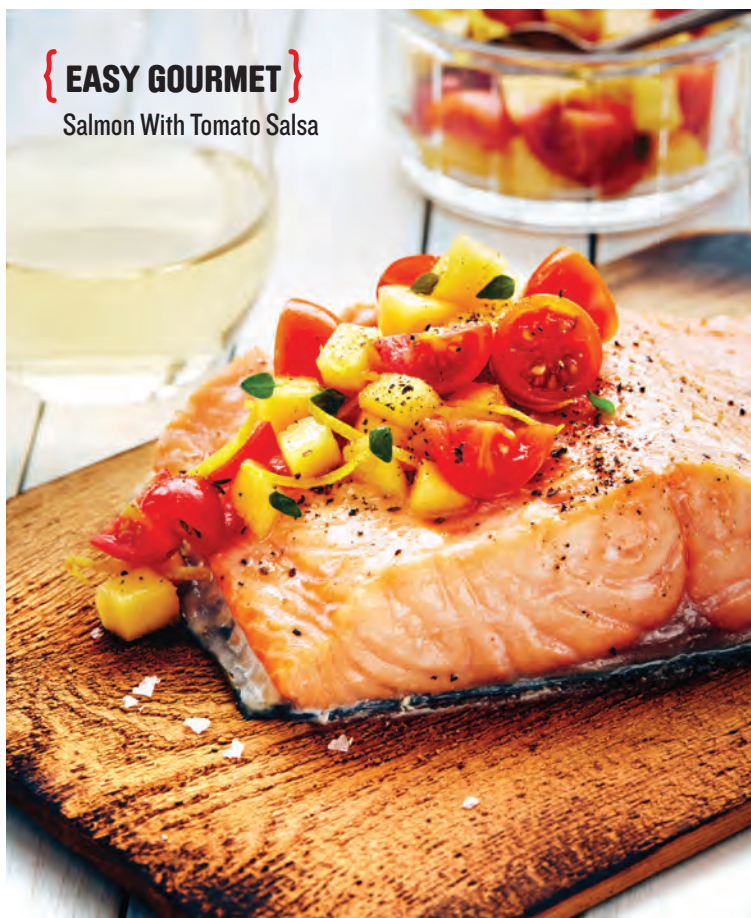
“We love it when guests give us carte blanche. Then our job is all about matching food and wine. Of course, pleasure can be had with a wine and a dish that you’re already fond of, even if the two elements merely go together. But when they make for a really great match, it’s pure happiness!”



Cyril Lauer, co-owner of Gatineau’s Les Vilains Garçons restaurant, likes the democratic approach to choosing wine. “We taste as a team, then share our impressions.”  
*(Les Vilains Garçons, 39A Laval Street, Gatineau)*

### { EASY GOURMET }

Salmon With Tomato Salsa



RECIPE AT SAQ.COM

## THE CREAM OF THE CROP

This Pinot Grigio from California’s **La Crema** is a very warm wine, bursting with sunshine, and as such, is just the right accompaniment for this summertime salsa. The apricots, tomatoes and lemon zest that top the salmon will bring out the wine’s roundness. And while many believe there’s no such thing as absolute dogma, there are some general pairing rules. Here, the salmon fat contrasts with – and enhances – the wine’s acidity. It produces a perfect equilibrium – an ideal outcome – between that acidity and the wine’s roundness, the fat in the fish, and... sunlight, whether it be on the colourful plate, in the wineglass or on the patio itself, especially appreciated when you’re sitting under an umbrella.

– Cyril Lauer, sommelier, Les Vilains Garçons



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## ALFRESCO DINING

Gatineau's Les Vilains Garçons restaurant is known for its popular patio and its spicy *pintxos*, those Basque-inspired small plates so redolent of the region itself. Sommelier Cyril Lauer grew up in Paris and moved here 17 years ago. He's keen to credit good-natured Quebecers for softening his sometimes-grumpy Parisian personality. "You put a table outside," he says, "and you can bet everyone will head straight for it, even when it's still cold and damp. Eating alfresco is

like an obsession here, almost engraved on everyone's DNA!"

For Lauer and his chef and co-owner, Romain Riva, the primary goal is to offer tasting menus that the entire team concocts together democratically. "We'd open a bottle, have a sip, and then decide what to serve. Yes, our menu is often decided based on the wine, and I like the fact that we taste, brainstorm and create the menu together. With some 60 labels, the possibilities are endless! It's amazing!"

And speaking of contrast – pitting the freshness of the dish against the wine's roundness – the pear-prosciutto duo pictured here makes an exquisite starter with La Crema.



UNITED STATES  
▶ LA CREMA WINERY,  
LA CREMA 2014, MONTEREY  
\$29.95 | 2182606, 750 ML,  
13.5% ABV

NUMBER OF CASES: 210

Following its mission to offer the "cream" of cool-climate California wines, La Crema uses grapes for this wine from Monterey, located right next to the cooling breezes of the Pacific Ocean.

**GRAPE: PINOT GRIS**

**AROMAS**  
RIPE PEAR, CORN,  
MELON, LEMON CREAM

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – UNOAKED





Jonathan Laterreur is co-owner of Le Sang Royal wine bar. His passion for wine was sparked by Ludwig Lemieux, of the SAQ Signature in Montreal where Laterreur worked for 10 years. (*Le Sang Royal, 101 Saint-Germain Street West, Rimouski*)

### JONATHAN LATERREUR

“If you say ‘seaside,’ I’ll say ‘bubbles.’ The two are inseparable. It’s also true that there’s a wine for every occasion, and a time for each wine. What you drink is not always the most important factor. Sometimes, an ordinary *vin de soif* is just what it takes. On the other hand, a lovingly prepared meal deserves an equally worthy wine.”

#### FROM MONTREAL TO RIMOUSKI

It was while studying and working at an SAQ Signature store that Jo Laterreur – as everyone calls him in Rimouski – experienced a revelation. “People kept saying what a wonderful job I had,” he recalls, “and how lucky I was to rub shoulders with happy people every day – which one is if one has just bought a nice bottle.” But Laterreur’s own field of study was thanatology and that was a world away from such delights. “I finally realized exactly where my vocation lay – in the wine industry.”

Still, after a decade spent in the Montreal underground (in the metro and in SAQ wine cellars), Laterreur was in need of some daylight. Fate took him to Bic. “As I went out one day,

a neighbour called out, ‘Aren’t you the wine guy?’” It was Chef Colombe St-Pierre, owner of Le St-Pierre restaurant in nearby Rimouski, although Laterreur didn’t know it at the time. “She prepared a dish of scallops for me, and while I ate, she suggested that we work together. The meal was incredible, bursting with flavour, and so I stayed.” It was there that our sommelier began to develop his culinary sensibilities and prepared his first wine list. “For me, culinary art is all about discovery, tasting, encouraging others to taste, trusting one’s instincts, and letting the wine trigger a range of emotions. It’s rather like poetry. When everything works together as it should, those feelings are indescribable, even magical.”



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{WA 91+}  
UNITED STATES 2024  
▶ **ST. SUPÉRY 2012,  
NAPA VALLEY**  
**\$36.00** 00423806, 750 ML,  
14.5% ABV

NUMBER OF CASES: 280

The estate is now owned by Chanel, who just bought it from Robert Skalli last October. But the team and philosophy have remained the same. Why change a winning recipe?

**GRAPE: CABERNET SAUVIGNON**

**AROMAS**  
**BLACKCURRANT JAM,  
PLUM, CHOCOLATE, TAR,  
COCONUT, VANILLA**

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - STRUCTURED**

**WOOD - PRONOUNCED**

## FEET IN THE SAND

Sommelier Jonathan Laterreur has many vacation wine stories to tell. But his most memorable is the trip he took to Îles-de-la-Madeleine with a group of friends. All were in their early 20s, travelling in an old Chevy minivan that doubled as a camper. “Even back then, we took our wines very seriously. We built a wine-storage system, complete with insulation and temperature control, and off we went with a hundred or so bottles. We cooked up a storm every evening, taking great pains to pair our food to our wine. The ingredients couldn’t have been fresher – I can still see in my mind’s eye the day we bought lobsters right off the boat. But the highlight of the entire trip was the meal we prepared from bison meat

provided by a breeder we encountered on the road. That evening we stopped on a beach, planted bamboo torches in the sand and drank Champagne – a 2002 Taittinger Blanc de Blancs. We also enjoyed a 2001 Chevalier-Montrachet. Then we heated a large flat rock over the campfire and rubbed it with pine needles – the way you would scrub with steel wool – so that the pine oil could permeate the rock. We matched the grilled meat with a Cabernet-Sauvignon, just the wine to bring out that hint of evergreen. The pine oil did the trick, or was it the magic of our surroundings? Or the company we kept? Or, as I prefer to think, perhaps a combination of all that, and more?”





### ÉLYSE LAMBERT

“We all agree that a classic wine triggers emotions and unveils itself slowly with each mouthful. A rosé is different. It evokes sun, patio, companionship. It’s an excellent food accompaniment and suits the simplest occasions that, come to think of it, are usually the happiest.”

When she’s not training for the world’s most prestigious titles (2009 Best Sommelier of the Americas, 2015 Best Sommelier in Canada), Master Sommelier Élyse Lambert collaborates with Pierre Jullien, co-owner of Restaurant Graziella. (*Restaurant Graziella, 116 McGill Street, Montreal*)

### FROM PROVENCE AND BEYOND

Last summer, Élyse Lambert and some friends rented a large house in Provence, where rosé wines are defined by a colour chart. “In the south of France, the appellation dictates that rosés must be dry,” Lambert explains, “so there’s zero risk of getting a sweet rosé here. That’s for sure.” And when asked if rosé is only a ladies’ drink, she just laughs. “The guys in my group will shoot down that notion in a flash. I myself buy the stuff in *cubi* (the equivalent of the four-litre format here). It’s a great antidote to a Provençal heat wave.”

But when it comes to rosés, the master sommelier doesn’t limit herself to her

beloved Provence. “Burgundy produces extraordinary bottles using Pinot Noir as the base grape.” Lambert is also partial to the Loire region. “Try the Sancerre rosés; or if you prefer bubbles, check out the sparkling rosés, which are very trendy. Personally, I’ll take a Laurent-Perrier anytime. But that’s not always affordable, so why not settle for a Crémant de Bourgogne Rosé, also made from a Pinot Noir base? It’s light and suave, and you have the entire summer to get acquainted with it in time to enjoy it in oyster season come fall.”



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### LA VIE EN ROSÉ

“Everyone knows I’m a rosé aficionado, or you can say ‘devotee’ if you prefer. I make a point of sharing my passion with everyone and trying to convert them. At the restaurant, I never hesitate to recommend pairing dishes with rosés, even in the depths of winter. Rosé is a stand-alone wine and I drink it year-round. But I must say it does taste better in the summer. As an aperitif, you want an intense rosé, crisp and acidic. Rosé wine

is also an excellent accompaniment to many hot-weather dishes like grilled meats, whole-meal salads, fish, shellfish (crab, lobster, shrimp) and, in particular, goat cheese and tomatoes. You can’t go wrong here. It can also be an alternative to beer if you’re having nachos and salsa. Strawberries and raspberries will go nicely with slightly more robust rosés. And when it comes to colour coordination, rosés are a definite plus.”



**SPAIN**  
▶ BODEGAS DOMINIO DE TARES,  
TOMBÚ 2014, CASTILLA-Y-LEÓN  
\$18.45 | 2806693, 750 ML,  
13.5% ABV

NUMBER OF CASES: 500

Found only in northern Spain's Old Castille, the Prieto Picudo grape shows a distinctive, expressive aromatic profile, conducive to making fuller-bodied rosés meant to be enjoyed with a meal.

**GRAPE: PRIETO PICUDO**

**AROMAS**  
POMEGRANATE, WILD  
STRAWBERRY, CRANBERRY

ACIDITY - MODERATE

SUGAR LEVEL - DRY

BODY - MEDIUM

PALATE - GENEROUS

WOOD - UNOAKED

## CÉDRICK LONERGAN

“I love the challenge! At Le Mouso, the wine list is short – five or six whites and as many reds – but it changes often, while our menu is more seasonal. So even if you eat the same dish twice, you can enjoy a different experience depending on the nature of the wine pairing. Will it be classic or more adventurous?”



“At Le Mouso, the chef is the artist,” says Cédric Lonergan, “whereas yours truly just uses his sommelier skills and instincts to come up with the wine best suited to the dish. It’s constant motivation.” (*Le Mouso, 1023 Ontario Street East, Montreal*)



## MIXED GRILL AND MARINADES

The Rozes 2012 *Terras do Grifo Tinto* goes well with charcoal-grilled meats – like beef, pork and lamb – that have been marinated in a sweet sauce. Try cherry juice, black pepper and a couple of hot peppers. It’s a perfect mixture for enhancing the subtly woody texture, freshness, generous fruitiness, and depth of the four typical Douro varietals that make up the cuvée’s harmonious blend. You’ll appreciate the peppery hint and notes of prunes and violets in the dominant Touriga Nacional, the Touriga Franca’s blackberry aroma, the Tinto-Cão’s spicy notes and the Souza’s rusticity. As a variation, replace cherry juice with a soy-sauce base, which will further enhance the wine’s traces of black fruit and cocoa.

– Cédric Lonergan, sommelier, Le Mouso

RECIPE AT SAQ.COM



IN STORES  
APRIL 28 AND MAY 12

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{ WS 91 }  
▶ **PORTUGAL** 2019  
**ROZÉS, TERRAS DO GRIFO  
2012, DOURO**  
**\$19.95** 12854994, 750 ML,  
13.5% ABV  
NUMBER OF CASES: 499  
This easy-drinking, generously  
fruity wine was named in tribute  
to the *grifos*, large vultures that  
can be seen in the skies over  
the magnificent Douro Valley.  
**GRAPES: TOURIGA NACIONAL,  
TOURIGA FRANCA, TINTA CÃO,  
SOUZÃO**

**AROMAS**  
**PLUM, BLACKBERRY, ANISE,  
COCOA, SPICES, VIOLETS**

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - SUBTLE**

## DRINKS AND CLINKS IN THE SHADE

Whether you're dining at a private club, over a checkered tablecloth or under a shade tree, sommelier Cédric Lonergan takes a categorical approach: A food-wine menu is a story all by itself. And if you find yourself at Le Mouso restaurant on Ontario Street where Lonergan presides with Chef Antonin Mousseau-Rivard, you'll be regaled with stories.

Lonergan was happily studying literature and philosophy when he was initiated into the world

of fine cuisine. "I had a job in a cheese shop on the Montreal South Shore. It opened my eyes to the world of taste and flavour." He developed his enthusiasm for wine at 357c, the private club where he was trained by Bertrand Eichel (2009 Best Sommelier in Quebec). "Food-wine pairing is all about unleashing emotions. As far as my own life is concerned, I'd say that gastronomy has engaged my heart and soul just as much as travel or philosophy."

## FRANCIS ARKINSON

“Here’s a classic pairing idea: Syrah-based Rhône wines and barbecued meats, like Quebec lamb chops marinated in oil and garden herbs. You’ll detect a smoky hint and notes of white pepper. Syrah-based wines abound in northern Rhône, although the southern part, too, produces its fair share of excellent examples.”



Following his debut at Steak Frites St-Paul, Francis Arkinson took charge of the wine list at Pistou before moving on to Laloux, Bistro Bienville, then La Chronique. He’s currently responsible for the wine lists at H4C, Valois and M.Mme. The Valois list features more than 600 labels, while the M.Mme list includes some 700. (M.Mme, 240 Laurier Street West, Montreal)



## HEAT VERSUS FRESHNESS

Gigondas for an outdoor barbecue? Wow, that makes me think of the Metallica song ‘Fight Fire with Fire’. I’m intrigued by the idea of pairing spicy Grenache with the hot chipotle pepper in the hamburger. It works very well indeed! But in the thick of summer, you might not feel like countering powerful spices with a robust wine. If that’s the case, then take the freshness route. A Beaujolais, for example, would be interesting with a spicy burger. Its lightness will temper the intensity of the dish. If you’d rather not have a red wine, then opt for a good rosé – I drink it year-round myself. But avoid the delicacy of direct-pressing rosés, which is how they’re made in Provence. You’ll want generous rosés from the Rhône region or even Collioure, in the Roussillon. With a Grenache base, they’re a better accompaniment for spicy dishes.

– Francis Arkinson, sommelier, M.Mme





**{ V 90 }**  
 FRANCE 2020  
**LA COMPAGNIE RHODANIENNE,  
 BOIS DE MENGE 2012, GIGONDAS**

**\$26.95** 11573912, 750 ML,  
 14.5% ABV

NUMBER OF CASES: 250

This co-op was created in 1963 to bring together some 20 estates and châteaux, with the goal of selling and distributing Rhône wines on a greater scale.

**GRAPES: GRENACHE,  
 SYRAH, MOURVÈDRE**

**AROMAS  
 DRIED BLACK FRUIT,  
 BLACKBERRY JAM,  
 BLUEBERRY, COCOA,  
 NUTMEG**

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - GENEROUS**

**WOOD - SUBTLE**



### IMPROMPTU POTLUCK

In summer, when everyone’s outside enjoying the good weather, spur-of-the-moment dinner parties are bound to happen. Each guest usually brings a bottle, resulting in an eclectic mix. The challenge then is to know when to serve which wine. “You’ve got to think on your feet,” says sommelier Francis Arkinson. Whites from the Rhône region, made from Clairette or Viognier, are ideal aperitifs. They’re fragrant, floral and richly textured with a refreshing finish on the palate. Wines derived mainly from Grenache Blanc also suit, especially those displaying piquant, salty notes. Given

the climate, southern Rhône wines can be astonishingly refreshing. And keep in mind that summer is the season of both rosé wines and tomatoes, a winning combination any way you look at it. Just thinking about it makes me dizzy! When it comes to reds, I prefer *vins de soif* at barbecues. They’re youthful, supple and packed with vibrant fruit. The current rage is for brisk thirst-quenchers with pronounced minerality, saltiness and crisp, fruity notes. On the other hand, if you’ve got veal or fowl on the grill, why not be extravagant and open a white Châteauneuf-du-Pape?”

PHOTO: THOMAS BARWICK/GETTY IMAGES (P. 19).



Cassady Sniatowsky is head sommelier at Loïc wine bar, co-owned by his brother Marley and a group of friends. “The wines on our list are produced by people whose work methods I admire, whether in the vineyards or the cellars. The list’s character is designed to reflect viticulture’s natural growing methods.” (*Loïc, 5001 Notre-Dame Street West, Montreal*)

### SOFT SPOT FOR NORMAN HARDIE

That was the spirit that allowed Sniatowsky – Cass to his friends – to be seduced by a wine from Ontario’s Prince Edward County producer Norman Hardie. “I was at Liverpool House restaurant with my friends Ryan [Gray] and Dave [McMillan]. Norman also happened to be there, so Ryan and Dave introduced me to him. Norman offered me wine. I raised the first glass to my lips and blurted out ‘Oh my God!’ It was a Pinot Grigio first and then a glass of Melon de Bourgogne. Both were super fresh and full of character.” Sniatowsky liked it so much he decided to head out to the Norman Hardie Winery and help out with the harvest. He’s now been doing it for three years in a row and returns as often as he can. “I discovered that 50 percent of the winery’s clients hail from Quebec, which

### CASSADY SNIATOWSKY

“I enjoy going to wine bars. My current favourites are Archive in Toronto, Wildair in New York City, Bar Brutal in Barcelona, Buvette Chez Simone and Le Vin Papillon in Montreal. As far as I’m concerned, a good wine will enhance what I’m eating and trigger an emotion. If not, it has no appeal.”



meant I ought to speak French whenever I’m there. Not that it’s a problem – quite the opposite.”

“Prince Edward County is an idyllic spot,” he marvels. “The beaches are fabulous, rather like the Caribbean, with turquoise water and white sand. There are dunes and many hidden, deserted coves, like Point Petre, for example. Google it and you’ll see what I mean.” The peninsula is a little under four hours by car from Montreal, so it’s easy enough to spend a weekend there. Most wineries are located in the county’s western part, although you’ll find a couple of good ones in the south end. It takes only 45 minutes to drive through the county. It’s a nice spot to appreciate summer, especially if you enjoy outdoor activities like hiking, biking, camping and picnicking.



IN STORES  
APRIL 28 AND MAY 12

- NEW -  
**ARRIVALS**  
CELLIER



**ITALY** 2019  
▶ **MACULAN, CORNOROTTO 2012, VENETO**  
**\$22.90** I2831186, 750 ML, 14.5% ABV  
NUMBER OF CASES: 200  
Maculan is back with a surprise: an ancient and rare grape variety from Northern Italy. The grapes are dried for a week before vinification. Worth discovering.  
**GRAPE: MARZEMINO**

**AROMAS**  
**BLACK FRUIT, COCOA, BLACKCURRANT, SMOKE, CHERRY PIT, HERBAL NOTES**

**ACIDITY - MODERATE**  
[Progress bar: 2/4]

**SUGAR LEVEL - DRY**  
[Progress bar: 1/4]

**BODY - MEDIUM**  
[Progress bar: 2/4]

**PALATE - GENEROUS**  
[Progress bar: 3/4]

**WOOD - UNOAKED**  
[Progress bar: 0/4]

## PICNIC ON THE DUNES

Cassady Sniatowsky's father ran Westmount's Kaizen Sushi Bar & Restaurant from 1995 to 2013. As Cassady himself admits, nobody knew much about wine in those early days. He was just 21 when he was put in charge of ordering wine. "Our list featured wines that were too rich, too concentrated, too heavy. I simply relied on the ratings of authorities like Robert Parker and *Wine Spectator*. That was fine, I guess, but it would have been more interesting to expand the horizon and rely on other criteria, if only to diversify the wine list."

Along the way, Sniatowsky met a number of talented sommeliers, including Nick Hamilton and Élyse Lambert, who initiated him into a world he hadn't known until then. "I discovered small

producers like Marcel Lapierre (who died in 2010) in the Beaujolais town of Villié-Morgon, and Catherine and Pierre Breton, the Bourgueil specialists in the Loire Valley. As Kaizen's wine list evolved, so did the restaurant's profile. My next discovery was Burgundy. When you taste a Meursault for the first time, it's a fabulous experience. So when I finally saw the village that gave the wine its name, I was stunned. It's so small! Only when you encounter the locals, enjoy a glass in a café, meet some of the producers and visit their vineyards, do you begin to understand everything about that celebrated name. And after you come home, Meursault takes on a whole new meaning. There lies the attachment to a wine!"



## ISABEL BORDELEAU

“For a drink by the lake, choose a dry Chardonnay, something fresh and decidedly mineral. Keep the more robust and generous varieties for the dinner table. Chardonnay can grow just about anywhere on the planet, and its cultivation varies from one region to another depending on the growing techniques employed. That means all Chards are not alike, and it’s best to approach each of them on a case-by-case basis.”



While fishing is hardly her favourite pastime, the head sommelier at Maison Boulud in Montreal knows exactly what to do with trout. “It gives me many pairing ideas,” this wine lover exclaims with a cheerful smile. (*Maison Boulud, The Ritz-Carlton, 1228 Sherbrooke Street West, Montreal*)



**{ EASY GOURMET }**  
Trout With Grapefruit  
and Almonds

RECIPE AT SAQ.COM

## A FRESH CATCH

The Craggy Range **Kidnappers** Chardonnay hails from the Hawke’s Bay coastal zone. Divided into different areas, this wine region is known for some of New Zealand’s most qualitative terroirs. The wineries located on the Pacific side are well adapted to white grape varieties, thanks to exceptional fruit-ripening conditions and cool sea breezes.

This trout recipe calls for a generous wine with a lingering finish to counter the richness of the fish, prepared in a butter sauce with almonds. The wine must also offer a degree of freshness to sustain the acidity of the grapefruit. A Craggy Range Chardonnay – with notes of white peaches, almonds and lemon jam – fits the bill. Or you could try a white Bordeaux, something reasonably woody.

– Isabel Bordeleau, sommelier, Maison Boulud



IN STORES  
APRIL 28 AND MAY 12

- NEW -  
**ARRIVALS**  
CELLIER



**NEW ZEALAND** 2018  
▶ **CRAGGY RANGE SINGLE VINEYARD, KIDNAPPERS 2013, HAWKES BAY**

**\$25.60** 12818061, 750 ML,  
13% ABV

NUMBER OF CASES: 200

This rather strangely named wine refers to the Maori kidnapping of some of famous navigator James Cook's crew. Cook was the first European to set foot in New Zealand.

**GRAPE: CHARDONNAY**

**AROMAS**  
PEACH, HONEYSUCKLE,  
CANDIED LEMON, ALMOND

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - EVIDENT**

## FROM JURA TO NEW ZEALAND

Isabel Bordeleau is head sommelier at the Ritz-Carlton Maison Boulud in Montreal. She has vivid memories of the first wine she fell in love with. "It was Stéphane Tissot's La Mailloche, a Jura Chardonnay that blew me away and demolished everything I thought I knew about the grape. That surprise taught me never to take a wine for granted, because so much depends on the winemaker's skilful handling. He's the artist, conveying a very personal sense of his terroir through the wine he's making. The result can stir the emotions."

In 2013, the peripatetic Bordeleau found herself in New Zealand's South Island, primed for a stint at Rippon Estate in Central Otago. "I was there in April and May for the harvest. I remember going on a sea excursion near Doubtful Sound fjord where the captain was scuba diving and emerged with a catch of sea urchins and crayfish. What a feast we had on board! It may sound strange, but I remember nothing about the wine we drank, which is unusual for a sommelier. The event was so magical that I forgot what I drank! That's proof that wine doesn't always get top billing."





## BEER-MARINATED PRIME RIB

### INGREDIENTS

**1.2 kg** (2 1/2 lbs) prime rib

**250 mL** (1 cup) black ale

**45 mL** (3 tbsp) balsamic vinegar

**60 mL** (1/4 cup) blackcurrant  
jam or jelly

**30 mL** (2 tbsp) olive oil

**2** large yellow onions, sliced  
1.25 cm (1/2 in) thick

**4** medium tomatoes, halved

**125 mL** (1/2 cup) flat-leaf parsley

Salt and pepper



RECIPE AT [SAQ.COM](http://SAQ.COM)



This full-bodied and fruity Grenache-Syrah blend is the perfect match for beef marinated in dark beer and blackcurrant. The roasted and caramelized notes of the beer and the fruitiness of the currants echo the hints of black fruit and mocha in the Berola.

**4 SERVINGS**

Preparation: 20 minutes \* Resting: 4 hours \* Cooking: 12 to 20 minutes

**STEP 1**

In a bowl, combine the beer, vinegar and jam (or jelly) and set aside 60 mL (1/4 cup). Marinate the meat in the remaining marinade for at least 4 hours in the refrigerator, turning meat every hour.

**STEP 2**

Preheat the barbecue for indirect cooking. Clean and oil the grills.

**STEP 3**

Combine the oil and the remaining marinade, and marinate the onion slices and tomatoes. Season with salt and pepper. Remove the beef from its marinade and pat dry. Season with salt and pepper.

**STEP 4**

Barbecue the meat over high heat, about 6 minutes per side. The meat's internal temperature should reach 55°C (110°F) for rare. Note: When grilling the second side, add the onion slices and tomatoes to the barbecue and grill until tender. When the prime rib is done, transfer to a plate and cover with aluminum foil. Slice the meat, serve with the grilled vegetables and garnish with parsley.

Note: For medium-rare, transfer the prime rib to the low-heat side of the barbecue and continue cooking until the internal temperature reaches 65°C (150°F).



{ V 90 = WA 91 }

**SPAIN** 2019

▶ **BODEGAS BORSAO, BEROLA 2012, CAMPO DE BORJA**

**\$19.95** 11962900, 750 ML, 14.5% ABV

NUMBER OF CASES: 280

Established in 1958, Bodegas Borsao has grown to include three co-ops with some 620 wine growers who cultivate over 2,430 hectares of vines, with Grenache being the main grape variety.

**GRAPES: GRENACHE, SYRAH**

**MAY 12**

**AROMAS**  
 BLACK FRUIT, RIPE CHERRY,  
 BALSAMIC NOTES, MOCHA

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - EVIDENT**

# WINE REGION { NEW ZEALAND | PINOT NOIR }



PHOTO: LEE FOSTER/ALAMY STOCK PHOTO.

Pinot Noir has found a dream terroir in New Zealand, particularly on South Island in the Marlborough region, where the Wairau River Winery was established in 1978.

● **Already a benchmark** It's been only 30 years that New Zealand has been producing Pinot Noir in any significant way, and yet the country has become the international benchmark for this capricious and marvellous grape. At once generous and refined, its distinct character has quickly earned high praise from the country's best winemakers.

● **Popularity explosion** This passion for Pinot Noir really took off in the 1990s, and it has gained momentum ever since. Over the last 15 years, exports have more than doubled and the number of hectares planted has almost tripled (from less than 2,000 to more than 5,500), representing more than half the Pinot Noir hectares in Burgundy. That said, Pinot Noir only represents 8 percent of New Zealand wine production, compared to 72 percent for Sauvignon Blanc.

● **Keeping cool** In this southern-hemisphere country, Pinot Noir is concentrated in the cooler South Island. About half the country's Pinot Noir vines are planted in the Marlborough region where three-quarters of New Zealand grapes are grown. It's also the major grape of the Waipara and Central Otago regions, the latter of which has almost 1,500 dedicated hectares.

● **Regional nuances** In the warmer areas, New Zealand Pinot takes on notes of black fruit, like plums, with a good amount of spice. Further south, the wine recalls red or black cherry and tends to offer a more crisp acidity and aging potential. Thanks to their intense fruit and notes of spice and underbrush, New Zealand Pinot Noirs are perfect with flavourful poultry like duck or guinea fowl. Winemakers there would tell you lamb is also a top pairing choice – New Zealand lamb, of course.



NEW ZEALAND 2019

▶ MARISCO VINEYARDS, THE NED PINOT NOIR 2014, MARLBOROUGH

\$22.35 (2820081, 750 ML, 14% ABV)

NUMBER OF CASES: 199

This iconic Marlborough estate likes to showcase local attractions, as it does here with The Ned, a cuvée named after a beloved mountain in its home region. Decanting is recommended before serving.

GRAPE: PINOT NOIR

**AROMAS**  
HOPS, CHERRY, BLACKBERRY, BAKED STRAWBERRY, FUR, SMOKE

ACIDITY – MODERATE

SUGAR LEVEL – DRY

BODY – MEDIUM

PALATE – GENEROUS

WOOD – SUBTLE



ORIGINE  QUÉBEC

◆  
**A GATHERING OF  
GOOD TASTE**  
◆

Born from passion and pride.  
It's the *savoir faire* of producers, their craft and their land.  
It's heart and soul, it's the sun, wind, snow.  
It's our wine, our meads, our ciders, our maple  
products and our berry liqueurs.  
It's who we are, our diversity, our dreams.

Born from our hunger to explore, to encourage  
and share this place our home, Quebec.



WINE



CIDER



MAPLE



BERRIES



MEAD

Moderation is always  
in good taste.

Éduc  alcohol

18+

AVAILABLE  
AT



SAQ

# LES VERGERS PETIT & FILS { MONT-SAINT-HILAIRE }



PHOTO: JOSÉE LECOMTE.

Stéphane Petit is very proud of his sparkling rosé cider and he has every reason. It won gold five years ago at the Coupe des Nations and repeated the experience by placing first at the Sélections Mondiales du Canada last year.

## ● Refinement and complexity

Today, Petit manages apple production (about 1 million kilos per year), a cidery (some 100,000 bottles), the pick-your-own and agri-tourism activities, and a crêperie. But, like his grandfather, he's also passionate about the processing. "Quebec ciders are known for their complexity," he says. "They are more refined than most ciders from the United States, Europe and the rest of Canada where they work with apple concentrate." Using concentrates here, as well as adding natural or artificial flavourings, is banned.

● **Protect our ciders** Petit has long campaigned for improving the commercialization and labelling of Quebec cider. "By controlling quality, you insure the prestige and sustainability of our terroir's products," he says.

## AT A GLANCE

- The Petit family has owned Les Vergers Petit & Fils since 1896. The estate has more than 50,000 apple trees stretching over 52 hectares.
- The grandfather of current owner Stéphane was passionate about the cider-making process. By 1970, he was producing up to 100,000 bottles, many by using Champagne methods. When Stéphane's parents took over, his father concentrated on production while his mother managed the pick-your-own and agri-tourism arms of the business.
- In 1994, Stéphane Petit returned to the roots of the processing operation and created a still cider and a sparkling cider, both from his grandfather's recipes.

● **The taste of youth** In Quebec, we like our rosés young. "Ciders can improve with maturity – they can lose a bit of the acidity or develop more ripened-apple flavours – but these aren't gains we would pursue at any cost. Freshness and youth remain the most desired qualities," says the cider-maker.

● **Sushi and rosé** These last few years, sparkling ciders have really taken off, especially rosé, which enjoys a certain rarity. "It's the best aperitif there is," says Petit. "At home, it's the ideal partner for canapés, terrines or cheeses. We tried pairing it with sushi, and it's astounding. After dinner, it's perfect with desserts that aren't too sweet; otherwise, the dessert would eclipse the cider's freshness."



**QUEBEC**  
**VERGER PETIT & FILS**  
**SPARKLING PINK CIDER**  
**\$14.90** 12030178, 750 ML,  
 6.5% ABV

**APPLE VARIETIES:**  
 McINTOSCH, GENEVA



**FRUIT TARTLETTE**  
 WITH CUSTARD

**AROMAS**  
 APPLE, CINNAMON,  
 CREAM SODA, TOFFEE

**ACIDITY** – MODERATE

**SUGAR** – OFF DRY

**BODY** – LIGHT

**PALATE** – DELICATE

**WOOD** – UNOAKED

Limited quantities. Vintages may vary from store to store.

Discover the world of Origine Québec products at the SAQ at [www.saq.com/originequebec-en](http://www.saq.com/originequebec-en)



# BUY NEW ARRIVALS

BEFORE EVERYONE ELSE WITH OUR NEW APP.



APRIL 28

ONLINE PRESALE FROM APRIL 21



**P.15**  
SPAIN  
BODEGAS DOMINIO DE TARES,  
TOMBÚ 2014, CASTILLA-Y-LEÓN

**\$18.45** I2806693, 750 ML,  
13.5% ABV

NUMBER OF CASES: 500

Found only in northern Spain's Old Castille, the Prieto Picudo grape shows a distinctive, expressive aromatic profile, conducive to making fuller-bodied rosés meant to be enjoyed with a meal.

■ GRAPE: PRIETO PICUDO



**P.7**  
FRANCE  
DOMAINE DES BÉATES,  
LES BÉATINES 2015,  
COTEAUX D'AIX-EN-PROVENCE

**\$20.65** I1232261, 750 ML,  
13% ABV

NUMBER OF CASES: 441

Located in the western part of the region, Aix-en-Provence AOC relies on the refreshing effects of the mistral winds and a limestone-rich soil. Here is a true terroir rosé.

■ GRAPES: GRENACHE, SYRAH



UNITED STATES  
KENDALL-JACKSON,  
AVANT 2013, CALIFORNIA

**\$22.45** I2786776, 750 ML,  
13.5% ABV

NUMBER OF CASES: 200

This highly eco-responsible company only uses renewable energy, and even purchases an extra 30 percent to cover its employees' environmental footprint. All the more reason to like them!

■ GRAPE: SAUVIGNON BLANC



UNITED STATES  
WEST COAST WINES,  
LAKE SONOMA 2013,  
RUSSIAN RIVER VALLEY

**\$27.05** I2830271, 750 ML,  
14.4% ABV

NUMBER OF CASES: 199

Tony Stewart (of Quails' Gate) and Dan Zeponi (former president of Mission Hill) head a group of California wineries that includes Lake Sonoma as well as Plume and Valley of the Moon.

■ GRAPE: CHARDONNAY



**P.11**  
UNITED STATES  
LA CREMA WINERY,  
LA CREMA 2014, MONTEREY

**\$29.95** I2182606, 750 ML,  
13.5% ABV

NUMBER OF CASES: 210

Following its mission to offer the "cream" of cool-climate California wines, La Crema uses grapes for this wine from Monterey, located right next to the cooling breezes of the Pacific Ocean.

■ GRAPE: PINOT GRIS

PULLED-PORK SANDWICH

AROMAS  
POMEGRANATE, WILD  
STRAWBERRY, CRANBERRY

ACIDITY - MODERATE

SUGAR LEVEL - DRY

BODY - MEDIUM

PALATE - GENEROUS

WOOD - UNOAKED

GUACAMOLE AND TORTILLA CHIPS

AROMAS  
GREEN APPLE, BARLEY  
SUGAR, HERBS

ACIDITY - LIVELY

SUGAR LEVEL - DRY

BODY - LIGHT

PALATE - GENEROUS

WOOD - UNOAKED

SPRING ROLLS

AROMAS  
CITRUS, MINT,  
APPLE, HONEYDEW

ACIDITY - MODERATE

SUGAR LEVEL - DRY

BODY - LIGHT

PALATE - GENEROUS

WOOD - UNOAKED

GRILLED SCALLOPS

AROMAS  
CUSTARD, CANDIED LEMON,  
PEACH, HAZELNUT, NOUGAT

ACIDITY - MODERATE

SUGAR LEVEL - DRY

BODY - FULL

PALATE - GENEROUS

WOOD - EVIDENT

SALMON WITH TOMATO-MANGO-  
CILANTRO SALSA

AROMAS  
RIPE PEAR, CORN,  
MELON, LEMON CREAM

ACIDITY - MODERATE

SUGAR LEVEL - DRY

BODY - MEDIUM

PALATE - GENEROUS

WOOD - UNOAKED



8 437002 369507



3 591163 080932



0 081584 323709



0 729188 942000



0 049331 003120

- NEW -  
**ARRIVALS**  
CELLIER



**APRIL 28**

**ONLINE PRESALE FROM APRIL 21**



**UNITED STATES** 2019

**CLINE CELLARS, CASHMERE 2013, CALIFORNIA**

**\$19.95** I1091825, 750 ML, 14.5% ABV

NUMBER OF CASES: 275

Showcasing the full potential of Sonoma wine, this Cashmere blend is also aimed at supporting the fight against breast cancer with part of the proceeds being donated to the cause.

■ **GRAPES: GRENACHE, SYRAH, MOURVÈDRE**

**GRILLED PORK LOIN WITH TERIYAKI SAUCE**

**AROMAS**  
RIPE PLUM, CANDIED CHERRY, RASPBERRY, COCOA, ROASTED NOTES

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - EVIDENT**



0 098652 400019

**NEW ZEALAND**

**YEALANDS ESTATE, LAND MADE PINOT NOIR 2014, MARLBOROUGH**

**\$21.95** I2819339, 750 ML, 14% ABV

NUMBER OF CASES: 200

The first carbon neutral vineyard in the world, Yealands Estate compensates for its greenhouse-gas emissions through the use of solar energy and a heat-recovery system. A role model for the industry.

■ **GRAPE: PINOT NOIR**

**VEAL BURGERS**

**AROMAS**  
CHERRY, STRAWBERRY, FLORAL NOTES, LAVENDER, PEPPER, SPICES

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - SUBTLE**



9 421025 024887

**P.26 NEW ZEALAND** 2019

**MARISCO VINEYARDS, THE NED PINOT NOIR 2014, MARLBOROUGH**

**\$22.35** I2820081, 750 ML, 14% ABV

NUMBER OF CASES: 199

This iconic Marlborough estate likes to showcase local attractions, as it does here with The Ned, a cuvée named after a beloved mountain in its home region. Decanting is recommended before serving.

■ **GRAPE: PINOT NOIR**

**BEEF TARTARE**

**AROMAS**  
HOPS, CHERRY, BLACKBERRY, BAKED STRAWBERRY, FUR, SMOKE

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - SUBTLE**



9 421901 182014

**UNITED STATES** 2020

**JOEL GOTT WINES, ZINFANDEL 2012, CALIFORNIA**

**\$24.00** I2787091, 750 ML, 14.3% ABV

NUMBER OF CASES: 200

After making his first wine as a simple experiment with a neighbour's grapes, Joel Gott became enamoured with wine and decided to make a career out of it.

■ **GRAPE: ZINFANDEL**

**TEXAS-STYLE RIB-EYE**

**AROMAS**  
PLUM, RAISINS, TOBACCO, STRAWBERRY JAM, OAK

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - GENEROUS**

**WOOD - EVIDENT**



0 188985 000120

**UNITED STATES** 2020

**BERINGER VINEYARDS, THE WAYMAKER 2013, PASO ROBLES**

**\$24.95** I2786936, 750 ML, 14.5% ABV

NUMBER OF CASES: 200

The German-born Beringer brothers established their estate at the end of the 19th century. This pioneer of the California wine business is one of the few estates to have survived Prohibition.

■ **GRAPES: SYRAH, CABERNET SAUVIGNON, PETITE SIRAH**

**PORK CHOPS WITH MAPLE-BARBECUE SAUCE**

**AROMAS**  
FRUIT JAM, CINAMMON, PLUM, RAISINS, VANILLA, MAPLE

**ACIDITY - MODERATE**

**SUGAR LEVEL - OFF DRY**

**BODY - FULL**

**PALATE - STRUCTURED**

**WOOD - PRONOUNCED**



0 089819 546237



# ICON LEGEND

■ WHITE WINE   
 ■ ROSÉ WINE   
 ■ RED WINE   
 CELLIER Favourite

drink now   
  drink now through the year indicated   
  hold until the year indicated

The potential longevity of a wine when stored in the proper conditions. Note that this is simply a guideline, with the exceptions – and they are numerous! – proving the rule.

## SOURCES CITED:

- V:** *Vinous*, A. Galloni, S. Tanzer (out of 100)  
**WA:** *Wine Advocate*, Robert Parker (out of 100)  
**WS:** *Wine Spectator* (out of 100)

## WINE PROFILE CHART



Presence and intensity of acidity, body, wood and other elements at the time of tasting.

# APRIL 28

# ONLINE PRESALE FROM APRIL 21



**UNITED STATES** 2020  
**SILVER PALM WINERY, CABERNET SAUVIGNON 2012, NORTH COAST**  
**\$24.95** I2819654, 750 ML, 13.5% ABV

NUMBER OF CASES: 200

After getting his oenology diploma, Matt Smith went to work in France at Joseph Drouhin, then in Burgundy, and in Australia with Kendall-Jackson, all before taking charge of winemaking at Silver Palm in 2010.

- **GRAPES:** CABERNET SAUVIGNON, MERLOT, CABERNET FRANC

**BEEF SIRLOIN WITH PARMESAN**

**AROMAS**  
 BLUEBERRY, CEDAR, BLACKCURRANT, COCOA, OAK

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – EVIDENT



0 768035 203000



**NEW ZEALAND** 2020  
**BANNOCKBURN HEIGHTS, PINOT NOIR RUA AKARUA 2015, CENTRAL OTAGO**  
**\$26.95** I2205100, 750 ML, 14% ABV

NUMBER OF CASES: 175

Located on South Island, Central Otago is the prime region for Pinot Noir production in New Zealand. This cuvée gets its very pleasant structure from whole-bunch fermentation.

- **GRAPE:** PINOT NOIR

**ITALIAN-SAUSAGE BROCHETTES**

**AROMAS**  
 CHERRY, LAUREL, COFFEE, GRAPHITE, PASTRY

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – EVIDENT



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**UNITED STATES** 2020  
**CHERRY PIE WINES, CHERRY TART 2013, CALIFORNIA**  
**\$27.90** I2820188, 750 ML, 14.5% ABV

NUMBER OF CASES: 200

While the name of the wine is amusing, Jayson Woodbridge makes this carefully blended cuvée through a very serious process of micro-fermentation that showcases the qualities of three different vineyards.

- **GRAPE:** PINOT NOIR

**PORK CHOPS WITH SWEET SPICES**

**AROMAS**  
 CHERRY, PLUM, CINAMMON, CLOVES, PASTRY

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – EVIDENT



0 896599 002170



**UNITED STATES** 2018  
**COPPER CANE, ZINFANDEL BERAN 2012, CALIFORNIA**  
**\$29.95** I2815881, 750 ML, 15.1% ABV

NUMBER OF CASES: 250

The Beran (bear in Old English) Zinfandel clearly shows the powerful character of this grape, as you can tell through its expressive and generous personality. Flavourful and charming.

- **GRAPE:** ZINFANDEL

**LAMB BURGERS WITH BLUE CHEESE**

**AROMAS**  
 BLACKBERRY JAM, MOCHA, VIOLETS, COCONUT, VANILLA

**ACIDITY** – DISCREET

**SUGAR LEVEL** – OFF DRY

**BODY** – FULL

**PALATE** – GENEROUS

**WOOD** – PRONOUNCED



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WA 91+



**P.13** **UNITED STATES** 2024  
**ST. SUPÉRY 2012, NAPA VALLEY**  
**\$36.00** 00423806, 750 ML, 14.5% ABV

NUMBER OF CASES: 280

The estate is now owned by Chanel, who just bought it from Robert Skalli last October. But the team and philosophy have remained the same. Why change a winning recipe?

- **GRAPE:** CABERNET SAUVIGNON

**VENISON MEDAILLONS WITH RED-WINE-AND-DARK-CHOCOLATE SAUCE**

**AROMAS**  
 BLACKCURRANT JAM, PLUM, CHOCOLATE, TAR, COCONUT, VANILLA

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – FULL

**PALATE** – STRUCTURED

**WOOD** – PRONOUNCED



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- NEW -  
**ARRIVALS**  
CELLIER

Products are available in limited quantities. No layaways are permitted until the Monday following the release of the products. Prices are subject to change without notice.

**MAY 12**

**ONLINE PRESALE FROM MAY 5**



**P.6**  
ITALY

**AZIENDE AGRICOLE PLANETA 2015, SICILIA**  
\$16.95 I2818361, 750 ML, 12.5% ABV

NUMBER OF CASES: 500  
The founder of this family winery, Diego Planeta, is considered by many as the emblematic figure of the rebirth over the last four decades of Sicilian viticulture.

■ GRAPES: NERO D'AVOLA, SYRAH

**P.7**  
ITALY

**CASTELLO DI AMA ROSATO 2015, TOSCANA**  
\$20.85 I1741613, 750 ML, 13% ABV

NUMBER OF CASES: 400  
Well-known for its elegant cuvées created in the Chianti region, Castello di Ama also makes this energetic and brightly fruity rosé. Perfect for toasting the return of summer days.

■ GRAPES: SANGIOVESE, MERLOT

**P.7**  
FRANCE

**DOMAINE GAVOTY, CUVÉE CLARENDON 2014, CÔTE DE PROVENCE**  
\$22.70 I1231867, 750 ML, 13% ABV

NUMBER OF CASES: 189  
Provence is synonymous with rosé wine, which represents 88 percent of all wine produced in the region – and the remarkable quality of this wine shows why. Magnificent, year after year!

■ GRAPES: GRENACHE, CINSAUT, SYRAH

**NEW ZEALAND**  
**WAIMEA ESTATES, PINOT GRIS WAIMEA 2015, NELSON**  
\$19.75 I1662018, 750 ML, 13.5% ABV

NUMBER OF CASES: 224  
After starting out as apple growers, the Bolitho family decided to try its hand at wine. As its first vintages gained success, grapes fully replaced apples. The family estate now offers a wide selection from a modern cellar.

■ GRAPE: PINOT GRIS

**NEW ZEALAND**  
**CLOS HENRI, PETIT CLOS 2014, MARLBOROUGH**  
\$19.95 I1459896, 750 ML, 13.5% ABV

NUMBER OF CASES: 211  
When a Sancerre producer decides to head out to New Zealand to make Sauvignon Blanc, chances are he will be pretty good at it. Try it! The wine speaks for itself.

■ GRAPE: SAUVIGNON BLANC

**DUCK SALAD WITH STRAWBERRIES**

**AROMAS**  
CANTALOUPE, STRAWBERRY, WHITE PEACH

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – UNOAKED

**ANTIPASTI**

**AROMAS**  
WILD STRAWBERRY, TROPICAL FRUIT, FLORAL NOTES

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – UNOAKED

**CRAB SALAD**

**AROMAS**  
POMEGRANATE, BLOOD ORANGE, LINDEN, CHALK

**ACIDITY** – MODERATE

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – UNOAKED

**CHICKEN SATAYS**

**AROMAS**  
PEACH, PEAR, PINEAPPLE, HONEY, APPLE

**ACIDITY** – MODERATE

**SUGAR LEVEL** – OFF DRY

**BODY** – LIGHT

**PALATE** – GENEROUS

**WOOD** – UNOAKED

**SCALLOP CEVICHE**

**AROMAS**  
CITRUS, JALAPENO, FRESH HERBS, MINERAL NOTES

**ACIDITY** – LIVELY

**SUGAR LEVEL** – DRY

**BODY** – MEDIUM

**PALATE** – GENEROUS

**WOOD** – UNOAKED



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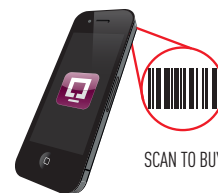


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**MAY 12**

**ONLINE PRESALE FROM MAY 5**



**WS 91**



**V 90  
WA 91**



**P. 23**  
**NEW ZEALAND** 2018  
**Craggy Range Single Vineyard, Kidnappers 2013, Hawkes Bay**  
**\$25.60** I2818061, 750 ML, 13% ABV

NUMBER OF CASES: 200  
This rather strangely named wine refers to the Maori kidnapping of some of famous navigator James Cook's crew. Cook was the first European to set foot in New Zealand.

■ **GRAPE: CHARDONNAY**

**P. 17**  
**PORTUGAL** 2019  
**Rozès, Terras do Grifo 2012, Douro**  
**\$19.95** I2854994, 750 ML, 13.5% ABV

NUMBER OF CASES: 499  
This easy-drinking, generously fruity wine was named in tribute to the *grifos*, large vultures that can be seen in the skies over the magnificent Douro Valley.

■ **GRAPES: TOURIGA NACIONAL, TOURIGA FRANCA, TINTA CÃO, SOUZÃO**

**P. 25**  
**SPAIN** 2019  
**Bodegas Borsao, Berola 2012, Campo de Borja**  
**\$19.95** I1962900, 750 ML, 14.5% ABV

NUMBER OF CASES: 280  
Established in 1958, Bodegas Borsao has grown to include three co-ops with some 620 wine growers who cultivate over 2,430 hectares of vines, with Grenache being the main grape variety.

■ **GRAPES: GRENACHE, SYRAH**

**AUSTRALIA** 2020  
**Hyland Penley Estate 2012, Coonawarra**  
**\$19.95** I1332641, 750 ML, 15% ABV

NUMBER OF CASES: 200  
A descendant of the Penfolds and Tolley families, both pioneers in quality winemaking in Australia, Kym Tolley works in what critic James Halliday calls one of the top-rated estates in Coonawarra.

■ **GRAPE: SHIRAZ**

**P. 21**  
**ITALY** 2019  
**Maculan, Cornorotto 2012, Veneto**  
**\$22.90** I2831186, 750 ML, 14.5% ABV

NUMBER OF CASES: 200  
Maculan is back with a surprise: an ancient and rare grape variety from Northern Italy. The grapes are dried for a week before vinification. Worth discovering.

■ **GRAPE: MARZEMINO**

**SCALLOPS, TROUT WITH GRAPEFRUIT AND ALMONDS**

**MIXED GRILL**

**FLANK STEAK IN STOUT-AND-MOLASSES MARINADE**

**MARINATED BEEF GRILLED ON A CEDAR PLANK**

**DUCK BREASTS WITH COCOA AND OYSTER MUSHROOMS**

**AROMAS**  
**PEACH, HONEYSUCKLE, CANDIED LEMON, ALMOND**  
**ACIDITY - MODERATE**  
**SUGAR LEVEL - DRY**  
**BODY - MEDIUM**  
**PALATE - GENEROUS**  
**WOOD - EVIDENT**

**AROMAS**  
**PLUM, BLACKBERRY, ANISE, COCOA, SPICES, VIOLETS**  
**ACIDITY - MODERATE**  
**SUGAR LEVEL - DRY**  
**BODY - MEDIUM**  
**PALATE - GENEROUS**  
**WOOD - SUBTLE**

**AROMAS**  
**BLACK FRUIT, RIPE CHERRY, BALSAMIC NOTES, MOCHA**  
**ACIDITY - MODERATE**  
**SUGAR LEVEL - DRY**  
**BODY - MEDIUM**  
**PALATE - GENEROUS**  
**WOOD - EVIDENT**

**AROMAS**  
**BLACKCURRANT, BLACK CHERRY, EUCALYPTUS, COCOA, LICORICE, SPICES, BITTERS**  
**ACIDITY - MODERATE**  
**SUGAR LEVEL - DRY**  
**BODY - FULL**  
**PALATE - GENEROUS**  
**WOOD - EVIDENT**

**AROMAS**  
**BLACK FRUIT, COCOA, BLACKCURRANT, SMOKE, CHERRY PIT, HERBAL NOTES**  
**ACIDITY - MODERATE**  
**SUGAR LEVEL - DRY**  
**BODY - MEDIUM**  
**PALATE - GENEROUS**  
**WOOD - UNOAKED**



- NEW -  
**ARRIVALS**  
CELLIER

**MAY 12**

**ONLINE PRESALE FROM MAY 5**



WS 90

CELLIER



V 90



WA 91



**AUSTRALIA** 2024

**KILIKANOON WINES, KAVEL'S FLOCK 2013, BAROSSA VALLEY**

**\$24.35** I2820031, 750 ML, 14.5% ABV

NUMBER OF CASES: 250 (6 BOTTLES)

The 2013 Winery of the Year, according to wine expert James Halliday, has a solid reputation in the beloved Clare Valley. From neighbouring appellation Barossa, this is a highly expressive Shiraz.

■ **GRAPE: SHIRAZ**

**RIB STEAK WITH PEPPERCORN SAUCE**

**AROMAS**  
BLACK FRUIT, LICORICE, SPICE, BLACKCURRANT, COCOA, OAK

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - STRUCTURED**

**WOOD - EVIDENT**



9 329666 000546

**ITALY** 2022

**NICOLIS ANGELO E FIGLI, SECCAL RIPASSO CLASSICO SUPERIORE 2012, VALPOLICELLA**

**\$24.85** I1027807, 750 ML, 13.5% ABV

NUMBER OF CASES: 351

This wine is certainly not lacking in character, thanks to having been fermented on the pomace from the estate's Amarones and Recioto della Valpolicella. Supple and very velvety on the palate.

■ **GRAPES: CORVINA, RONDINELLA, CROATINA, MOLINARA**

**CHICKEN STUFFED WITH RAISINS AND CHORIZO**

**AROMAS**  
LICORICE, SANDALWOOD, RAISINS, BAKED FRUIT, TOBACCO

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - MEDIUM**

**PALATE - GENEROUS**

**WOOD - EVIDENT**



8 957570 000058

**P.19 FRANCE** 2020

**LA COMPAGNIE RHODANIEENNE, BOIS DE MENGE 2012, GIGONDAS**

**\$26.95** I1573912, 750 ML, 14.5% ABV

NUMBER OF CASES: 250

This co-op was created in 1963 to bring together some 20 estates and châteaux, with the goal of selling and distributing Rhône wines on a greater scale.

■ **GRAPES: GRENACHE, SYRAH, MOURVÈDRE**

**BEEF BURGERS**

**AROMAS**  
DRIED BLACK FRUIT, BLACKBERRY JAM, BLUEBERRY, COCOA, NUTMEG

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - GENEROUS**

**WOOD - SUBTLE**



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**FRANCE** 2021

**VIGNERONS DE TAUTAVEL VINGRAU, SILEX 2012, CÔTE DU ROUSSILLON VILLAGE TAUTAVEL**

**\$29.50** I2807776, 750 ML, 15% ABV

NUMBER OF CASES: 300 (6 BOTTLES)

Inspired by the communion with nature and the love of manual work (especially of distant ancestors who worked with flint tools), this wine shows a charming and complex profile.

■ **GRAPES: SYRAH, GRENACHE, CARIGNAN**

**PROVENÇAL-STYLE LAMB SKEWERS**

**AROMAS**  
PLUM, LICORICE, RASPBERRY, CEDAR, TOBACCO, SPICY AND MINERAL NOTES

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - GENEROUS**

**WOOD - SUBTLE**



3 760115 640887

**UNITED STATES** 2022

**L'ECOLE N° 41 2012, COLUMBIA VALLEY**

**\$41.00** I0709030, 750 ML, 15% ABV

NUMBER OF CASES: 200

Named after the Frenchtown public school in the state of Washington's District 41, this estate also honours the efforts of French Canadian settlers, the pioneers of winemaking in the region.

■ **GRAPES: SYRAH, GRENACHE**

**DRY-RUBBED BEEF SIRLOIN**

**AROMAS**  
BLACK FRUIT, BLACKCURRANT, BLUEBERRY, TOBACCO, SMOKE, PASTRY

**ACIDITY - MODERATE**

**SUGAR LEVEL - DRY**

**BODY - FULL**

**PALATE - GENEROUS**

**WOOD - PRONOUNCED**



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