

[HOME\(HTTP://EATMAGAZINE.CA/\)](http://eatmagazine.ca/)[f \(http://facebook.com\)](http://facebook.com)[CATEGORIES\(#\)](#) [REGIONS\(HTTP://EATMAGAZINE.CA/CATEGORY/REGIONS/\)](http://eatmagazine.ca/category/regions/)[STOREHOUSE\(HTTP://EATMAGAZINE.CA/STOREHOUSE-2/\)](http://eatmagazine.ca/storehouse-2/) zine[CONTACT US\(HTTP://EATMAGAZINE.CA/CONTACT/\)](http://eatmagazine.ca/contact/) 9934871)[/LIBATIONS/](#) |

APR 10, 2014

The Beaujo You Don't Know



What do you know about Beaujolais? Sure – cheap & cheerful Beaujolais Nouveau party in November. Great. And??

I want to share the Beaujo you don't know. The New Beaujolais. Serious, age-worthy, food-friendly Burgundy beauties. There is a surge in quality gamay as of late, promoted worldwide by some wine professionals, and propelled here in BC by BCLDB European portfolio manager and by Philip MW. Perhaps you've been fortunate to sit in on one of her passionate seminars for the fruity, fresh red wine. Or you've walked the aisles in the BCLDB and seen listings for Fleurie Brouilly and more. Or perhaps you've been on social media and seen the rallying #GoGama

[HOME\(HTTP://EATMAGAZINE.CA/\)](http://eatmagazine.ca/)[f \(http://facebook.com\)](http://facebook.com)[CATEGORIES\(#\) REGIONS\(HTTP://EATMAGAZINE.CA/CATEGORY/REGIONS/\)](http://eatmagazine.ca/category/regions/)[STOREHOUSE\(HTTP://EATMAGAZINE.CA/STOREHOUSE-2/\)](http://eatmagazine.ca/storehouse-2/) zine[CONTACT US\(HTTP://EATMAGAZINE.CA/CONTACT/\)](http://eatmagazine.ca/contact/) 9934871)

and skills learned elsewhere (including Burgundy) to gamay wines. Biodynamic farming, low wild yeasts, concrete tanks – these are some of the new (historic) practices that are being in the region, one where Romans first planted vines 2000 years ago.

These serious wines primarily fall in the **10 Cru** – special, recognized and demarcated village produce wine of great distinction. The Beaujo Cru are memorized north to south by sommeliers everywhere (**Should Julie Care My Flower Can Make Rain Bow Colours** is my mnemonic). Each village is unique, based on soils, terrain and terroir, even as the geography from one spills into the next, following the Saône River flowing down to Lyon. These Cru are so renowned that labels needn't put 'Beaujolais' in the copy, just the village name: **Saint Amour, Juliéna, Chévent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly, Cote de Brouilly**.

I was fortunate to present a line up of all 10 Cru Beaujolais to a group of sommeliers and winemakers in Victoria this week. A great geek afternoon, sure, but it was remarkable to me for a couple of reasons. Firstly, I was able to find wines from all 10 Cru in BC (impossible just 1-2 years ago), and secondly, the seminar SOLD OUT.

#GoGamayGo

I've included notes on a couple of wines from the tasting this week in my column, as well as a bright Gamay from our BC backyard and an old-world-worthy local beer using sourdough :

<http://eatmagazine.ca/wp-content/uploads/2014/04/orofino-vineyards-gamay-celentano-vineyard.jpg>



Orofino Vineyards
Gamay 2012 Celentano Vineyard
Similkameen Valley, BC
* \$23

From the stony, steep sided Similkameen Valley comes this single vineyard Cawston Bench. Planted in 1999 on Stemwinder soils and granitic shale (gamay hearts granite), this bright, full wine is layered with cured meats, wild strawberry and dusty, fine spiced tannins. There is a swipe of minerality throughout, with an alluring bitter cherry note on the finish. Serve slightly chilled.

[HOME\(HTTP://EATMAGAZINE.CA/\)](http://eatmagazine.ca/)[f \(http://facebook.com\)](http://facebook.com)[CATEGORIES\(#\) REGIONS\(HTTP://EATMAGAZINE.CA/CATEGORY/REGIONS/\)](http://eatmagazine.ca/category/regions/)[STOREHOUSE\(HTTP://EATMAGAZINE.CA/STOREHOUSE-2/\)](http://eatmagazine.ca/storehouse-2/) zine[CONTACT US\(HTTP://EATMAGAZINE.CA/CONTACT/\)](http://eatmagazine.ca/contact/) 9934871)

<http://eatmagazine.ca/wp-content/uploads/2014/04/lapierre-morgon-b-copy-e1397101425756.jpg> **Cellar Dweller**

Marcel Lapierre
Morgon 2011
AC Morgon, Beaujolais, France
\$35 +141366

If your only acquaintance with Beaujolais is the baby, carbonically macerated Nouveau style yourself to buy this wine and let me alter your reality. Morgon is widely recognized for pro quality wines with structure and aging potential, and Marcel Lapierre was famous for risk t adventuresome, uncompromising style – not to mention his leadership in naturalist, biody winemaking. Though we lost Marcel a few years ago, his son Mathiew has carried forward t father left. This wine lures with herbs, stone, perfumed wild raspberries and strawberries ; intoxicating floral notes. The silky palate is full of cherries – bing and black – perfectly wov strawberry, flowers, earth, mineral and savoury notes. A complete wine. Lovely structure, c perfumed fruit, bright acid, and a finish that lingers on and on. As much as I enjoyed drinki now, I would save any future bottles for 8-10 years. 91 points.



<http://eatmagazine.ca/wp-content/uploads/2014/04/bulliat->

[HOME\(HTTP://EATMAGAZINE.CA/\)](http://eatmagazine.ca/)[f \(http://facebook.com\)](http://facebook.com)[CATEGORIES\(#\)](http://eatmagazine.ca/category/regions/) [REGIONS\(HTTP://EATMAGAZINE.CA/CATEGORY/REGIONS/\)](http://eatmagazine.ca/category/regions/)[STOREHOUSE\(HTTP://EATMAGAZINE.CA/STOREHOUSE-2/\)](http://eatmagazine.ca/storehouse-2/) zine[CONTACT US\(HTTP://EATMAGAZINE.CA/CONTACT/\)](http://eatmagazine.ca/contact/) 9934871)

OK – so I've exceeded my \$15 Budgeteer budget here. But there is no way to discuss Cru Beaujolais on a \$15 budget, but I hope you'll agree that this is fantastic value for a wine of Cru calibre. Ré awarded Cru status in 1988, making it the youngest of the Crus. The majority of the tiny village inhabitants are part of the Régnié winemaking process at one stage or another. This Maison was bought by retiring schoolteacher couple Fred and Helen Lockwood in 2005. This is the regularly produce, from vines averaging 40 years. Youthful wild strawberries, bright, light orange peel and fine peppery spice on the finish. 88 points.



<http://eatmagazine.ca/wp-content/uploads/2014/04/Jean-Paul-Brun-Beaujolais-Blanc-1397102610640.jpg> **Adventurer**

Jean-Paul Brun
 Terres Dorées Beaujolais Blanc 2012
 AC Beaujolais
 *\$31 +648071

Jean-Paul Brun is the owner/winemaker at the Domaine des Terres Dorées, located in Souvigny, Beaujolais, just north of Lyons, in a beautiful area known as the "Region of the Golden Stone". Focused and non-interventionist in both the vineyard and winery, Brun is a firm advocate of natural yeast, old vines and low yields with his wines, and has seen wide critical acclaim for expressive Beaujolais. Gamay accounts for 99% of the grapes grown in Beaujolais, so this Blanc (100% chardonnay) is a rare treat and a fantastic value. The warmer climate allows for a rich wine while the limestone soil adds a fresh, mineral-laden element. The wine is fermented in stainless steel tanks that are laid on their side to allow for more lees contact, amping the complexity further. The resulting wine (bottled without any oak) is brimming with apple, pear, citrus, creamy lees and a saline minerality. Fantastic depth and length. 91 points.

No Wineos

HOME([HTTP://EATMAGAZINE.CA/](http://eatmagazine.ca/))

f (http://facebook.com/eatmagazine) | t (http://twitter.com/eatmagazine) | p (http://pinterest.com/eatmagazine)



CATEGORIES(#) REGIONS([HTTP://EATMAGAZINE.CA/CATEGORY/REGIONS/](http://eatmagazine.ca/category/regions/))

STOREHOUSE([HTTP://EATMAGAZINE.CA/STOREHOUSE-2/](http://eatmagazine.ca/storehouse-2/)) zine

CONTACT US([HTTP://EATMAGAZINE.CA/CONTACT/](http://eatmagazine.ca/contact/)) 9934871)

Sauerteig Farmhouse Ale was created by Lighthouse head brewer Dean McLeod using ingredients provided by Fry of Fry's Red Wheat Bread. Sauerteig (German for sourdough), made from rye, is a preferred starter in the baking of traditional German sourdough breads. This 7% beer is brewed with rye, wheat and barley flakes, malted wheat and rye, spelt flour and sauerteig prepared by Fry. "A unique beer," McLeod notes: "A saison with as many bakery ingredients as we could throw at it. Sweet and a touch sour with a hint of spiciness, this one's for more general audience than a truly sour or bretty beer would be."

Lightly doughy and mildly peach on the nose, with muted hops, a distinct sour note and an earthiness, finishing with a bit of that fiery rye.

Each week Treve highlights 5 timely and tasty picks. Her weekly choices include **Locavore** (BC wine), **Dweller** (wines to lay down for a while for maximum enjoyment), **Budgeteer** (wallet-friendly but still \$15), **Adventurer** (wines for geeks, enlightening or pushing the envelope) and **No Wineos** (a non-alcoholic beverage). So what are you waiting for? **DRINK This!**

DRINKing Guide: How to use our purchasing information:

*Asterisks denote wines that are only available at the winery or select private liquor stores. Wines without asterisks are available through BC Liquor Stores. The price is suggested retail price, and may vary depending on source. Wines are scored out of 100 points.

SHARE VIA:

FACEBOOK([HTTP://WWW.FACEBOOK.COM/EATMAGAZINE](http://www.facebook.com/eatmagazine)) | TWITTER([HTTPS://TWITTER.COM/EATMAGAZINE](https://twitter.com/eatmagazine)) | PINTEREST([HTTP://WWW.PINTEREST.COM/EATMAGAZINE](http://www.pinterest.com/eatmagazine))