

Yukon Liquor Corporation Feature Products September 2011



Red Wine

Spain

Torres Celeste Ribera Del Duero #384040 750 ml \$27.00

Since Torres launched Celeste a few years ago, the wine has gotten better and better ... This is textbook Ribera; it has smoothness and size along with intriguing black cherry, plum, herbs, tea and tobacco. A bottling for pretty much any wine lover. Pairs with roast chicken or pork, sausages or stew.



Torres Don Miguel Gran Coronas Cabernet #36483 750 ml \$20.80

This Cabernet-dominated blend is bright garnet (after you drain off the sediment) and gives way to fast legs. Green vegetable and blackened earth notes on the nose seems somewhere between Chile and South Africa. Medium bodied with a good core of acids and a dab of smoke. There's something mysterious lurking beneath the dark surface of this wine. Not sure what it is or what it'll take to reveal it. Classically European in style and need for accompaniment.



France

Ogier Côtes du Rhône Heritage #535849 750 ml \$19.65

This is a meaty wine that has a nice combination of spicy pepper and fruit flavours, primarily black cherry and licorice. Serve with pizza or grilled meats.



Chateau St. Martin de la Garrigue Bronzielle #194654 750ml \$23.60

Cedar and red cherry notes introduce this wine's inviting aroma, followed by a palate of spicy berried fruit, featuring such flavours as ripe blackberry, raspberry and toasted oak. Medium-bodied with a good structural balance, this ready-to-drink wine would enhance protein-centred meals such as bean stew, duck confit or roast lamb.



**Moderation is always in good taste!
La modération a bien meilleur goût!**

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White Wine

France

Pfaffenheim Grand Cru

Steinert Gewurztraminer

#615898

750ml

\$36.60

Rich gold in colour, it's heady with aromas of honey, baked red apple, dried apricot, candied pineapple, sweet spice and bitter almond. This is an incredibly complex wine, and for those who've been drinking simple young whites you'll be very pleased to see how nuanced and rich an aged white can be.



Droughin Reserve de

Vaudon Chablis

#519686

750 ml

\$31.10

An elegant wine. Brilliant colour, with hints of green. Typical Chablis nose, where aromas of citrus (lemon) fern and even salty sensations predominate. On the palate: vigorous and lively, but in a soft mode. A lot of finesse and balance.



Hugel Gentil

#367284

750 ml

\$21.25

Star bright with a clear, fresh colour of lemon yellow and pale pistachio green. The bouquet is very aromatic and agreeably fruit-driven: white peach, apricot, fresh almond, green apple and pink grapefruit, with floral notes of linden, reseda, jasmine, freesia, rose and wild hops. The wine is dry on the palate, fresh and well balanced, supple, soft, crisp and flattering. Enjoy it now, for its frank, fresh fruit character, although it will keep for 2 to 3 years. Served chilled at 8°C, it is excellent as an aperitif, with appetizers, tapas, fresh, marinated or grilled fish, sushi, tempura, and lightly spicy food: Indonesian, Indian or Mexican.



Germany

Dr. Loosen Riesling

#599274

750 ml

\$19.60

This Riesling brings to mind a walk through a summer orchard. It's elegant, bright and fruit-driven with luscious pear, peach, and apple aromas along with lime, apricot and mango flavours. Enjoy with seafood and Asian spices.



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