

# CUTTING EDGE SELECTIONS

✧ HAND-CRAFTED WINES ✧

## 2011 Rose Pre-sell

We are excited to offer you our wide selection of top-shelf dry French Roses from our artisan importers Robert Kacher, Jeff Welburn, Peter Weygandt, United Estates and Gerard Bertrand. Unfortunately, the quantity of these wines available to us is limited. Therefore we are offering a pre-sell program so that you may guarantee a supply when Rose season hits Ohio. Pre-sell orders also include a discounted price. We encourage your participation in this program as there will likely be little to no wine available beyond the pre-sell orders. **Please fill-out this pre-order sheet and give it to your sales representative or e-mail it to [a.boucher@cuttingedgeselections.com](mailto:a.boucher@cuttingedgeselections.com), before February 16th. You can expect to take delivery of your allocation around the middle of April.**

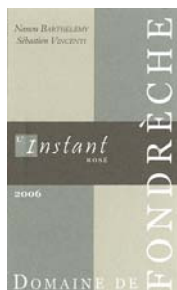
	Pre-sell Wholesale	Pre-sell Retail	Regular Retail	
<b>Robert Kacher Selections</b>				
Corbillieres Pinot Noir Rose	\$9.99	\$14.99	\$15.99	_____
Chateau Guiot Rose	\$7.99	\$11.99	\$12.99	_____
Domaine Des Sources Rose de Fayel	\$7.99	\$11.99	\$12.99	_____
Saint-Antoine Rose	\$7.33	\$10.99	\$11.99	_____
Fondreche Rose	\$9.33	\$13.99	\$14.99	_____
Thomas Sancerre Rose	\$17.99	\$26.99	\$27.99	_____
<b>Jeff Welburn Selections</b>				
Chateau de Pampelonne	\$13.33	\$19.99	\$21.99	_____
Saint Roch les Vignes	\$9.33	\$13.99	\$14.99	_____
Domaine d'Ecole	\$13.33	\$19.99	\$21.99	_____
<b>Peter Weygandt</b>				
Mourgues Du Gres Fleur D'Eglantine	\$8.66	\$12.99	\$13.99	_____
Mourgues Du Gres Galets	\$9.33	\$13.99	\$14.99	_____
Les Grand Bois Cotes-du-Rhone	\$9.33	\$13.99	\$14.99	_____
Bastide Blanche Bandol Rose	\$15.33	\$22.99	\$23.99	_____
Chermette Beaujolais Rose	\$11.33	\$16.99	\$17.99	_____
Reverdy Sancerre Rose	\$15.99	\$23.99	\$24.99	_____
<b>United Estates</b>				
Virgile Costieres de Nimes	\$7.99	\$11.99	\$12.99	_____
<b>Gerard Bertrand</b>				
Grenache Gris Blanc	\$9.33	\$13.99	\$14.99	_____

ACCOUNT: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

# Robert Kacher Selection Rose 2011

## Domaine Fondrèché Rosé 2011 – Cotes du Ventoux, France



**BIODYNAMIC AND NO ADDED SULFITES** (50% Cinsault, 25% Grenache, 25% Syrah—Skin Contact) Domaine Fondrèché is situated on the picturesque foothills of Mount Ventoux in the village of Mazan. Young winemaker Sébastien Vincenti, a protégé of André Brunel, is without a doubt the leader in quality in this southern Rhone appellation. The 35 ha of vineyards at Fondrèché are cropped to produce nearly half the yields of his neighbors, making Sébastien's wines deeply textured and intensely fruited. Although well known for his deliciously concentrated red wines, the best-kept secret here just may be the Rosé. The grapes are picked at night and quickly covered in a blanket of dry ice to prevent oxidation. This intense method also allows the Fondrèché to be bottled with no added sulfite. A beautiful serious Rose reminiscent of Bandol with strawberries and raspberries mixing with white pepper on the nose. The palate is elegant with silky fruit and mineral flavors framed by a crisp acid backbone.

**\$14.99 retail (\$13.99 special pre-sell offer)**

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## Corbillières Pinot Noir Rosé 2011 – Loire, France



(100% Pinot Noir—Skin Contact) Over forty years ago, Maurice Barbou and his grandfather planted Pinot Noir at their estate in the Loire Valley, Domaine des Corbillières. Today the wines are made by Fabel's great-grandson Dominique Barbou. The family has 50 acres of vineyards on the sand and clay soils within the Sologne region of the Loire Valley. All grapes are hand harvested, and after a brief 12-hour maceration are fermented naturally. The 2011 is amazing with a beautiful nose of wild flowers, cherries and a hint of cotton candy. The palate is elegant with cherry and citrus flavors.

**\$15.99 retail (\$14.99 special pre-sell offer)**

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## Château Guiot Rosé 2011 – Costières de Nîmes, France

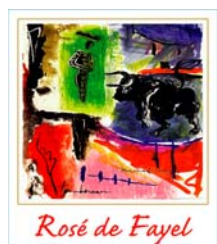
(80% Grenache, 20% Syrah—Saignée) This estate is operated by Sylvia and François Cornut, who are dedicated to producing super wines in their Provençal surroundings. Located at the mouth of the Rhône River, where the Provence, Rhône and Languedoc regions all join, the Cornut family crafts this incredibly refreshing Rosé. They designate parcels for producing fruit exclusively to make Rosé. Younger vines, slightly higher yields and harvesting earlier than for their estate reds are key to the fruit and freshness found in this terrific Rosé. The 2011 Chateau Guiot Rosé has an electric pink color. It displays an intense nose of rose petal, Bing cherries and ripe strawberries. It's very full-bodied and friendly on the palate with a crisp and clean finish.



**\$12.99 retail (\$11.99 special pre-sell offer)**

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## Domaine Des Sources Rosé de Fayel 2011 – Costières de Nîmes, France

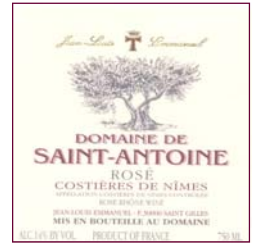


(70% Cabernet Franc, 5% Grenache, 25% Syrah—Skin Contact) Domaine des Sources is owned by Jean-François Fayel. The estate is located southeast of the city of Nîmes. This area was once part of the Rhône River delta, and is now considered part of the Rhône Valley as opposed to its neighbor, the Languedoc. The region has a warm climate that produces wines noted for their ripe fruit and rich texture. The 2011 is elegant with a light floral nose. On the palate it is dry and delicate with savory flavors of herbs mixing with melon and tart cherry. Fayel Rose is refreshing with a nice mineral finish.

**\$12.99 retail (\$11.99 special pre-sell offer)**

## Domaine de Saint-Antoine Rosé 2011 – Costières de Nîmes, France

(60% Syrah, 40% Grenache—Saignée) Domaine de Saint-Antoine is a 20 hectare property located in the heart of Costières de Nîmes, on the western edge of the Rhône River. Owned and operated by Jean-Louis Emmanuel and his wife Marlène, this estate has become one of the rising stars in the appellation. Saint Antoine is situated in a very warm micro-climate, allowing the grapes to achieve outstanding ripeness. A delicate bouquet of cranberries and strawberries lead to a medium-bodied fruity but very dry style Rose.



**\$11.99 retail (\$10.99 special pre-sell offer)**

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## Tomas Sancerre Rosé 2011 – Loire, France



(100% Pinot Noir—Skin Contact) For more than ten generations, the Thomas family has been producing wine in the tiny hamlet of Verdigny, one of the 13 villages that make up the famous appellation of Sancerre in the Loire Valley. Jean & GINETTE Thomas are the current proprietors, and their two children, Julian (currently studying at the oenology school in Beaune) and Christale, are following in their family's footsteps.

**\$27.99 retail (\$26.99 special pre-sell offer)**

## Weygandt-Metzler Presents

### 2011 Rosés

#### CHATEAU MOURGUES DU GRES, NIMES — *Sustainable*



Mourgues (a convent) du Gres is located on the last "spill" of the glacial galets of Châteauneuf-du-Pape fame near Beaucaire. A beautiful southern French rosé, light crisp and elegant - all at a great price too.

##### FLEUR D'EGLANTINE ROSÉ 2011

50% Grenache, 35% Mourvedre, 10% Syrah, 5% Carignan; saignée - Fresh and delicate.

##### GALETS ROSÉ 2011

60% Syrah, 35% Grenache, 5% Mourvedre; direct press and saignier; galet roulés terroir - Lots of fruit!



#### DOMAINE LES GRANDS BOIS — *Biodynamic*

The epitome of quality and value in the Côtes-du-Rhône, Marc Besnardeau's wines are all ripe, vibrant and, simply put, delicious!

##### CÔTES-DU-RHÔNE ROSÉ 2011

70% Grenache (saignée), 20% Carignan (direct press), 10% Syrah (saignée); clay-limestone soil; hand-harvested.

#### DOMAINE DE LA BASTIDE BLANCHE, BANDOL — *Organic*



A Mourvedre and Grenache based rosé from this impressive Bandol estate overlooking the Mediterranean, spells out summer, rosé and fresh seasonal cuisine. A must have!

##### BANDOL ROSÉ 2011

65% Mourvedre, 20% Grenache, 15% Cinsault

#### DOMAINE DU VISSOUX, PIERRE-MARIE CHERMETTE — *Sustainable*



Classic, natural, ripe is the paradigm of great Beaujolais and what we love about Vissoux. In our opinion, the quality and value is unsurpassed which makes this Beaujolais rosé something truly special.

##### BEAUJOLAIS ROSÉ 2011

From a small 100% Gamay parcel in Le Bois d'Oigt of siliceous clay soil, hand-harvested, direct press, no chaptalization.

#### PASCAL et NICOLAS REVERDY, SANCERRE — *Organic*



Make this your Sancerre rosé: light pink, long and super bracing acidity.

##### TERRE DE MAIMBRAY ROSÉ 2011

100% Pinot Noir

## JEFF WELBURN SELECTIONS 2011 PROVENCE ROSÉ OFFERING

Below are thumbnail profiles of each of the Jeff Welburn Selections 2011 Provence/Corsica rosés along with special pre-sell pricing. If you are interested in securing any of these wines at the special pre-sell price, please fill-out the pre-order sheet and give it to your sales representative, as soon as possible. You can expect to take delivery of your allocation around the first of April.



### *Château de Pampelonne*

#### Côtes de Provence Rosé

Château de Pampelonne borders the famous French Riviera beach of the same name next to Saint Tropez. The estate has been in the Gasquet-Pascaud family since 1840 and is now directed by Edgar Pascaud. Monsieur Pascaud's daughter Marie is proud to release her eighth vintage as winemaker; a blend of 40% Grenache, 30% Cinsault 20% Syrah and 10% of the ancient Greek variety, Tibouren, which lends aromatic intensity to some of Provence's finest rosés.

**\$21.99 retail (special pre-sell price \$19.99)**



### *Saint Roch les Vignes*

#### Côtes de Provence Rosé

Les Maîtres Vignerons de Saint Tropez is an association of Provence estates headed by the Pascaud family of Château de Pampelonne. It was established to promote the wines of eight distinctive, limited production Saint Tropez Peninsula properties and later spawned this joint venture focused on a unique Provence terroir triangulating the ancient villages of Cuers, Puget-Ville and Pierrefeu northeast of Toulon. Saint Roch's unadulterated 50%-50% blend of Grenache and Cinsault is the quintessential quaffer and represents one of the best values on the market today.

**\$14.99 retail (special pre-sell price \$13.99)**



### *Domaine d'Eole*

#### Coteaux d'Aix-en-Provence Rosé Six Cépages

A magical spot near St-Rémy-de-Provence at the base of the Alpilles surrounded by an ocean of olive trees and garrigue. This unique terroir has a rocky, rapid-draining mixture of limestone and sand that forces vine roots to extend deep into the subsoil to find nutrients. Abundant sunshine and a low fan setting on the Mistral provide ideal conditions for talented vigneron Matthias Wimmer to farm this 42-acre property organically (certified by Ecocert). Eole's elegant rosé is a blend of six varieties: 55% Grenache, 15% Cinsault, 15% Syrah, 5% Mourvèdre, 5% Carignan and 5% Cunoise.

**\$21.99 retail (special pre-sell price \$19.99)**



**GÉRARD BERTRAND**

L'ART DE VIVRE LES VINS DU SUD

## Gris Blanc IGP Pays D'Oc

This wine is from the Tautavel area, between the Mediterranean sea and the Pyrenees mountains, 30 kms north to Perpignan located in the South of France. The Tautavel Region is known for the discovery of one of the most ancient prehistoric men found in Europe 'Homo Erectus Tautavelensis' 450,000 years old. Currently, the dry and sunny terroir gives Grenache its best aromatic expression. Grenache Noir is used for the elaboration of Natural sweet wines as well as Grey Wines.

### WINEMAKER NOTES

The grapes are harvested by hand and then pressed right away. The entire grape juice is then transferred before fermentation. The fermentation process is carefully developed under a protective carbonic gas atmosphere. Fermentation is processed at low temperature, 15 to 18°C in stainless steel vats. The wine is then matured on the fine lees during several weeks with a weekly pump over.

### GRAPE VARIETIES

100% Grenache Gris

### FOOD PAIRING

To be served at 14 °C as an aperitif or mixed salads, hot appetizers, oven-baked fishes and spicy dishes.

Perfect pairing with seafood and oysters



### TASTING NOTES

A unique clear crystalline color with a high fruity, fresh and crisp style. The finish is very flavorful and gives this wine a easy drinking style.

#### Gris Blanc

<b>PH :</b>	3.53
<b>TOTAL ACIDITY :</b>	3.6 (grams/liter H2SO4)
<b>RÉSIDUAL SUGAR :</b>	<1 (grams/ liter)
<b>WINE ALCOHOL :</b>	10%





## Château Virgile Costières de Nîmes



### The Domaine at-a-glance

**Owners:** Serge and Thierry Baret  
**Winemakers:** Serge and Thierry Baret  
**Soil:** Clay and Alluvial Deposits  
**Size:** 35 Ha     **Location:** Vauvert, Costières de Nîmes  
**Appellations Produced:** Costières de Nîmes



This family domaine is principally managed by two brothers, Serge and Thierry Baret, who, along with their father, cultivate 35 hectares of vineyards. The domaine, which is located 15 km from the Mediterranean Sea, dates back to 1748. The vineyards are planted in clay alluvium deposits from the Rhône River with a mixture of granite pebbles (known locally as *gress*). The vines enjoy the benefits of a Mediterranean climate on the sunny slopes above the *Natural Parc de la Petite Camargue*. The park is a vast wetland famous for its pink flamingos, indigenous white ponies, black bulls, and its gourmet salt, *fleur du sel*. The Mediterranean climate in this region provides three characteristics that are beneficial to producing excellent quality grapes: 1) abundant sunshine; 2) rainfall within a limited number of days; and 3) favorable winds that keep the grapes free of moisture. The name Château Virgile refers to the noted Roman writer Virgil, which was also the name of the original owner of the domaine.

The entire Baret family is warm and hospitable. Serge and Thierry are very personable and hardworking winemakers dedicated to utilizing the latest technology to improve the quality of their wines and elevate the appellation of Costières de Nîmes.



*Thierry Baret, Patrick Allen, and Serge Baret*



*The Camargue*



**Grenache 90%, Syrah 10%**

### Château Virgile, Costières de Nîmes Rosé 2011

**Technical Notes:** The grapes are hand-harvested at night to preserve their freshness, and then 100% de-stemmed before undergoing a short 12-hour maceration in temperature-controlled stainless steel tanks.

**Tasting Notes:** The 2011 vintage is a bit of a departure for Serge and Thierry. This year they have increased the percentage of Grenache from 80% to 90%. The result is dramatic. Though they have always made elegant, balanced rosés, this vintage is exceptionally perfumed and silky. The nose is full of fresh red cherry fruit aromas, which carry through to the palate. In the mouth the wine is packed with bright red fruit flavors. Strawberry and cherry flavors lead to a refreshing mineral finish. This is a stunningly pretty rosé that is suitable for an aperitif, but big enough to handle salmon, tuna and pork roasts.