

# WILFRED'S WINE GUIDE

## CHAMPAGNES & PORTS



### Aug 2009 Selections:

- Charles Heidsieck Brut Réserve Champagne (FRANCE)
- W. & J. Graham's Late Bottled Port '03 (PORTUGAL)

Dear Wine Lover,

[Charles Heidsieck Brut Réserve](#) is one of Champagne's greatest wines. Rated 92 points by *Wine & Spirits* magazine, the wine is very rich and generous while remaining crisp and vibrant in the aftertaste. The venerable house of [W. & J. Graham's](#) has been making some of Portos best Ports and the '03 [LBV](#) is masterful. Receiving a gold medal from the 2008 International Wine Challenge, this wine has emerged as one of the genres top wines.

Two ultra fine efforts that no one will turn away, its is now wonder why these two world class wine regions continue to garner superior recognition. From my notebook, there is not a better pair of Champagne and Port.

With these two wines, you have fame and glory that will perform well in the kitchen, the dining room and the sitting room. Incredibly versatile, you will learn why they received such high ratings.

Cheers!

A handwritten signature in cursive script that reads 'Wilfred Wong'.

Wilfred Wong  
Cellar Master

## WINE NOTES

### Charles Heidsieck Brut Réserve Champagne

Made from 34% Pinot Noir, 33% Chardonnay and 33% Pinot Meunier, the Charles Heidsieck Brut Réserve is aged for a minimum of three years. The wine exhibits notes of fully ripe fruit, such as nectarines and cherry plums are apparent initially. The finish reveals hints of nougat, honey and cereal grains. This wine is remarkably smooth and generous on the palate. Three years of maturation have given it body and substance. As the wine opens up, it is full and intense with notes of warm bread blending harmoniously with discreet notes of ginger and coriander.



### W. & J. Graham's Late Bottled Port '03

Graham's Late Bottled Vintage is a quality everyday Port. The grapes are harvested by hand in the fall and fermented for a short period of time before the addition of 100% neutral grape spirit alcohol. This step stops fermentation, preserves the wine's natural grape sugars, and give it its unique richness. A wine from a specific year's harvest, it is aged for four to six years in cask and then bottled ready to drink. (Vintage Port is aged for two years in wood; hence the term "late bottled" since an LBV spends four plus years in wood.)

