



Ladies and Gentlemen:

Don't miss this opportunity to try some of the exciting **2006 Lucien Le Moine** wines on **Thursday, April 23rd**. We will be holding two sessions:

Session 1: 4:00 pm – 5:30 pm;

Session 2: 6:00 pm – 7:30 pm.

The cost will be \$25 with all proceeds going to the “Grapes for Humanity” charity.

Attendance will be limited: Please RSVP your name and desired session as soon as possible!

| Wines to be tasted: | Burghound | Tanzer |
|-----------------------------------------------------|------------------|----------------|
| Chassagne Montrachet Les Embrazees (1er cru) | | |
| Puligny Montrachet Champsgain (1er cru) | | |
| Corton Charlemagne (Grand Cru) | 91 – 93 | 94+ |
| Beaune Les Reversées (1er cru) | | 87 – 89 |
| Chambolle Musigny Les Charmes (1er cru) | 89 – 92 | 93 |
| Morey St Denis Clos des Ormes (1er cru) | | |
| Clos St Denis (Grand Cru) | 92 | 91 – 93 |
| Clos de Vougeot (Grand Cru) | | 91 – 95 |

Artisanal will also be presenting some of their other wines in the portfolio from Italy and Southern France.

A word on the 2006 vintage: While partially over shadowed by 2005, the 2006 vintage is refined and elegant with excellent structure. Perhaps more than any other vintages in recent years, 2006 is highly reflective of the underlying terroir -- the Grand Crus are better than the Premier Crus etc. Given the moody weather throughout 2006, the vintage has become more highly rated and appreciated (8.5+ / 10). (Note: there was more sunshine in June and July in '06 than in '05; but lower levels in August '06; however, it was the warm dry weather of September that gave the vines the required ripeness and structure.) Indeed; given how long it will be before the '05's reach maturity, the '06's will give tremendous drinking pleasure over the next 6 – 12 years. Don't miss this opportunity to pick up a few of these wines before they disappear from circulation.

RSVP Contacts:

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The Fine Wine Reserve provides secure, climate-controlled cellaring space to store your fine wines. Store by the case (with pick-up & delivery), or rack up your bottles in your own private wine locker starting at \$38/month. The only "purpose-built" professional cellar in the city, with private tasting lounge, downtown location and 24/7 access. Cellar tours are welcomed. To book your tour or for more information please call 416-593-9463 or visit www.FineWineReserve.com.