



Tasting Menu with Rosé
Everything Goes with Pink!

Tuesday, June 18, 2024

Registration: 6:00 PM, Dinner: 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$165; Guests'/Non-Members' Fee: \$195

(HST and Service Included)

Nothing says summer quite like a Rosé wine. It is refreshing and beautiful and is a wonderful wine for relaxing on a patio in the company of good friends. It is also a serious wine that combines the best food-friendly attributes of white and red wines in a single package. So for our June event, **Toronto Vintners Club** in collaboration with the U of T Faculty Club, has created a tasting menu paired with a great selection of Rosé wine and Rosé Champagne. No guest speakers. No scores. Just great wine and food in the company of friends. We hope you will join us!

Menu

Smoked Salmon Crostini

Apple and Cheddar Tart

Duck Confit Croquette

2021 Château Minuty Côtes de Provence Prestige Rosé

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Mushroom Risotto

2021 Domaine Ott Château de Selle Rhône

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Pan Roasted Scallops with Sunchoke Puree, Lemon Butter Sauce

2022 Louis Jadot Rosé de Marsannay Domaine Clair-Daü

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Buttermilk Fried Chicken Tenders

Grilled Pepper and Zucchini Skewer and Brown Butter Aioli

2021 Domaine Tempier Bandol Rosé

NV Duval Leroy Prestige Premier Cru Brut Rosé Champagne

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Blueberry and White Chocolate Panna Cotta

2012 Henriot Brut Rosé Champagne

REGISTER/ BUY TICKETS online at **Rosé Dinner June 18, 2024** and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Price includes HST and gratuities. Cheques must be received by Tuesday, June 11. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.



Tasting Notes and Information – Rosé

(Prices are as of date of purchase)

- 2021 Château Minuty Côtes de Provence Prestige Rosé, Rhône** **\$40**
"The absolute perfect salmon-pink color in the glass. Charming from the first aromas, it draws you in with melon, peach, nectarine, Meyer lemon, and fresh meadow flowers. Poised on the palate with mouth-watering acidity surrounded by juicy fruit, it's got a buoyant body that is easily enjoyed by itself, but could pair with a summer meal from start to finish." Wine Access.
- 2021 Domaine Tempier Bandol Rosé, Rhône** **\$70**
"The Bandol Tempier Rosé offers a unique blend of complexity and freshness. It has a fine structure, with no tannin. The high-quality care given to the vines and the diversity of the terroirs produce a flavorful intensity and a strong typicity. Mourvèdre with Grenache and Cinsault." Robert Parker-93 Pts.
- 2021 Domaine Ott Château de Selle, Rhône** **\$56**
"The Château de Selle Rosé Cru Classé 2022 opens with a punchy bouquet that interweaves dusty aromas of dried flowers, ginger and crushed apple enhanced with a dash of lemon. A supple and soothing wine with textured nuances of white strawberry and candied orange enhanced with retronasal notes of flowers. The core of lively acidity keeps everything in a happy balance until the long and powerful finish. The whole is enhanced with a hint of mineral and some citrus notes. Pour me another glass please." Vinous - 93 Pts.
- 2022 Louis Jadot Rosé De Marsannay Domaine Clair-Daü, Burgundy** **\$52**
This rosé wine with Burgundian complexity is bright, crisp and refreshing with subtle wild strawberry and floral notes accentuated by tangy soil nuances. Founded in 1859, Maison Louis Jadot is among the premier wine houses in Burgundy's Côte d'Or. To create their distinctively balanced wines, they balance tradition with technology by focusing on the purest expression of each wine's territory.
- 2012 Henriot Brut Rosé, Champagne** **\$124**
"45% Chardonnay, 55% Pinot Noir. Aromas of smoke and raspberry cede to a delightful mousse on the palate, with brisk acidity propelling complex notes of pear, melon and brioche. Well-judged, elegant and impressively long, this never wavers in its elegance." Decanter - 94 Pts
- NV Duval-Leroy Prestige Premier Cru Brut Rosé Champagne** **\$77**
"The NV Duval-Leroy Champagne Premier Cru Prestige Rosé offers a salmon/amber color as well as impressive notes of orange blossoms, dried strawberries, burnt toast, and hints of minerality. Made in a medium-bodied, concentrated, yet elegant style, it has a fine, crisp mousse, and terrific length. It's an impressive rosé that should evolve gracefully. Maturity: 2018-2026." Jeb Dunnuck - 93 Pts