



2010 Bordeaux An Iconic Vintage of Power and Grace

Tuesday, January 21, 2025

Registration: 6:00 PM, Tasting: 6:30 PM

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

Members' Fee: \$150; Guests'/Non-Members' Fee: \$195

Happy New Year! What better way to kick off 2025 than with a tasting of one of Bordeaux's most acclaimed vintages: the exceptional 2010. The **Toronto Vintners Club** has curated a selection of eight standout wines from six famous Bordeaux regions, *Pauillac, Passac-Léognan, Saint-Julien, Pomerol, Saint-Emilion and, Saint-Estèphe*, each a testament to Bordeaux's renowned terroirs and winemaking excellence. This is a rare opportunity to taste some of the best wines Bordeaux has to offer, each showcasing the magic of a near-perfect growing season and over a decade of thoughtful aging.

To many, Bordeaux is considered the "best" or "most important" wine region in the world - and not without good reason. By classifying their wines for over 300 years, the producers in Bordeaux have established consistency of quality - particularly in their top wines. The region is naturally divided by the Gironde River into a Left Bank area, which includes Pessac-Léognan, the Médoc and the sub-regions of Saint-Estèphe, Pauillac, Saint-Julien and a Right Bank area, which includes the subregions of Saint-Emilion and Pomerol. Over the centuries, wine growers in the Bordeaux area observed that certain sites systematically produce wines of exceptional quality with specific characteristics. The reason for this is the influence of "terroir" which is the subtle interaction of soils, subsoils, exposure to sun, altitude and the natural environment. With Mother Nature providing ideal growing conditions, and a new generation of extraordinarily committed Bordelais that understand their legacy, Bordeaux is the world's reference point for wines of richness, longevity, and complexity.

Known for its remarkable balance of richness and structure, the 2010 vintage was as close to perfection as you can get. Thanks to ideal conditions—cool nights, sunny days, and low rainfall—the 2010 wines possess vibrant acidity, concentrated fruit, and firm tannins. As these wines reach maturity, they reveal layers of complexity, elegance, and structure that set them apart as both captivating and age-worthy. Wine Spectator gave 99 points to the wines of the Left Bank *"Ripe and powerful, with racy tannins and acidity for balance. More structure-driven than the opulent 2009, with better definition of fruit; should be very long-lived"* and 98 points to the wines of the Right Bank *"Dry but not warm season led to powerful wines. Merlot sports slightly higher alcohols; Cabernet Franc excelled. Pomerol and St.-Emilion superb"*

TVC members and guests will taste wines from Bordeaux's celebrated appellations, each offering a unique expression of the region's terroir and winemaking traditions. We've balanced the tasting with well-known estates and lesser-known gems, each offering something unique to the Bordeaux experience. This range will allow you to compare and contrast the styles of each region and estate, deepening your understanding of what makes Bordeaux so celebrated. Known for their structure and aging potential, the wines from the Left Bank are Cabernet Sauvignon-dominant and will display the bold tannins, dark fruit, and mineral complexity that define the Médoc region. Across the river to the elegant Right Bank, our selections from Saint-Émilion and Pomerol feature Merlot-driven blends that highlight Bordeaux's finesse and approachability, with flavors of ripe cherry, plum, and earthy undertones and a softer, rounder profile.

Whether you're a seasoned Bordeaux enthusiast or just beginning your wine journey, this tasting promises a memorable evening filled with insights and exploration. Our knowledgeable guides will provide background on each wine, highlighting the characteristics of the 2010 vintage and sharing stories of Bordeaux's winemaking heritage. With each pour, you'll gain a deeper appreciation of Bordeaux's rich flavors, unique terroirs, and the artistry behind each bottle. Spaces for this exclusive tasting are limited, so be sure to reserve your spot early!

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

REGISTER/ BUY TICKETS online at [2010 Bordeaux January 21, 2025](#) 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. Cheques must be received by Tuesday, January 14. 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 – 2010 Bordeaux

(Prices are as of date of purchase)

Château d'Armailhac , Pauillac 5e \$85

"The 2010 D'Armailhac has a fabulous, opulent bouquet, with black cherries, boysenberry, almond and hints of cooked meat as it dabbles with secondary aromas. The palate is medium-bodied, with bold tannin, grippy in the mouth and immense weight. This is a very structured d'Armailhac, although it probably does not possess the finesse of the 2016, which I tasted alongside. There is great density here—tensile and bold, with a grippy finish. It is a long-term prospect."

92 Pts - Neal Martin, Vinous

Château Larrivet Haut Brion, Pessac-Léognan Gcc \$55

"The 2010 Larrivet Haut-Brion opens with scents of espresso, tar and licorice over a core of baked plums and blackcurrant cordial. Full-bodied, the palate delivers mouth-filling notes of baked blackberries and fruitcake with rugged, chewy tannins and just enough freshness, finishing a little warm and rustic."

90 Pts - Lisa Perotti-Brown, Robert Parker

Château La Dominique , Saint-Emilion \$85

"The wine displays plenty of licorice, Christmas fruitcake, black currants, licorice, truffles and some espresso notes. Full-bodied, viscous and somewhat reminiscent of many 2009s, given its blast of fruit, glycerin and heady alcohol, this is a beautifully rich St.Emilion for pleasure seekers. Don't discount its ageability, as I am sure it has two decades ahead of it..."

93 Pts - Robert Parker

Château la Croix De Gay , Pomerol \$50

"The blend is 95% Merlot and 5% Cabernet Franc, and it has turned out well in 2010, producing a richly fruity, elegant style of Pomerol with loads of berry fruit, cedar wood and roasted herbs as well as hints of coffee bean and cedar. Rich, medium to full-bodied, but never losing its finesse (which is usually the style of La Croix de Gay), this wine should drink nicely for up to 15 years."

91 Pts - Robert Parker

Domaine De Chevalier , Pessac-Léognan Gcc \$125

"The 2010 Domaine de Chevalier charges out of the gate with bold expressions of cassis, warm blackberries and boysenberries plus touches of menthol, chocolate box and cloves. Medium to full-bodied, the palate is finely crafted with bags of freshness and a finely grained texture, finishing long and with impressive energy."

95 Pts - Lisa Perotti-Brown, Robert Parker

Château Talbot , St. Julien 4e \$110

"One of the best Talbots over recent years, and possibly the best since the 1986 and 1982, this sexy juggernaut of a wine struts forth with an opaque plum/ruby/purple color and terrific notes of creme de cassis, licorice, roasted herbs and smoky barbecue. It is a brilliant effort, with full body, wonderful fruit, a savory, expansive mouthfeel, sensational texture and a long finish, but no hardness or astringency. This is a fabulous Talbot to drink over the next 20-25 years."

94 Pts - Robert Parker

Château Langoa Barton , St. Julien 3e \$105

"The 2010 Langoa-Barton has a very serious complex and involving bouquet with blackberry, cedar, sage and light sous-bois aromas that are exquisitely defined. The oak here is seamlessly integrated. The palate is mediumbodied with supple rounded tannins that frame its payload of black fruit laced with white pepper and cedar. It fans out brilliantly towards the finish. It is so velvety in texture that you could almost broach this now, but its substance and weight suggests that it deserves another few years in the cellar... Drink 2024-2050."

92 Pts - Neal Martin, Vinous

Château Lafon-Rochet , St. Estèphe 4e \$85

"The 2010 Lafon-Rochet comes bounding out of the glass with sit-up-and-beg notes of crème de cassis, blackberry pie and blueberry preserves followed by suggestions of Chinese five spice, potpourri and tilled soil. Full-bodied and concentrated, with loads of black and blue fruit layers, it has a rock-solid backbone of grainy tannins and compelling freshness, finishing long and fragrant."

94 Pts - Lisa Perotti-Brown, Robert Parker