



2017 Bordeaux Blanc

Take a Walk on the White Side!

Tuesday June 17, 2025

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

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

Price (including HST) Member: \$120; Guest/Non-Member: \$150

For our June tasting, the **Toronto Vintners Club** will be exploring the elegance and vibrancy of White Bordeaux wines from the remarkable 2017 vintage. Known for their crisp, refreshing character and expert craftsmanship, white Bordeaux wines are truly special. What better way to kick off summer? Our guest speaker will be Steven Ranger, renowned wine expert and auctioneer extraordinaire.

White Bordeaux wines are mainly crafted from Sauvignon Blanc and Sémillon grapes, often with small amounts of Muscadelle. Sauvignon Blanc provides fresh citrus, green apple, and herbal notes, while Sémillon adds texture, richness, and subtle honeyed complexity. Muscadelle offers delicate floral and exotic fruit aromas, rounding out the profile. Together, these grapes create wines with layered complexity, bright acidity, and a harmonious balance between freshness and creaminess. Bordeaux winemakers combine centuries-old traditions with modern techniques. Vineyards are carefully tended, and grapes harvested at optimal ripeness. Many 2017 white Bordeaux wines were fermented and aged in French oak barrels, with lees stirring to enhance texture and depth. This careful approach results in wines that are elegant, refined, and able to develop complexity over time.

The 2017 vintage in Bordeaux presented challenges with a cold, wet spring, a warm, dry summer, and some rain in September. Despite this, winemakers produced white wines with outstanding balance, freshness, and clarity. The cooler climate helped preserve bright acidity and vibrant aromatics, resulting in wines that are lively, precise, and offer excellent aging potential. These wines perfectly balance crispness and richness, appealing to both collectors and newcomers.

At this tasting, guests will experience the wide range of aromas and flavours that white Bordeaux offers: bright citrus and tropical fruits, crisp acidity, subtle oak influence, and mineral-driven finishes. These wines are vibrant and refreshing yet richly textured, making them excellent partners for seafood, shellfish, poultry, and creamy cheeses. Whether you are a seasoned Bordeaux lover or new to these wines, this tasting promises an enjoyable and educational experience. It's a chance to deepen your appreciation of white Bordeaux's finesse, diversity, and sophistication.

Reserve your spot today and embark on a journey through one of so called Bordeaux's classically white vintages! Celebrate the tradition, craftsmanship, and innovation that make white Bordeaux wines exceptional and enjoy an evening of discovery, learning, and outstanding wines.

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 [Bordeaux Blanc June 17, 2025](#) and 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, June 10. 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. In order to maximize everyone's tasting experience, we ask that you please refrain from wearing scented products.



Tasting Notes and Information

White Bordeaux

(Prices are as of date of purchase)

2017 Carbonnieux Blanc

\$59

"The 2017 Carbonnieux Blanc has an impressive bouquet with scents of Granny Smith apples, crushed stone and nettle. The palate is well balanced with crisp acidity. This is one of the most sophisticated white Carbonnieux that I have encountered at this stage with wonderful mineralité and veins of ginger furnishing the finish that convey brio and confidence."

93 pts - Vinous

2017 Domaine de Chevalier Blanc

\$169

"Closed on the nose to begin, the Domaine de Chevalier 2017 Blanc (composed of 70% Sauvignon Blanc and 30% Sémillon) opens to aromas of ripe pears, Golden delicious apples and white peaches with notions of straw, honeysuckle and chalk. Medium-bodied, the palate is seriously intense and racy with loads of mineral sparks on the finish."

94 pts - Wine Advocate

2017 Latour Martillac Blanc

\$44

"The Latour Martillac 2017 Blanc sings of warm apples, fresh nectarines and green guava with touches of coriander seed and fresh ginger. The palate is medium-bodied, crisp and intense with a long finish."

92 pts - Wine Advocate

2017 Olivier Blanc

\$55

"The 2017 Olivier Blanc is terrific. Green orchard fruit, mint, sage and tomato leaf are all given an extra kick of energy from the freshness of the vintage. The 2017 finishes with striking tension and salinity that merely add to its considerable appeal."

91 pts - Vinous

2017 Caillou Blanc de Talbot

\$59

"The 2017 Caillou Blanc de Talbot has quite an earthy nose of wet pebbles and struck flint over a core of lemon juice and white grapefruit. The palate is medium-bodied with fantastic intensity and bags of minerals on the long refreshing finish."

90 Pts - Wine Advocate

2017 Lespault-Martillac Blanc

\$44

"The 2017 Lespault-Martillac Blanc is endowed with a compelling interplay of bright, citrus/floral notes, with plenty of depth and textural richness that carries through to the finish. Lemon confit, almonds, dried flowers and mint add the closing nuances of complexity."

93 pts - Wine Advocate

2017 Doisy Daëne Blanc

\$37

"The Doisy Daëne 2017 Blanc Sec gives up alluring scents of white peaches, pink grapefruit and passion fruit with hints of beeswax and wild thyme. Medium-bodied, the palate is seriously zippy with a well-expressed citrusy core and a lingering zesty finish."

90 pts - Wine Advocate

2017 Blanc de Lynch Bages

\$79

"The 2017 Blanc de Lynch Bages... leaps from the glass with exuberant notes of white peaches, pink grapefruit and passion fruit plus hints of dried herbs, cedar and honeysuckle. Medium-bodied, elegantly played and wonderfully refreshing in the mouth, it has a quiet intensity that grows into a vibrant expression on the finish."

92 pts - Wine Advocate