

PINOT NOIR PRESS

GOLD MEDAL
WINE CLUB'S



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DOMAINE CAUVARD

A small, family-owned Burgundian producer, Domaine Cauvard crafts premium Pinot Noir and Chardonnay from Burgundy's most reputable villages and vineyards.



This month's *Pinot Noir Series* feature is quite special for our members, with a selection exclusively imported from Domaine Cauvard, a historical wine estate nestled in the world famous Burgundy (*Bourgogne*, in French) region of France. While the Cauvard family has proudly grown wine grapes in Burgundy for over 400 years, it has only been the past four generations who have progressed the entity into a reputable winery estate as well.

The current owners of Domaine Cauvard are the husband and wife team of Henri Cauvard and Jacqueline Frchet. The Cauvard family is one of the oldest in the Côte de Beaune sub region of Burgundy, tracing their ancestors back to Simon Gagnerot who purchased the family's first vineyards there in 1681. The Cauvards now own nearly 45 acres that stretch over the Côte de Beaune, continuing the family tradition of growing exclusively Pinot Noir and Chardonnay from some of the region's best vineyards. In 2007, Henri and Jacqueline were joined by their son Julien who currently oversees the marketing and sales and assists with winemaking for Domain Cauvard.

The ancient and historic town of Beaune, not to be confused with the larger, encompassing Côte de Beaune region, stands as the all-important wine capital of Burgundy. Home to

the largest annual wine auction in France, the Hospices de Beaune, the town is surrounded by some of the world's most famous wine villages and several highly regarded *Premier Cru* vineyards. *Premier Cru* is the second-highest classification level for vineyards, just below the rare *Grand Cru*. These classifications are intended to indicate the potential of the vineyard or terrior, and the fact that seventy-five percent of the vineyards surrounding Beaune are of the *Premier Cru* level, speaks to the serious quality of this world-famous wine-growing region. In Burgundy, *Premier Cru* wines are sometimes noted as *1er Cru*, which you will see on the label of this month's featured wine. Some of the famous wine villages surrounding the town of Beaune include the reputable Pommard, Aloxe-Corton, Chassagne-Montrachet, Meursault, Puligny-Montrachet, and Volnay.

For hundreds of years, Burgundy has produced some of the best Pinot Noirs and Chardonnays in the world, often setting the standard for their depth, complexity, concentration, and elegance. We are proud to present this small, family-owned Burgundian producer to our *Pinot Noir Series* members and hope you enjoy one of their premier Pinot Noir bottlings. Cheers!

ABOUT THE WINEMAKERS



Although overseen by President Henri Cauvard, the entire Cauvard family has a hand in the Domaine Cauvard wine production. Since the beginning, the Cauvards have maintained a natural, sustainable approach in the vineyards and winery, and find a balance between honoring traditional methods and incorporating new modern and efficient techniques to ensure quality and consistency. The Cauvards are well known in the region for the high quality of their wines and perfectionist mentality.

DOMAINE CAUVARD 2012 BEAUNE 1ER CRU, LES CENT VIGNES

The Domaine Cauvard 2012 Beaune 1Er Cru is a Pinot Noir from the Les Cent Vignes climat of the appellation of Beaune (*climats* describe limited, precisely defined vine territories with specific geological and climatic conditions - they most closely translate to American vineyard names, which is often how we describe where grapes are specifically grown). Deeply colored, this Pinot Noir finds a balance between elegance and power with aromas of blackberries and currants that complement a dense palate and silky texture. Enjoy with light meat dishes and most cheeses. 100% Pinot Noir.

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Beaune 1Er Cru, Les Cent Vignes

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