

TASTE & TWEET BORDEAUX WINES



VINTAGE 2009, THE BEST IN 30 YEARS

Taste, tweet and follow along with Whole Foods Market wine and cheese buyers and other wine enthusiasts at @WFMWineGuys and #WFMWine. Go to the TweetChat room set up for this event (<http://tweetchat.com/room/wfmwine>) to tweet directly.

Here are the wines we'll taste in the order they will be tasted.

Wine	Tasting Notes	Pairings
<p>Château Magence Graves Blanc (approx. \$12.99)</p> <p><i>Notes:</i></p>	<p>Lively floral and citrus nose, balances notes of Meyer lemon and sweet peas with acidity of key limes</p>	<p>Ossau Iraty or P'tit Basque Spring Pea Risotto</p>
<p>Château Le Touzinard Bordeaux Rouge (approx. \$9.99)</p> <p><i>Notes:</i></p>	<p>Ripeness of tart cherries and cranberries with touch of black olive, menthol and oak</p>	<p>Spicy, buttery Comté, France's first AOC cheese Quinoa with Balsamic Roasted Mushrooms</p>
<p>Château La Fleur Dallon Blaye Côtes de Bordeaux Rouge (approx. \$10.99)</p> <p><i>Notes:</i></p>	<p>Deep plum fruitiness, aromas of currants and hint of toasted wood; Medium-bodied, good structure and balance</p>	<p>Aged goat's milk cheese like Hervé Mons Lavort de Chèvre Steak and Goat Cheese Salad</p>
<p>Château Picau-Perna Saint-Émilion Rouge (approx. \$19.99)</p> <p><i>Notes:</i></p>	<p>Rhubarb and ripe blueberries fill nose, with notes of green ferns and fine-grained tannins</p>	<p>Seaside Cheddar or Cabot Clothbound Cheddar Steak with Red Wine-Herb Sauce</p>

For more, please visit wholefoodsmarket.com/wine/