



Bill Zacharkiw's tasting notes: Explore Burgundy, Beaujolais, Loire



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Bourgogne 2014, Les Ursulines, Jean-Claude Boisset, France red, \$23.70, [SAQ # 11008121](#). One of the better vintages of Les Ursulines in that it shows the suave and silky texture of pinot noir while staying fresh. The oak still sticks out a touch but with a grilled, unfatty meat, will work nicely.

Residual sugar: 1.8 g/l. Serve at 16C. Drink now-2019. Food-pairing idea: Filet mignon brochettes with pepper on the grill.