



BORDEAUX

EN PRIMEUR 2006

GOEDHUIS & COMPANY

FINE WINE MERCHANTS

THE WINE AREAS OF BORDEAUX



B O R D E A U X

E N P R I M E U R 2 0 0 6

PRINCIPAL COMMUNES

St Estèphe - St Estèphe is the most northern of Médoc communal crus. Its unique *terroir* is made up of layers of gravel which are supported by a dense clay base. This subsoil retains water in dry seasons and works particularly well with Merlot, a largely planted variety which is used to flesh out Cabernet Sauvignon. This clay base also creates powerful, textured tannins which enable St Estèphe to stand out from the pack. Like St Julien, it is one of the four most important communal appellations of the Médoc which does not contain any first growths, despite its southern border being a stone's throw from Château Lafite. Nonetheless, it is home to some excellent châteaux such as Cos d'Estournel, Montrose, Calon Ségur and Lafon Rochet.

Pauillac - Due south of St Estèphe lies Pauillac, the king of Left Bank communes. It is home to three first growths as well as a plethora of other classified growths. Its renowned well-draining, gravelly soils enable its dominant grape Cabernet Sauvignon to reach fantastic heights of complexity and concentration. As a result, the wines tend to be full-bodied with compact tannins and good freshness. Its aromatics are often what one associates with classic Bordeaux: pencil shavings, black currant and occasional mint. Some of the most famous châteaux of the commune are Latour, Mouton Rothschild, Lafite Rothschild, Pichon Baron, Pichon Lalande and Lynch Bages.

St Julien - St Julien is like the middle child of the Médoc - not as assertive as Pauillac or as coquettish as Margaux. It lies firmly between the two more outspoken communes and as a result produces a blend of them both. Its wines have often been sought out by aficionados for their balance and consistency, particularly in the UK. Yet due to its middle child nature, it can occasionally be overlooked globally and as a result underrated by those markets outside the UK. Despite the fact that it has no first growths, it has several second growths including Léoville Las Cases, Léoville Barton, Léoville Poyferré and Ducru Beaucaillou as well as the celebrated châteaux such as Talbot and Beychevelle.



Margaux – Plump, silky and seductive are the words often used to describe wines from Margaux. Because of their style, they tend to be user friendly and more approachable when young. This is in part due to its *terroir* which is comprised of the thinnest soil as well as the highest proportion of chunky gravel in all of the Médoc. It drains well but also is it more susceptible to vintage variation. The wines tend to have the highest proportions of Merlot within the “core” of the Médoc further adding to its ample roundness and openness. It is home to the largest number of classified growths including its namesake first growth, Château Margaux, as well as third growths, Palmer and d’Issan.

Graves/Pessac Léognan – Located directly south of the city of Bordeaux, the district of Graves was named after the intense gravel terrain which heavily dominates the soil and which was deposited during the last Ice Age. Besides being well draining, it also adds profound mineral complexity to its wines. In addition, it is the only appellation within the region that is equally famous for red and white wines. For many years, it was considered the premium Bordelais wine region and its most famous château, Haut Brion, was collected by the likes of renowned enthusiasts, Thomas Jefferson and Samuel Pepys. In 1987, the communal appellation, Pessac-Léognan, was created distinguishing a “cru” from within the larger Graves district. As it is a warmer region, its grapes are often picked 2-3 weeks earlier than the Médoc. The most renowned châteaux of this communal appellation include Haut Brion, La Mission Haut Brion, Laville Haut Brion, Haut Bailly and Domaine de Chevalier.

Pomerol – The small sub-region of Pomerol is situated northeast of the industrious city of Libourne. Its soils are predominately iron-rich clay with a smattering of gravel that produce wines with extraordinary power and depth. As a result of this clay-dominance, it has the highest percentage of Merlot planted in all of Bordeaux. Certain châteaux are produced exclusively from this grape, but most incorporate smaller quantities of Cabernet Sauvignon and Cabernet Franc as well. Despite its hefty (if not exclusive) proportion of Merlot, many people think of wines from this region as separate entities. As one wine aficionado stated recently, “It’s not Merlot. It’s Pomerol.” Despite the region’s small size, it contains some of the world’s most sought after (and expensive) wines including Pétrus, Le Pin, Lafleur, l’Evangile and Vieux Château Certan. Unlike other Bordelais sub-regions, there is no system of classification. The châteaux are traded on reputation alone.



St. Emilion – South of Pomerol lies the medieval, perched village of St Emilion. Surrounding this village are vines that produce round, rich and often hedonistic wines. Despite a myriad of soil types, two main ones dominate – the gravelly, limestone slopes that delve down to the valley from the plateau and the valley itself which is comprised of limestone, gravel, clay and sand. Despite its popularity today, it was not until the 1980s to early 1990s that attention was brought to this region. Robert Parker, the famous wine critic, began reviewing their Merlot-dominated wines and giving them hefty scores. The rest is history as they say. Similar to the Médoc, there is a classification system in place which dates from 1955 and outlines several levels of quality. These include its regional appellation of St Emilion, St Emilion Grand Cru, St Emilion Grand Cru Classé and St Emilion Premier Grand Cru Classé, which is further divided into “A” (Ausone and Cheval Blanc) and “B” (including Angélus, Canon, Figeac and a handful of others). To ensure better accuracy, the classification is redone every 10 years enabling certain châteaux to be upgraded or downgraded depending on the quality of their more recent vintages.

The 1855 Classification – This Médoc classification system was created in the 19th century by wine brokers for the Exposition Universelle that took place in Paris that year. They needed a formal tool that they could use to better market their wines to those who were less in the know. The châteaux were divided into 5 different classified growths – first being highest, fifth being lowest. Their classification was based on price alone. Haut Brion was the only château from the Graves to be included no doubt because it was the most famous at the time. Other châteaux from that sub-region were outlined in another classification in 1959. Despite its age, it is still used as a reference guide although some châteaux have shifted their reputations and comparative prices since. Over the years only one château has formerly moved to a higher classification. In 1973 after years of trying to prove worthy stature, Mouton Rothschild was finally promoted to first growth from second growth. As a result, the logo on their labels changed from “Premier ne puis, second ne daigne, Mouton suis” (“First I cannot be, second I will not call myself, Mouton I am”) to “Premier je suis, second je fus, Mouton ne change” (“First I am, second I was, Mouton does not change”).



A WINEMAKER'S VINTAGE

Following a vintage like 2005 would never be easy. Even if 2006 had had the perfect growing conditions, it would have most likely remained in 2005's shadow and found a fate similar to those of 1962, 1983, 2001 and 2004 – very good vintages in their own right but which nonetheless had the bad luck of succeeding the superbly rated vintages of 1961, 1982, 2000 and 2003.

Though it is unlikely that many 2006s will outshine their 2005 counterparts, it is nonetheless a vintage that produced some very good to excellent wines. It does not appear to be an 'appellation' vintage nor a 'Left Bank' or 'Right Bank' vintage. It appears at this stage to be a winemaker's vintage. The châteaux that had the desire, the money and the sorting table to use only their best fruit in their *grand vins* were able to produce some exemplary wines.

As so often the case, it is difficult to compare 2006 with other Bordeaux vintages. Comparisons tend to depend on the individual châteaux. Jean-Guillaume Prats of Cos d'Estournel described his 2006 as a "super" 2002 while Paul Pontallier compares the 2006 Margaux to their 1995. Château Palmer describes their 2006 as "a combination of 2001 and 2004 but with more power." Alfred Tesseron puts his 2006 Pontet Canet "at a much higher level than 2004" and that seems to be the case at most of the top estates. Unlike 2005 which was such a ripe, healthy crop that great wines were made almost everywhere, 2006 requires far greater selection. As a result, we have limited our list to those châteaux that made the extra effort. Luckily these châteaux exist in all appellations and at all price points.

Despite certain claims that 2006 produced more wine than 2005 across the various communal appellations, this is simply not true for the majority of the châteaux with which we work. Erratic weather, naturally fewer bunches, extensive green harvesting and grape selection resulted in lower yields. Lucky châteaux were able to produce as much as they did in 2005, but some were down by 15%, others by up to 30%.

THE GROWING SEASON

The 2006 vintage experienced a slightly erratic growing season including one of the coldest (and driest) winters of the last 25 years as well as one of the hottest Julys on record. The early cold weather had a positive effect wiping out any undesirable microbiological pests. It also led to late, healthy budding (though with fewer bunches) and an almost frost-free spring with efficient flowering. According to viticultural cycles, those vintages that experience late budding often result in more classically structured wines such as those from 1996, 2000 and 2004. Lack of rainfall was a concern early in the year as the vines had been suffering from drought conditions since Spring 2003. But rainfall came in March invigorating the vines laying to rest some fears.

A warm, vigorous Spring led to an extremely hot and mostly dry June and July - similar to 1995. It was in fact the hottest July since 1950 and the second hottest month after August 2003 reaching temperatures over 35°C. A mid-month "cooling" to the 20's lasted about 10 days before the temperatures resumed to their heights.

As of August 1, the weather took a 180° turn and the vines were bathed in coolness and drizzle. Despite this dreariness, conditions were not as bad as they were perceived. August finished at only

1.6°C below the average while the region received only 12mm of rain more than the average. But as one more positive winemaker noted, “if it had not been for the month of August, we may have made wines with little acidity. If the weather had continued, it may have been 2003 all over again. But as it stands, the wines are balanced and fresh.” The weather nonetheless started a trend that came into full blossom into September : rot. Meticulous viticulturalists tried to stop it in their tracks (and many were successful). Lazy ones were less fortunate.

The temperatures picked up in September hovering around the low 20°s to the 30°s catapulting the ripening of the grapes. Then mid-month as the Merlot was approaching ripeness, rain set in particularly on the Left Bank. Some winemakers panicked and picked before the grapes had reached complete maturity. Producers, who were a bit more relaxed, waited with bated breath in the hopes that the rains would stop. They did, but in some communes the Merlots had been diluted or were unable to attain maximum ripeness. The Graves and Pomerol suffered less from the rain. As they are warmer regions, they harvested earlier than those châteaux in the Médoc. The Right Bank also received slightly less rain. Several weeks passed enabling the Cabernets to flesh out and were picked as optimally as conditions would allow. Picking took place in early October (with Cabernet Franc a bit earlier) at a leisurely pace with mostly sunny days and cool nights. Many growers on the Left Bank were very content with the results stating that the vines resisted most of the negative impacts of Mother Nature and were concentrated and phenolically ripe.



THE WINES

It's never easy tasting wines En Primeur. They go through more costume changes than a production of Don Giovanni. Fleshy and open one day, tight and withdrawn the next. The 2006 vintage was no different. But what is certain is that the wines were of higher quality than anticipated. They were far more open and fleshier than the 2004s at the same stage of their lives. Due to modern technological advances in viticulture and winemaking, the new saying holds true, "There are really no more bad vintages in Bordeaux. Only challenging ones."

Many people would characterise the vintage as "classic" where *terroir* comes through first and foremost and fruit second. Though this is true for some wines, others were surprisingly opulent and velvety. Many lie somewhere between the two offering a solid fruit core, but also a more restrained palate displaying excellent minerality, depth and freshness. Some wines were surprisingly similar in style to their 2005 counterparts but perhaps not quite as concentrated. Some may even be better.

No commune stood out in its own right, but some wines within specific communes did share certain characteristics. In the Margaux appellation for example, a grower told me that though many châteaux added less Merlot than usual, the wines were still plump and round. The Cabernet was *merloté*, that is, it had taken on Merlot characteristics. This led to a lack of freshness in some wines, though other châteaux such as Margaux and Issan had lots of lift. Many wines in St Estèphe, Pauillac and St. Julien are just what one would expect: powerful, distinguished and stylish. On the Right Bank Pomerol appears to have been more successful than St Emilion but that had as much to do with winemaking techniques as it did with the quality of the Merlot. Despite some conceptions that this will be an "early drinking" vintage, this will not be the case with all wines as many will need cellaring to soften their structure and meld their flavours together. This is Bordeaux, after all.

The whites, however, are more consistent and more than one critic has described them as outstanding. They were mostly picked before the rains set-in in mid-September which preserved their excellent concentration. The cooler month of August also enabled them to keep their finely tuned, racy acidity. Some, such as those produced by Margaux, Haut Brion and Domaine de Chevalier are breathtaking. Pure, fresh and ample with layers of succulent orchard fruit and minerals, it is really hard to go wrong. Many should be approachable when released and some will age effortlessly for years.

Below our tasting notes we have included, where available, scores from Jancis Robinson (JR), Wine Spectator (WS), Robert Parker (RP), Matthew Jukes (MJ) and Goedhuis & Company (GD).

OUR RECOMMENDATIONS

Wines of the vintage (likely to be expensive and limited):

Mouton Rothschild, Latour, Margaux, La Mission Haut Brion, Haut Brion, Léoville Las Cases, Ausone, Cheval Blanc, Le Pin, Eglise Clinet, Vieux Château Certan

Recommended wines of the vintage (likely to combine good quality with sensible pricing):

Léoville Barton, Pontet Canet, Léoville Poyferre, Langoa Barton, Calon Segur, d'Issan, Bahans Haut Brion, d'Armailhac, Clerc Milon, Lagrange, La Lagune, Talbot, Grand Puy Lacoste, Domaine de Chevalier, Haut Bailly, Malartic Lagravière, Berliquet, Moulin St Georges, Feytit Clinet, La Tour Figeac

Recommended value of the vintage:

Lafon Rochet, Haut Batailley, Chasse Spleen, Sénéjac, La Source, Rocher Bellevue Figeac, La Chenade

BUYING EN PRIMEUR

Buying wine “en Primeur” should be the most cost-effective way of laying down a cellar. A purchase at this early stage guarantees provenance. When the wine is eventually drunk, it is a comfort to know that the case has not spent its life circumnavigating the globe, but remained in one place. It is also the only chance to choose format. Since the wine is still in barrel there is still the opportunity to instruct bottling in halves, magnums, double magnums and imperials. Finally, for those wines made in small quantities, this may simply be the only opportunity to buy.

TERMS AND CONDITIONS

This wine is offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment in spring 2009. On arrival, wine can be delivered directly to you or stored Under Bond by our independent storage company Private Reserves at a current cost of £7.95 ex-VAT per case per annum. If you decide to take delivery duty and VAT at the prevailing rate will be payable. These charges are at present £16.02 per dozen and 17.5% respectively. Carriage will be charged at cost.

FIRST GROWTHS

Estimated £/cs
In Bond UK

Drinking dates

CH LATOUR, PAUILLAC £3000 - £4000 2016 – 2030+

It is a common misconception that Château Latour was named after its cream-coloured tower – a 17th century edifice that served as a dovecote. The original tower that gave its name to this exemplary property was built in the 15th century as a watchtower to fend off invading pirates during the Hundred Years War. Unfortunately, it has long been eroded away.

Deep and dark with enticing aromatics of cinnamon, cedar and chocolate, their 2006 opens up on the palate with rich and velvety tannins, crunchy berry fruit and wonderful freshness. No hard edges in sight. One may even go so far as to say slightly ‘feminine’. But power still persists in its long, authoritative finish...this is Latour after all.

(JR: 18.5. WS: 95-100. RP: 93-96. MJ: 19.5⁺⁺. GD: 95-97)

CH MARGAUX, MARGAUX £2500 - £3500 2015 – 2030+

Known as the most elegant and aromatic first growth due to its Cabernet-friendly, sandy soil, Château Margaux is owned by Corinne Mentzelopoulos and managed by the dynamic Paul Pontallier. The vineyard holdings amount to almost 200 acres, though a much smaller percentage is selected for the *grand vin* to ensure exceptional concentration.

Tasted twice with consistent notes, the 2006 Margaux is a great success. Produced with 90% Cabernet Sauvignon, the highest ever for this château, it offers a deep and rich palate of crunchy red cherry, dark chocolate and lightly roasted cinnamon. Its structure is present but velvety and ample. Wine Spectator’s description, “What a wine” surely sums it up. James Suckling further compares it to their 1995 which received 100 points.

(JR: 18⁺⁺. WS: 95-100. RP: 93-95. MJ: 19.5⁺⁺. GD: 94-96)

CH MOUTON ROTHSCHILD, PAUILLAC £2500 - £3500 2017 – 2030+

By far the most visitor-friendly estate of the first growths, Mouton Rothschild is also one of the most artistically-oriented. Since 1945, the Rothschild family has annually commissioned various artists to create labels for their *grand vin*. Over the years, celebrated artists such as Chagall, Picasso and Warhol have graced the outside of their bottles.

Possibly the most intense wine of the vintage, the 2006 offers an incredibly concentrated palate that is profound and backwards yet notably plush and velvety. Definitely on the hedonistic side, it offers layer-upon-layer of enticing flavours – roasted coffee and cocoa beans, ripe black bramble fruit and spice. But this fantastic concentration was not by chance. Only 44% of the grapes made it into the *grand vin* – the lowest in the past 25 years.

While speaking with Hervé Berland, the director of Mouton, we learned that Robert Parker liked their 2006 so much he sent the Baroness a fax with descriptions like “magnificent”, “monumental” and “it is as good as the 1982 and the 1986” – two wines that both received 100 points. Now that is saying something.

(JR: 17.5⁺⁺. WS: 95-100. RP: 96-100. MJ: 18.5⁺⁺⁺. GD: 95-97+)

Estimated £/cs
In Bond UK

Drinking dates

CH HAUT BRION, GRAVES

£2000 - £3000

2014 – 2030+

Arguably the oldest recognised Bordeaux grand cru, Haut Brion has been owned by the American Dillon family since 1935. Over the years, their incredible investments have re-established the inherent quality of this property enabling it to emerge as possibly the most consistent first growth since the 1980s.

Super silky with suave tannins and a coaxing mouthfeel, the 2006 Haut Brion offers a poised drinking experience with ample flavours of dark bramble fruit and plum. It finishes fresh with a slightly chewy undercoat that reassures its fruit presence. Like its neighbour, La Mission Haut Brion, it is one of the few Graves produced with a predominance of Merlot (57%).

(JR: 18. WS: 92-94. RP: 92-94+. MJ: 19+++ . GD: 93-95)

CH LAFITE, PAUILLAC

£2000 - £3000

2018 – 2030+

One peek into Ch Lafite's cellar is like entering into the 18th century. Its cobweb-covered chandeliers subtly light shadowy corridors that play host to hundreds of ancient vintages. Nothing could be more representative of its wine making philosophy - classic, stylish and yet powerful - characteristics that have made it one of the most collectible wines in the world.

Pronounced notes of roasted coffee and dark berry fruit fill out the impressive full-bodied palate. Despite its reticent, shy character the 2006 finishes long and polished with superfine tannins and lots of freshness. Wine Spectator described it as "full and racy" giving it almost 95-100.

(JR: 18.5. WS: 92-94. RP: . MJ: 18.5+++ . GD: 92-94)



SECOND GROWTHS

Estimated £/cs
In Bond UK

Drinking dates

CH LEOVILLE LAS CASES, ST JULIEN £1000 - £1300 2013 – 2030+

If ever another wine gets promoted to first growth category, Léoville Les Cases will undoubtedly be the one. Owned by the Delon family, this château is comprised of 97 hectares of vineyards. However, unlike most of its Médoc neighbours, it only uses the vineyards classified in the original 1855 classification, an area called “Le Grand Enclos”, to make its *grand vin*.

Its 2006 is noteworthy: dark, powerful and full-bodied with a dense, chewy mouthfeel and velvety tannins. Its impressive core of dark berry fruit and cedary, savoury oak carries it well into its long, silky finish. Wine Spectator compares it to their glorious 1996. A powerful and impressive 2006.

(JR: 18. WS: 95-100. RP: 93-95+. MJ: 18.5+++ . GD: 93-95)

CH COS D'ESTOURNEL, ST ESTEPHE £500 - £800 2013 – 2025+

Resembling an ancient Indian palace, Cos d'Estournel is like no other Bordeaux château. Established in the early 19th century by Louis Gaspard d'Estournel, the château was built after the vineyards were established as a celebration to his Far East conquests. Today, it is run by the outspoken and innovative Jean-Guillaume Prats whose family owned the château until 1998.

Recently, they have started using satellites and an electromagnetic sensor to analyse all the subtleties marking their *terroir*. This helps them determine the various components of their soil as well as the water availability across their now divided 97 parcels of vineyard land. As a result, they can achieve more even ripening and better match the varieties to the soil.

This new technology must have certainly helped in the more challenging 2006 vintage. Unusually rich in Cabernet Sauvignon (a whopping 78%), the 2006 nonetheless retains its trademark palate displaying dense, plump tannins and fleshly black cherry and bramble fruit. Despite its fantastically velvety mouthfeel, it does not lose sight of its St. Estèphe roots finishing on power and depth. The château describes their 2006 as a ‘super’ 2002, one of the most successful wines of the 2002 vintage.

(JR: 18. WS: 92-94. RP: 92-94+. MJ: 19+. GD: 91-93)

CH PICHON LALANDE, PAUILLAC £400 - £600 2012 – 2025+

This estate was once merged with neighbouring Pichon Baron to form a much larger domaine. Due to inheritance problems, it was split in 1850 between only two children – one being Virginie de Lalande *née* de Pichon Longueville. The Lalande family sold the property in 1925 to Edouard and Louis de Miailhe. It remained in their family until Edouard's daughter, May Eliane de Lencquesaing, sold it earlier this year to Louis Roederer.

The 2006 Pichon Lalande is strikingly more Margaux than Pauillac in style. This is no doubt partially due to the fact that no Cabernet Franc or Petit Verdot was included in the final blend as they are in most years. Plus, their new consulting oenologist, Hubert de Bouard de Laforest of Château Angéus in St. Emilion, may be having an impact. Rich and velvety with an ample palate, it is polished and round. Finishes on clean ripe notes of strawberry and plum. Tasted twice with consistent notes.

(JR: 16.5. WS: 89-91. RP: 94-96. MJ: 19+. GD: 90-92)

Estimated £/cs
In Bond UK

Drinking dates

CH DUCRU BEAUCAILLOU, ST JULIEN **£400 - £600** **2012 – 2022+**

Instantly recognisable by its sunny Mediterranean-hued label, Ducru Beaucaillou is always a favourite amongst wine aficionados. Owned by the Borie family over the last 60 years, it has been run by Bruno, the eldest son of the late Jean-Eugène, since 2003. This change in leadership seems to have had a positive effect in all vintages since.

Like certain other châteaux in Bordeaux, Ducru carries out cold macerations during their vinification process, a technique in which grapes are steeped in their own juice at low temperatures to gently extract vibrant colour and fleshy fruit. It has become instrumental to their style, and it is undoubtedly apparent in their 2006. Plump and velvety with a polished mouthfeel and underlying freshness, it is rich and approachable yet finely mineral and structured. Wine Spectator described it as “1996 all over again.”

(JR: 17++. WS: 92-94. RP: 94-96. MJ: 18++. GD: 88-91)

CH MONTROSE, ST ESTEPHE **£300 - £500** **2015 – 2025+**

For years Montrose has been in the shadow of its more decadent, flashy neighbour, Cos d'Estournel. Quietly confident, it is a brilliant performer in notably dry, sunny vintages due to its dense clay soil that allows the vines to remain hydrated. In 2003, this was particularly true as many deemed it wine of the vintage.

For the 1st time ever, Montrose conducted a green harvest in 2006. That is, they decreased the amount of bunches limiting yield and ensuring the best possible ripeness. This was most likely inspired by their new director, Jean-Bernard Delmas, a legend amongst the Bordelais having run Haut Brion and La Mission Haut Brion for 40 years.

Unlike its neighbour, Cos d'Estournel, the 2006 Montrose showed a bit more restraint at the time of tasting focusing on Bordeaux's more classic characteristics of pencil lead and cassis with additional nuances of lilac and violet. Jancis described it as having “Great sweetness on the palate. Then and only then the dryness of Saint-Estèphe.” A notably *terroir*-driven wine.

(JR: 17.5. WS: 89-91. RP: 92-95. MJ: 18++. GD: 89-91)

CH PICHON BARON, PAUILLAC **£300 - £500** **2013 – 2025+**

Along with Pichon Lalande, this estate was only one of two Pauillacs to be classified as a second growth in 1855. They have rivalled each other ever since. However, Pichon Baron has remained in the shadow of its more illustrious neighbour often enabling it to provide good value for money.

The 2006 is masculine and rich with flavours of ripe blueberry, cassis and pencil lead. Full-bodied with notable freshness and a velvety palate that finishes on structure and depth. Rather pensive and distinguished...and very Pauillac.

(JR: 17.5++. WS: 89-91. RP: 92-94. MJ: 18.5+. GD: 91-93)

Estimated £/cs
In Bond UK

Drinking dates

CH LEOVILLE BARTON, ST JULIEN £300 - £400 2015 – 2030+

One of the great names in classically styled claret, Léoville Barton has been owned by the same family throughout its entire existence – an unheard of rarity in Bordeaux. Unusual for the Médoc region, there is no château based on the property. As a result, the wines are vinified and aged at neighbouring Langoa Barton, which as its name suggests, is also owned by the Barton family.

Those who appreciate Anthony’s traditional style will not be disappointed with his 2006. Tightly wound and compact, it is full-bodied with unquestionable presence, finely scored tannins and notable freshness. As usual for this château, patience will be required waiting for this bud to open.

(JR: 18. WS: 92-94. RP: 92-94. MJ: 18+. GD: 92-95)

CH LEOVILLE POYFERRE, ST JULIEN £250 - £350 2013 – 2025+

Similar to Pichon Longueville, the three Léovilles (Las Cases, Barton and Poyferré) were originally part of the same estate – in fact, the largest in Bordeaux at the time of the revolution. In the early 1800s, the estate was divided into three distinct properties. Though it bears the same forename of its famous siblings, Poyferré is least known. Fortunately, this is changing. Through modernisation, exceptional vineyard management and meticulous winemaking, it is emerging as a star in its own right.

This could not be more apparent in 2006. Despite our fascination with Monsieur Cuvelier’s tasting room walls (with its many wine journalists’ scribbles and well wishings), the magical quality of his 2006 focused our minds and spirits. Enveloped by super silky and refined tannins and fleshy yet restrained dark berry fruit, this wine’s finesse is incomparable. Like Grace Kelly in a long white gown.

Upon leaving, it was noted that Monsieur Parker’s signature was missing from the wall. Something to contemplate...

(JR: 17. WS: 89-91. RP: 91-93+. MJ: 18.5+. GD: 92-95)



Estimated £/cs
In Bond UK

Drinking dates

CH GRUAUD LAROSE, ST JULIEN

£200 - £300

2013 – 2025+

Gruaud Larose is one of the most dispersed châteaux. The estate is almost like a hamlet unto itself, with stone building after stone building all decorating the property like life-sized Monopoly board pieces. Reviewing its family history, it is easy to understand why. For many years it had been shuffled from one owner to the next, subsequently divided, pieced back together only to be divided again.

After all these divisions and transformations, the estate stands today at 150 hectares, 82 of which are planted with vines. Its current owners, the Merlaut family, purchased the château in 1997. Their other holdings include Chasse Spleen, La Gurgue, Haut Bages Libéral, Citran and Ferrière. Considerable financial investment has contributed to the château's new found dynamism. Not only is it one of the more self-sufficient châteaux in Bordeaux, it is also one of the most natural. Practicing organic techniques, they create their own compost from the remnant stalks, skins and seeds and were the first château to recycle their own water.

Their dynamic approach can be deeply felt in their wines. Their 2006 is wonderfully savoury and plump with underlying finesse and fine, powerful tannins. A core of rich bramble fruit and chocolate fleshes out the palate. Its youthful vigour suggests that this has a good life ahead.

(JR: 17. WS: 89-9. MJ: 18+. GD: 91-93)

CH RAUZAN SEGLA, MARGAUX

£200 - £300

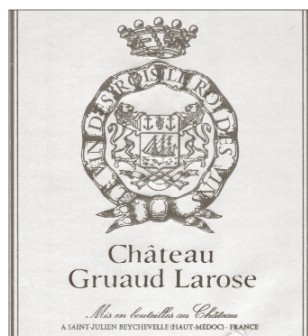
2013 – 2025+

Originating in the 17th century, Rauzan Sègla was created by Pierre de Mesures de Rauzan who purchased large tracts of land which included neighbouring Rauzan Gassies, Desmirail and Marquis de Terme. Within a short period of time, Rauzan Sègla became high on collectors lists rivalling Léoville, Gruaud Larose and Mouton Rothschild. One of its followers included Thomas Jefferson who purchased several cases of the 1790 vintage.

Over the years it was divided and sold on to various owners falling deeper and deeper into oblivion until the 1980s when its old, wooden vats were replaced with stainless steel and excellent clones of Cabernet Sauvignon replaced the tired Merlot. In 1994, the château was taken over by Chanel who have continued this drive for quality.

Their 2006 was a definite highlight of the UGC Margaux tasting with its dense and chewy palate and pronounced smooth tannins. Despite the ample amounts of black cherry, raspberry and spice, its underlying acidity and pronounced mineral streak add freshness and precision.

(JR: 17++. WS: 92-94. RP: 90-93. MJ: 17.5+. GD: 92-94)



Estimated £/cs
In Bond UK

Drinking dates

CH BRANE CANTENAC, MARGAUX £200 - £300 2013 – 2024+

Brane Cantenac is owned by a branch of the largest winemaking family in Bordeaux, the Lurtons. It was, however, originally created by the owner of Mouton Rothschild, Baron de Branne. After years of variable quality, it started improving in the late 1990s and began to create wines which captured Robert Parker’s attention. He described this property as “one of the stars of Margaux, if not Bordeaux” and their 2003 as “one of the best bargain-priced classified growths”.

Plump and easy, their 2006 displays notable finesse and flesh. Pronounced notes of ripe red bramble fruit, black cherry and minerality paired with silky tannins and moderate acidity contribute to this wine’s notable balance. This should make an accessible wine for early drinking.

(JR: 15.5. JS: 89-91. MJ: 16.5. GD: 90-92)

CH DURFORT VIVENS, MARGAUX £140 - £180 2013 – 2022+

One of the oldest château in Bordeaux, this property was originally established in the 12th century by the Durfort de Duras family. In 1824, it was purchased by M. de Vivens who consequently added his own name. Over the years, it fluttered about various owners like a feather in the wind (including Château Margaux) until it landed in the palm of the Lurton family, Gonzagues Lurton to be exact.

Gonzagues’ 2006 displays excellent concentration with pronounced fruit flavours of strawberry, cassis and black cherry. Its finely structured, dense palate is mouthcoating and ample, yet its underlying acidity and minerality add freshness and depth, a trait not always apparent in all wines from this commune in 2006. Produced from 75% Cabernet Sauvignon and 25% Merlot.

(JR: 15.5. WS: 85-88. MJ: 17.5+. GD: 89-91)



THIRD GROWTHS

Estimated £/cs
In Bond UK

Drinking dates

CH PALMER, MARGAUX

£800 - £1200

2014 – 2025+

Château Palmer has many followers. Indeed in certain vintages it even rivals Château Margaux itself. Its 1961 was one of the most compelling wines of the vintage outperforming most first growths. Many deem this château far more noble than its original classified third growth status which can be confirmed by its price.

Despite a regional trend to make wines Cabernet dominant in 2006, Palmer's *grand vin* incorporates a good dollop of Merlot. Unlike many of their neighbours, their Merlot is mostly planted on well drained Cabernet soil which lessened the effect of the rain. Despite the large proportion of Merlot (44%), it does not display the full-throated Palmer opulence. Rather, it is more discreet with undeniable power, concentration and freshness. The château compares it to their 2001 and 2004 for its fresh fruit flavours yet with more structure. A wine that should evolve well.

(JR: 18. WS: 92-94. RP: 91-94. GD: 92-94+)

CH CALON SEGUR, ST ESTEPHE

£300 - £400

2015 – 2025+

The most northerly classified growth in the Médoc, Calon Ségur has had a gracious history. In the 18th century, it was the most beloved property of its owner, the Marquis Nicolas-Alexandre Ségur. Though he also owned such celebrated châteaux as Lafite and Latour, he would proudly state: "I make my wine at Lafite and Latour, but my heart is in Calon." He immortalised his affection by creating a heart on the label – a symbol that exists to this day.

Today, it is owned and managed by Mme. Denise Capbern Gasqueton, a magical hostess who captures the essence of *La Vieille France* with all its tradition, elegance and etiquette.

Calon Ségur always stands out amongst its peers. Decisively plump and fresh yet with textured St. Estèphe tannins, it never loses sight of its northern Médoc roots. It is a traditionally styled wine with a cheeky, almost sassy personality. The 2006 expresses the same *joie de vivre*. Punchy red and black berry fruit and notes of violets are ample on the palate while its excellent acidity and structure carry it through to its long finish.

(JR: 17.5. WS: 92-94. RP: 90-93. MJ: 18+++ . GD: 92-94)

CH LANGOA BARTON, ST JULIEN

£250 - £300

2012 – 2022+

This château is owned by the Barton family (with Léoville Barton). Serving as a home and a wine cellar, Langoa took its name from "gué" an old French word for the small stream that flows at the southern end of the property. Unlike the classical style of its stable mate, Langoa tends to be more approachable and flattering at a young age with fleshy fruit and textured tannins.

True to form, this 2006 is open and rich with ripe bramble and crunchy cherry fruit. Suave yet youthfully vibrant, it is fresh and finishes long and clean. This should age nicely.

(JR: 17.5-. WS: 89-91. RP: 90-92. MJ: 16.5+. GD: 89-92)

CH MALESCOT ST EXUPÉRY, MARGAUX £250 - £300 2014 – 2024+

Contrary to literary illusions, this château was not named after the author of the celebrated book, *Le Petit Prince*. It took its name from two owners, Simon Malescot and Comte Jean-Baptiste de Saint-Exupéry. Last year Johnny discovered that the château belonged to his English family in the early 20th century making it a true Goedhuis selection.

The 2006 is very Margaux in style displaying a wonderfully sweet core of fruit that is full and fleshy with a notably velvety mouthfeel. A distinct mineral undercoating gives some structure and focus while the finish focuses on chocolaty notes and lightly toasted spice.

(JR: 16.5. WS: 92-94. RP: 92-94. GD: 90-92+)

CH GISCOURS, MARGAUX £200 - £250 2013 – 2022+

A diamond in the rough, for many years Château Giscours was an inconsistent performer. In 1995, the estate was sold to Eric Albada Jelgersma, who purchased Château du Tertre two years later. His arrival has had a significant impact in terms of quality. As Robert Parker has noted in *Bordeaux* (2003) his 2001, 2000 and 1999 vintages are “the finest Giscours trilogy to date.”

Full-bodied with velvety, chewy tannins and an ample palate, the 2006 offers excellent concentration and a pronounced fruit core of dark plum, licorice and spice. A solid structure of pronounced minerality leads to its long, lingering finish.

(JR: 16+?. WS: 89-91. RP: 89-91. MJ: 17. GD: 89-91+)

CH D'ISSAN, MARGAUX £200 - £250 2012 – 2025+

Many collectors view this château as well worth its status... and they are not alone. For centuries, d'Issan has been a coveted treasure. According to local lore, it was served at the wedding of Eleanor of Aquitaine and Henry Plantagenet as well as a favourite of Emperor François-Joseph of Austria. Since 1945, the property has been owned by the Cruse family with Emmanuel Cruse at the château's helm.

Emmanuel seemed particularly pleased with the results of his 2006 stating that it has turned out to be as good as his 2000. Its round, plush tannins and overall sumptuous mouthfeel give it notable grace and elegance while its fresh mineral undercoat and clean acidity add a lick of freshness. Produced from 54% Cabernet Sauvignon, 39% Merlot and 7% press wine of which the majority is Cabernet.

(JR: 16.5. WS: 85-88. RP: 90-93. MJ: 17.5+. GD: 91-94)

Estimated £/cs
In Bond UK

Drinking dates

CH LAGRANGE, ST JULIEN

£180 - £240

2012 – 2025+

Well positioned next to Gruaud Larose, this property is the largest classified growth in the Médoc comprised of over 112 hectares of vines, all in a single parcel - a rarity in Bordeaux. In 1983 after years of under performing, the château was sold to Suntory, the Japanese drinks group. After much investment in not only the vineyards and *chai*, but also in the château and gardens, it has emerged as a beautiful swan producing wines that are notable for their ripe, rich characteristics.

Creamy and smooth with milk chocolate, cherry and mineral flavours, the 2006 is ample yet with good freshness and structure. Finishes with lovely balance and elegance.

(JR: 16.5. WS: 89-91. RP: 91-94. MJ: 17.5+. GD: 90-92)

CH LA LAGUNE, HAUT MEDOC

£180 - £240

2012 – 2020+

One of the most popular wines during these campaigns – due to its excellent value. Unlike its classified companions, La Lagune is the only third growth that is not from a communal appellation. Comprised of very light sandy-gravelly soils, many believe its wines are similar to those of Pomerol or Graves.

The 2006 is moderately plush with velvety tannins and an energised sweet fruit core. Its textured tannins add structure while its acidity adds some lift. It finishes on dark notes of molasses and toasted coffee.

(JR: 16. WS: 85-88. RP: 92-94. GD: 88-90)



FOURTH GROWTHS

Estimated £/cs
In Bond UK

Drinking dates

CH BRANAIRE DUCRU, ST JULIEN £250 - £300 2013 – 2022+

Across the road from Beychevelle lies Branaire Ducru. Until 1988, the entire production was sold in France through the Nicolas chain of wine shops. A change in ownership fortunately also changed that policy and Branaire Ducru now takes its rightful place on the international marketplace. Like most Médoc wines, the core of the blend is Cabernet Sauvignon and intensive work in the vineyard ensures optimum ripeness. The château aims for a balance of elegance and complexity - a trend which has been apparent since 1989, the vintage after its current owner, Patrick Maroteaux, purchased the château.

Powerful and moderately backwards, the 2006 Branaire reveals a deep core of dark berry fruit that is further fleshed out with leather and spice. Its sleek streak of minerality adds additional structure and freshness. Despite, its introverted character, it is pretty and attractive and should make a fascinating wine in several years to come.

(JR: 16. WS: 89-91. RP: 92-94. MJ: 18. GD: 90-92+)

CH BEYCHEVELLE, ST JULIEN £200 - £250 2011 – 2022+

Beychevelle is the first famous property one stumbles upon coming north into St Julien. It boasts possibly the most colourful and glorious gardens in all of Bordeaux. There are two theories explaining its name and nautical label - both acknowledging the passing ships in the nearby Gironde and the Gascon language - “beychet velo” or “bêche velle” meaning “lowered sails” and “sailing vessel”, respectively.

A medium-bodied St Julien that is plump, fleshy and appealing. It finishes on lightly roasted coffee and savoury notes and fine, polished tannins.

(JR: 15.5. WS: 85-88. RP: 90-92. MJ: 16.5. GD: 88-90)

CH ST PIERRE, ST JULIEN £200 - £250 2013 – 2025+

Being the smallest château in St Julien of only 17 hectares, St Pierre can often be overlooked. It is squeezed between Lagrange and Talbot, properties which have vineyard holdings of 113 and 107 hectares respectively – the largest in all of the Médoc. However with just one taste, one can tell that they have some of the best *terroir* of the appellation.

Dating back to the 17th century, St Pierre took its name in the 18th century from its then owner, Baron de St Pierre. After multiple metamorphoses, it ended up in 1982 in the hands of Henri Martin, the previous manager of Château Latour and the owner of Château Gloria. Martin was then 78 years old but full of vivacious energy and began transforming the estate. Today, it is run by his daughter Françoise and her husband Jean-Louis Triaud. They hold a total of 17 hectares comprised of 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet Franc.

Their 2006 is tight and brooding displaying a dense palate of dark berry fruit and roasted coffee. Ample yet focused, it finishes fresh and clean on its structured, fine tannins. Excellent potential.

(JR: 16+. WS: 89-91. RP: 92-94. GD: 89-92)

CH TALBOT, ST JULIEN **£200 - £250** **2010 – 2025+**

A mark of the significant English influence in Bordeaux, Talbot was named after John Talbot, Earl of Shrewsbury, who fought gallantly but unsuccessfully against the French in Castillon in 1453. For many years, it was a twin to Gruaud Larose which also bore the Cordier label. However, since 1992 Jean Cordier exchanged his shares in Gruaud to take complete control of Talbot. It is now run by his daughter Nancy.

Talbot has produced a continuous stream of excellent wines vintage after vintage. So, it was not a surprise to find the 2006 a pleasure to taste. Superbly pretty with a core of dark plums, blackberries and violets, it finishes fresh and clean with long, velvety tannins. Besides Cabernet Sauvignon and Merlot, Talbot was able to use wonderfully ripe Petit Verdot and Cabernet Franc giving the wine additional complexity and depth.

(JR: 16. WS: 89-91. RP : 89-91. MJ : 18+. GD: 91-93)

CH DUHART MILON, PAUILLAC **£180 - £240** **2014 – 2020+**

Owned since 1962 by the Rothschilds of Château Lafite, this wine is often overlooked. Yet it usually comes through with impressive results, its style replicating its more renowned big brother with outstanding purity and finesse.

This is particularly true in 2006. With notable concentration and structure, it is dense with a closed fruit core and a fresh finish. There is a lot going on, but it may take a few years of cellaring to express itself and open up. One to watch.

(JR: 17+. WS: 89-91. RP: 91-93. MJ: 16.5++. GD: 89-91)

CH LAFON ROCHET, ST ESTEPHE **£150 - £200** **2012 – 2025+**

Ch Lafon Rochet is ideally situated due northwest of Lafite and west of Cos d'Estournel. Though its terroir is exceptional, many critics believed that earlier vintages in the 1970s and 1980s were too tannic and lacked charm. Since the 1990s, it has steadily improved due to several factors such as harvesting later, increasing the amount of new oak and using a higher percentage of Merlot in the blend – a trend which has a strong following in St Estèphe at the moment.

Basile Tesseron was all smiles pouring his family's 2006. Unusual for the Médoc, his 2006 is made with a majority of Merlot (53%) from a plateau of old vines that were mostly planted in 1938. Due to its micro-climate, it avoided most of the rain and was able to attain greater ripeness than in 2005. Powerful with exceptional freshness, this medium to full-bodied wine offers a tight, mineral palate with lively acidity and a deep, sweet fruit core. Its textured St. Estèphe tannins offer excellent structure and a fresh breath of *terroir*. A soulful wine with real character.

(JR: 16.5. WS: 85-88. RP: 89-90. MJ: 17.5+. GD: 89-92)

CH CLERC MILON, PAUILLAC **£200 - £250** **2011 – 2020+**

In a brilliant location, next to Lafite and Mouton, Clerc Milon is another château in the famed Mouton Rothschild trinity. Since 1985, it has done much work to improve its quality through better vineyard management, better winemaking and by adding a higher percentage of Merlot to create friendlier, yet more concentrated bottlings. Over the years, it has become a favourite of Robert Parker who often regards this château as “a must buy”.

Pretty and polished, this medium-bodied wine offers ripe red berry fruits in a clean and fresh package. Wonderful elegance and balance. Every bit as true to its origins: 50% Cabernet Sauvignon, 44% Merlot and 6% Cabernet Franc.

(JR: 16+. WS: 89-91. RP: 91-93. MJ: 17+. GD: 89-91)

CH D'ARMAILHAC, PAUILLAC **£180 - £240** **2013 – 2025+**

For years this château had an identity crisis having almost as many names as France has had republics. It was created in the 18th century by Dominique d'Armailhac from a section of land situated between Mouton Rothschild and Pontet Canet and hence named Mouton d'Armailhac. In 1933, it was acquired by the Mouton branch of the Rothschild family and in 1956, its name was changed to Mouton-Baron-Philippe after Philippe de Rothschild. Almost 20 years later, the Baron Philippe's wife died, and he changed the name to Mouton-Baronne-Philippe in her memory. If that was not enough, in 1989 the name reverted back to d'Armailhac in order to curb confusion with their brand, Mouton Cadet.

Despite its chameleon-like name changes, for the past 20 years its quality has been consistent...and in 2006 superb. Mouthfilling and deep, it has a lot of what the French call *matière sèche*, which suggests a dense textured palate that one can almost chew. Its flavours are savoury-sweet offering shitake mushroom and plump berry fruit followed by sweet vanilla. Intriguing.

(JR: 16. WS: 89-91. RP: 88-90+. MJ: 17. GD: 90-92)

CH DU TERTRE, MARGAUX **£150 - £200** **2011 – 2018+**

Originally part of the Marquis de Ségur's extensive collection of châteaux, like many Bordelais châteaux, Du Tertre succumbed to many years of neglect. In the 1960s, its new owner, Philippe Capbern Gasqueton (of Calon Ségur), invested money and effort in re-planting and rebuilding the château. When he died in 1995, his widow sold it to the Dutch couple, Eric and Louise Albada Jelgersma (of Château Giscours). With the assistance of manager Alexander van Beek, they have further increased its quality. In *Bordeaux* (2003), Robert Parker describes their wine as “one of the finest values amongst the Bordeaux classified growths.”

A *terroir*-driven and mildly reticent wine, the 2006 Du Tertre exhibits mineral notes of earth and gravel fleshed out by ripe bramble fruit and cherry. Notable freshness and fine, pixelated tannins that culminate in a pure, lingering finish. Produced from 50% Cabernet Sauvignon, 30% Merlot and 20% Cabernet Franc.

(JR: 17. WS: 85-88. GD: 89-91)

CH BATAILLEY, PAUILLAC **£140 - £180** **2012 – 2020**

Known as one of the “forgotten” château of the Médoc, Batailley is also one with great potential. Owned by the Castéja’s, it has been managed by Borie-Manoux, a leading Bordelais négociant, since the 1960s. For many years it was not traded amongst traditional Bordeaux circles which contributed to its lesser known stature. This has changed only over the past couple of years.

For some time now, Batailley has represented one of the best values in Bordeaux. Traditional and stylish, it often embodies the quintessential Pauillac spirit offering distinguished aromas of cedar box, and cassis enveloped in a finely structured yet fresh palate. The 2006 is true to form offering attractive dark berry bramble fruit and savoury characteristics in a full-bodied package. Hints of underlying complexity and depth suggest it will develop nicely with additional cellaring. **(JR: 15.5. WS: 85-88. MJ: 16.5++. GD: 88-91)**

CH HAUT BATAILLEY, PAUILLAC **£140 - £180** **2011 – 2018+**

Château Haut Batailley is under the thoughtful eye of François-Xavier Borie. It is less well-known than its stablemate, Grand Puy Lacoste, though it is just as well managed. It has one of the highest vine densities in Bordeaux at 10,000 vines per hectare, which generally translates to more competition amongst vines and a better quality of fruit.

Haut Batailley is perennially one of our favourites. In 2006, it is easy to see why with its fleshy yet silky palate, fine, yet delineated tannins and juicy fruit. Its lingering finish further focuses on chocolate and salty mineral flavours that culminates in a stylish finish. A lovely bottle which will be an easy favourite.

(JR: 17.5. WS: 89-91. RP: 89-91. MJ: 17.5+. GD: 90-92)

CH CANTEMERLE, HAUT MEDOC **£140 - £180** **2011 - 2020**

One of the only three non-communal classified growths (with La Lagune and Cantenac), Cantemerle is located in Macau, a village due south of Margaux. Despite its classic claret spirit, it has an unusual connection to vineyards thousands of miles away. In the early 1980s, much of its Cabernet Franc was changed to Cabernet Sauvignon and Petit Verdot by top grafting. Mexican viticulturalists, specialists in this field, were flown in from the Napa Valley to carry out the procedure. Quite an extraordinary project for a ‘mere’ Haut Médoc.

Classic through and through, the 2006 offers ample notes of lightly toasted spice, cedar and rich black cassis fruit. Its palate is wonderfully balanced between its fresh acidity and moderate structure. Notably consistent from its entrance to its lingering finish, it is a pleasurable wine which should offer good value for money.

(JR: 15.5. RP: 90-92. GD: 88-90)

PESSAC LEOGNAN / GRAVES

Estimated £/cs
In Bond UK

Drinking dates

CH LA MISSION HAUT BRION £800 - £1200 2015 – 2030+

Owned by the Dillon family since 1983, La Mission Haut Brion is without doubt one of the most exceptional wines of Bordeaux. Across the road from Haut Brion, it regularly competes with its more illustrious older sibling and has even outperformed Haut Brion in certain vintages.

Power, flesh and structure may be the best words to describe the 2006 La Mission. Its punchy, ripe fruit and chunky, gripping tannins are omnipresent and dense. Nonetheless, what it may lack in refinement at this young stage, it picks up in concentration, confidence and sheer personality.

If art could be drunk, this would be a Picasso painting from his cubist years. Wine Spectator described it as “very impressive” suggesting that it “could be the wine of the vintage.” And we may not completely disagree.

(JR: 17.5. WS: 95-100. RP: 96-100. MJ: 18.5+. GD: 93-95)

CH PAPE CLEMENT £400 - £600 2012 - 2025+

Created in the 13th century by Pope Clément V, Château Pape Clément is one of the oldest estates in Bordeaux. After he took the Papacy in 1306 and moved to Avignon, he relinquished the château to the church. This heritage remains with the château today in the form of a Papal cross on its label – a symbol that is shared by Châteauneuf du Pape producers in the Rhône Valley.

Since 1985 with the arrival of Bernard Magrez, much investment has been made to increase the potential at this estate including extensive grape selection, stainless steel fermentation and additional new oak barrels for the château’s ageing cellar.

Its wines reflect this meticulous attention to detail. A modern-styled Graves, the 2006 displays aromatic and savoury notes of roasted coffee and *pain grillé* with an ample and sweet core of ripe cherry and blackberry fruit. Consistent and true to style.

(JR: 16.5. WS: 89-91. RP: 92-94+. MJ: 16.5+. GD: 90-92+)

DOMAINE DE CHEVALIER £200 - £300 2012 – 2025+

Known for its exquisite Graves finesse, this property has been owned by Olivier Bernard since 1983. Consulting oenologist, Stéphane Déroncourt was hired some years back which has contributed to the fresh and clean style. Meticulous parcel selection enables their *grand vin* to be the best representation of their impressive *terroir*.

Like many top châteaux, they concentrate their reds naturally and gently in some years by “bleeding” off some of the juice (“saignée”), so that there is more skin contact with what remains. This worked well in 2006 which produced a punchy wine with pure fruit flavours of crunchy cherry and plum. Its youthful exuberance is displayed in its textured tannins and refreshing finish. Though not as deep or broad as the 2005, it will still make a lovely drink.

(JR: 17+. WS: 89-91. RP: 90-92. MJ: 18++. GD: 90-92+)

Estimated £/cs
In Bond UK

Drinking dates

CH HAUT BAILLY **£300 - £400** **2012 – 2025+**

Rich in sandstone composed of fossilised shellfish (*“faluns”*), Haut Bailly has one of the most noteworthy *terroirs* in Pessac Léognan. As a direct result of this ancient soil, their wines are extremely elegant and pure. Though not enormously high profile, this château is one of the most appreciated by critics and collectors alike.

One of the more powerful Graves produced in 2006, it offers a rich, dense palate of velvety tannins and broad flavours of fresh cherry, spice and leather. Quite enveloping, its telltale Graves minerality gives it additional lift and focus. Wine Spectator felt that it was “very close to the 2005”.

(JR: 16.5. WS: 92-94. RP: 91-94. MJ: 17.5. GD: 92-94)

CH SMITH HAUT LAFITTE **£250 - £300** **2012 – 2022+**

Equally known for its red and white wines, Smith Haut Lafitte is particularly notable for producing clean, concentrated and consistent wines – qualities which have enabled it to be one of the most popular châteaux in the Graves region.

Poised and pretty, the 2006 is true to form offering a silky palate of milk chocolate and plump berry fruit. Its wonderful balance, excellent freshness and notable minerality make it satisfying yet not heavy.

(JR: 17. WS: 89-91. RP: 91-93. MJ: 17.5+. GD: 89-91)

CH MALARTIC LAGRAVIÈRE **£180 - £240** **2012 – 2022+**

For many years, Malartic Lagravière was an underachiever. With high yields and poor viticultural management, it produced mediocre wines. However, in 1997 it was purchased by the Bonnie family who have invested heavily in the estate creating a state-of-the-art *chai* that is so modern it could be featured in the next Bond film. Indeed, it even includes a cooling system that uses ultrasound to break up water particles which have been purified by ultraviolet rays. Wow. A second wine has further helped them harness better concentration and ripeness in their *grand vin*.

Fresh and uplifting with a solid, vibrant core, their 2006 is concentrated and powerful with fine, pronounced tannins and a long finish. Produced from 50% Cabernet Sauvignon, 45% Merlot and 5 % Cabernet Franc.

(JR: 16. WS: 85-88. RP: 89-91. GD: 89-91)



ST. EMILION

Estimated £/cs
In Bond UK

Drinking dates

CH AUSONE, IER GRAND CRU CLASSE

£4000 - £6000

2015 – 2030

Known the world over for its magnificent *terroir*, Château Ausone is located at the core of St. Emilion at the top of a south facing hillside. It is here where one can breathe in the spectacular views over the Dordogne Valley. Breathing in to prevent a heart attack may not be such a bad idea either as its steep, slippery and ancient cobbled one-lane road is absolutely frightening. But after reaching its heights, one is transported to calm serenity by its cathedral-like hushed presence and of course its profound and silky wines.

Ausone takes its name from the Roman poet Ausonius who supposedly owned vineyards around St. Emilion many years ago, and although he has long departed another creator has taken his place. Since the mid 1990s, the meticulous and thorough Alain Vauthier has been in charge of this historic estate. No expense has been spared in helping him create the most alluring wines possible. Notably modern in style, they are rich and clean with nuances of fine new oak barrels and opulent fruit. Despite his success, the same problem remains...very little wine. Its vineyard area measures less than 1/5 the size of neighbouring Cheval Blanc.

Its 2006 was a particular success. Though moderately closed, it displays a sweet core of fresh and vibrant bramble fruit. On the palate, superfine and compact tannins add extra dimension and power. It packs a punch but finishes ultra polished and clean.

(JR: 17.5++. WS: 92-94. RP: 95-97. MJ: 19+++. GD: 94-96+)

CH CHEVAL BLANC, IER GRAND CRU CLASSE

£2000 - £3000

2014 – 2025+

Several years ago, 10 of the world's top wine specialists were asked if they could own a wine estate, which one would it be. At least 5 of them said Cheval Blanc. Indeed, this château is like no other. Wonderfully silky and smooth yet powerful, it is often approachable when young yet has the capacity to age for many years. Its unusually high proportion of Cabernet Franc (usually 50% or more) accompanied by Merlot has undoubtedly contributed to its allure. In 2006, yields were 30% less than usual due to a more meticulous selection in the vineyard as well as through Mother Nature who produced smaller berries and hence less juice.

Its 2006 is plump and mouthfilling with rich chocolate, treacle, black cherry and raspberry flavours. Its superfine tannins seem to cover every niche of the palate with velvet and ripe fruit. Wonderfully consistent from the entry all the way to the long, fresh finish, and deceptively approachable. Wine Spectator was tempted to give it 95-100.

(JR: 17++. WS: 92-94. RP: 92-95. MJ: 18.5+. GD: 93-95)



CH L'ANGELUS, 1^{ER} GRAND CRU CLASSE £800 - £1200 2012 – 2025+

Owned by the de Bouard de Laforest family for years, it is only since the mid 1980s that this château has truly hit its potential. Hubert de Bouard, with the assistance of consulting oenologist, Michel Rolland, is making some of the finest wines in St Emilion. The château is particularly notable for producing excellent wines even in challenging vintages which for many is the true testament of quality.

Polished and ample, with a full-bodied presence and notable confidence. Despite its approachable feel, there is a lot going on under the surface. Two weeks after the UGC week, there was a buzz going around with the locals that this might turn out to be the wine of the appellation. Only time will tell, but it definitely has excellent potential.

(JR: 17.5. WS: 92-94. RP: 92-95. MJ: 18+. GD: .91-93)

CH FIGEAC, 1^{ER} GRAND CRU CLASSE £300 - £500 2013 – 2025+

Château Figeac has had a chequered history. In the 19th century, its owner went bankrupt and it was broken up into various parts – some attaching themselves to Beauregard and La Conseillante. Another part became La Tour Figeac, which was later divided again creating La Tour du Pin Figeac. Luckily, 40 hectares of this once vast estate were able to cling together forming the parameters of one of St Emilion's most recognisable châteaux.

Figeac is known to be almost Médoc-like with its more savoury and pensive character. This is still true in 2006. Dense and masculine, it offers earthy aromas of leather, celery seed and gravel-like minerality. It finishes fresh and long suggesting a long life ahead with no frivolities. A serious and successful Figeac.

(JR: 16++. WS: 89-9. MJ: 18+. GD: 91-93)

CH TROPLONG MONDOT, GRAND CRU CLASSE £300 - £500 2013 – 2025

Located on a limestone plateau overlooking Pavie, Troplong Mondot has become one of the most sought after châteaux in all of Bordeaux. It has consistently been making quality wines for years. It is this dedication that has set it apart from some of its flashier peers.

"Beautiful, with licorice and coffee character and hints of ripe fruit. Full and velvety, with lots going on. Almost 92-94." Wine Spectator, April 2007

(JR: 17++. WS: 89-91. RP: 91-94+. MJ: 18++. GD: .89-91)



Estimated £/cs
In Bond UK

Drinking dates

CH CANON, 1^{ER} GRAND CRU CLASSE £250 - £350 2013 – 2025+

Château Canon is located on rich limestone soil slopes southwest of the town of St Emilion. It is known for its muscular style which when young can be quite backward and tight but with age can evolve beautifully.

This is no different in 2006. Never an approachable wine when young, the 2006 Canon displays a compact palate with good focus, tight knit tannins and a long finish. Ripe, yet not overextracted with a very youthful feel. This has excellent potential but will require a bit of patience.

(JR: 16.5. WS: 89-91. RP : 89-92. GD: 90-92)

CH PAVIE MACQUIN, GRAND CRU CLASSE £250 - £350 2012 – 2025+

One of the few châteaux in Bordeaux that is biodynamically farmed, Pavie Macquin has long been one of the top wines of St Emilion which aficionados liken to Lafleur of Pomerol. It is managed by the ultra dynamic Nicolas Thienpont who uses oenologists Michel Rolland and Stéphane Deroncourt as his right hand men.

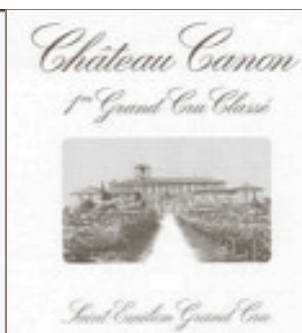
Sacrifice was the word of the vintage this year. Nicolas produced 30% less than he did in 2005 (and 40% less than 2004). One of the reasons for this was his super selection, eliminating grapes in the vineyard and on the sorting table. He also declassified vats of wine including a normally regular addition equalling 8,000 bottles. That is how strict he was this year. And it shows. His *grand vin* is rich and spicy with a broad structure and plush tannins that finishes on attractive flavours of cinnamon and plum.

(JR: 16.5. WS: 92-94. RP: 92-95. GD: 91-93)

CH MOULIN ST GEORGES, GRAND CRU £180 - £240 2011 – 2018+

Another château which falls under the Ausone umbrella, and like Ausone receives similar vinification. This includes cold maceration, a technique which gently extracts the colour and fruit before alcoholic fermentation. The 2006 offers a compact palate of earthy notes that fleshes out into blueberry, blackberry and licorice. It finishes on textured tannins and underlying freshness.

(JR: 16. WS: 85-88. GD: 90-92)



POMEROL

Estimated £/cs
In Bond UK

Drinking dates

LE PIN

£5000 - £8000

2012 – 2025+

A true pioneer, proprietor Jacques Thienpont was one of the first *garagistes* in Bordeaux. He makes his wine in a space under the house that could serve as a garage if it weren't in use as a wine cellar. He differs from many of his fellow *garagistes*, in that he insists on producing *terroir*-driven, balanced Pomerol, while many others still produce over-extracted, ultra-ripe wines.

Deep purple with a dense palate that gently unfolds into a cornucopia of flavours – violets, blackberry, licorice and treacle. It's like an everlasting gobstopper but with freshness and depth. Superfine tannins fill out the broad palate to a long, long finish. Some people think that it may even be better than his 2005.

Like most producers on the Right Bank, Jacques made less wine than in 2005 – about 15% less bringing the total to a whopping 19 barrels. Well, there goes a 6-pack or two.

(JR: 18++. WS: 92-94. RP: 93-96. MJ: 19+. GD: 93-95)

CH L'ÉGLISE CLINET

£800 - £1200

2013 – 2025+

Tasting with Denis Durantou is always a visual feast. Not only do we get to savour a range of great wines, but we also normally get to view one of the Right Bank's most striking art collections, painted by Denis' wife. But sadly they were on loan to an exhibition. The most famous of the Pomerol "Clinets", L'Église Clinet has been run by Denis since 1983 whose brilliant winemaking has catapulted this château skywards.

We have one word for his 2006. Delicious. Denis has the Midas touch in this vintage churning out one glorious wine after another. We have never seen him in better form while tasting, and we were even wowed by his impeccable English – a skill that we have never seen him use. An exceptional vintage indeed! He rates his 2006s as better than his 2003s, 2002s, 2004s and probably his 2001s. After tasting his 2006 Eglise Clinet, we can see why. Silky, yet powerful, restrained and soulful, it has exemplary texture and structure yet roundness and depth. Very dignified, very Pomerol.

Unfortunately for us, he made 1/3 less wine in 2006 as he only used grapes produced from his own vineyards saying that "other grape growers are just not serious enough."

(JR: 17.5. WS: 92-94. RP: 96-98+. GD: 93-95)



CH L'EVANGILE**£700 - £1000 2010 – 2020+**

L'Evangile has long been one of the most sought after Right Bank châteaux. Since the Rothschild family (the Lafite branch) purchased the estate in 1990, its quality has rivalled neighbouring Pétrus and Lafleur.

Despite our multiple attempts at tasting this wine, it was nowhere to be seen. Thank goodness Jancis gets around...

"The first vintage vinified in the new cuvier was 2004. Having 26 cuves allows them to vinify separately the 26 individual parcels that make up the 14 ha estate. Yields were pretty low at 33 hl/ha, after green harvesting. Gentle vinification - remontage (pumping over) thrice daily but never délestage (rack and return). At harvest the grapes showed the same potential as in 2005 in terms of sugar level and tannic maturity. The rain was the starter pistol for the harvest. Total maceration 27 days. 86% Merlot, 14% Cabernet Sauvignon 50% new oak.

Excellent dark crimson. Fully ripe tarry nose – very mineral indeed. Exciting. Great richness. Rich purple fruit nose. Very round and opulent – maybe not the most concentrated but lovely open charm – very round, one of roundest wines I've tasted among 2006s. Very creamy and round. Lovely wine even now! Just enough acidity rather than too much (so common elsewhere). Very long but not for long keeping. Very at ease. Not desperately concentrated. None of the dry rasping tannins on the finish." Jancis Robinson, Purple Pages, April 2007

(JR: 18-. RP: 92-94. WS: 89-91)

VIEUX CHATEAU CERTAN**£500 - £800 2013 – 2030+**

What is there not to like about this château and its amiable owner, Alexandre Thienpont? Sensitive, reflective and wonderfully humble, he is of the school who believes that wine makes itself. He is just the assistant who helps it along the way.

His 2006 is yet another spectacular wine. Velvety and round with superfine tannins and impeccable ripeness. There is no greenness for miles. Yet, it is fantastically fresh with underlying silky minerality that finishes long and rich on creamy dark chocolate and roasted spice. A very sexy wine. Jancis Robinson questioned whether it might be wine of the vintage while Wine Spectator thought it so delicious that it "makes you want to drink it now." In this case, we'd have to concur.

(JR: 18.5. WS: 95-100. RP: 94-96. MJ: 19+. GD: 94-96)



Estimated £/cs
In Bond UK

Drinking dates

LA CONSEILLANTE

£400 - £600

2012 – 2025+

Many experts consider this an atypical wine, often more reminiscent of grand cru red Burgundy than a heavy weight Pomerol. Its exceptional terroir places it on the Pomerol/St. Emilion border surrounded by Cheval Blanc, Vieux Château Certan, L'Evangile and Pétrus.

In 2006, it was one of the first to pick before the rain and hence was able to keep the grapes' concentration and balance. Soft and succulent, this medium to full-bodied wine is exotic and uplifting. Notes of violets, blackberry and cardamom fill out the rich, discreet palate. Despite ageing in 90% new barrels, its oak flavours are superbly integrated adding softness and depth. A finely tuned Pomerol which finishes fresh and long.

(JR: 17.5. WS: 92-94. RP: 92-95. MJ: 18+. GD: 90-92)

CH BEAUREGARD

£180 - £240

2013 - 2022+

Plump and mouthfilling with attractive dark chocolate, cherry and cinnamon flavours. An exotic yet classic wine that is wonderfully ripe but not overdone. Finishes fresh. A Johnny favourite.

(JR: 16.5. WS: 89-91. MJ: 17. GD: 88-90+)

CH FEYTIT CLINET

£180 - £240

2012 - 2020+

It took us 5 attempts to finally find this discreet "château", but once we did we soon realised it was worth our while. Almost Syrah-like in style with a deep, brooding purple colour and notes of bacon fat and gently toasted spice, their 2006 is wonderfully ample, fleshy and fresh. A standout amongst its similarly priced peers.

(JR: 16.5. WS: 85-88. RP: 90-93. MJ: 17.5+. GD: 89-92)



SECOND WINES

Estimated £/cs
In Bond UK

Drinking dates

LES FORTS DE LATOUR, CH LATOUR £400 - £600 2012 – 2025+

The (almost) antithesis of the 2005 with its feminine touch, this 2006 is refined and noble with a superbly voluptuous palate and sleek, yet present tannins. Soft and plump flavours of red berry fruit and mineral salts add depth to the palate leading to its long, lingering finish. A very stylish Forts. Produced from 70% Cabernet Sauvignon and 30% Merlot.

(JR: 17.5. WS: 89-91. RP: 90-92. MJ: 18+. GD: 90-92)

LA CHAPELLE D'AUSONE, CH AUSONE £400 - £600 2011 – 2020+

Comprised mostly of young vines that are not ready to go into their *grand vin*, the 2006 Chapelle displays notable concentration and a fleshy core. Clean, pure and modern, its palate is dense and chewy with plump blueberry, black cherry and spice. Finishes on textured tannins and freshness.

(JR: 17+. WS: 85-88. RP: 91-93. MJ: 17++. GD: 89-91+)

CARRUADES DE LAFITE, CH LAFITE £300 - £500 2012 – 2020+

Like all the wines at Lafite this year, the 2006 Carruades is nicely balanced with a chewy core of fruit, fine tannins and a fresh finish. Finishes on subtle notes of toasty oak and spicy earthiness. Produced with equal parts Cabernet Sauvignon and Merlot (48%) and a smattering of Cabernet Franc and Petit Verdot.

(JR: 16.5++. WS: 85-88. MJ: 16++. GD: 88-90)

PETIT CHEVAL, CH CHEVAL BLANC £300 - £400 2010 – 2018+

Plump and easy with lots of velvety tannins and fresh crunchy cherry, floral and marzipan flavours. Quite mouthfilling and appealing. Though it's no 2005, it seems to carry off the 2006 vintage with a bit of charm and pizzazz. Produced from 60% Merlot and 40% Cabernet Franc.

(JR: 16+. WS: 85-88. MJ: 17.5. GD: 88-90)



Estimated £/cs Drinking dates
In Bond UK

PETIT MOUTON, CH MOUTON ROTHSCHILD £300 - £400 2013 – 2025+

A 2006 so delicious that we just had to include it. Masculine and dense, this full-bodied wine is chewy yet polished with pronounced notes of black cherry, molasses and spice. Its mildly brooding character most likely comes from the 16% Cabernet Franc, a variety that blossoms into something savoury and wild with age but when young seems unforthcoming and rigid. It is a well made “second wine” that like Forts de Latour merits a reputation of its own.

(JR: 17. WS: 85-88. MJ : 17++. GD: 90-92+)

PAVILLON ROUGE, CH MARGAUX £300 - £500 2011 – 2020+

A stringent selection led to Pavillon Rouge containing 55% of the crop. Yet despite its second wine status, it is an excellent drink in its own right. Brimming with youthful exuberance, its palate is enveloped in fine round tannins and an ample palate of blueberry, treacle, milk chocolate and minerals. Produced from 55% Cabernet Sauvignon, 40% Merlot, 4% Petit Verdot and 1% Cabernet Franc.

(JR: 16.5. WS: 85-88. MJ: 18.5++. GD: 90-92)

CH BAHANS HAUT BRION, CH HAUT BRION £200 - £300 2011 – 2020+

Silky and sleek, this 2006 glides easily onto the palate with its milk chocolate, raspberry and spice flavours. Very clean, pure and finely tuned and yet not completely flagrant and open. Just enough hidden to tempt the curiosity to seek out what could lie underneath. Unquestionably alluring. Produced from 34% Merlot, 34% Cabernet Sauvignon, 30% Cabernet Franc and 2% Petit Verdot.

(JR: 17-. WS: 85-88. MJ : 18+. GD: 90-92)

LA CHAPELLE DE LA MISSION, CH LA MISSION HAUT BRION £200 - £300 2011 – 2020+

Exuberant and fruity, this 2006 stands out for its youthful vigour. Medium-bodied with a solid core of red cherries and spice, it is eager to please yet retains the spirit of La Mission. Finishes moderately long on textured tannins and its everlasting fruit.

(JR: 16. WS: 89-91. RP: 88-90. MJ: 17+. GD: 88-90)

LA PETITE EGLISE, CH L'EGLISE CLINET £180 - £240 2011 – 2020+

This 2006 is a mirror image of the *grand vin* but as to be expected, a bit lighter. Medium to full bodied, it offers a polished palate with fine tannins and succulent freshness. Its flavour of dark berry fruit and licorice are ample yet focused. A very pleasing wine.

(JR: 16. GD: 88-90+)

CRUS BOURGEOIS / PETITS CHATEAUX

Estimated £/cs
In Bond UK

Drinking dates

CLOS DU MARQUIS, ST JULIEN

£180 - £240

2012 – 2020+

Clos du Marquis was first created in 1904 as a “brand”, a second wine to Léoville Las Cases which would absorb the barrels not deemed fine enough for the *grand vin*. Over time it became a wine in its own right and since 1989 has been produced from separate parcels which lie outside Léoville Las Cases’ main vineyards.

The 2006 was particularly tight revealing subtle notes of plump wild blueberry and black cherry. With notable balance between its fine tannins and fresh acidity, it has excellent potential which will require a little time to express itself.

(JR: 16.5 . WS: 92-94. MJ: 17.5. GD: 90-92)

LA SOURCE, BORDEAUX

£140 - £180

2009 – 2015

In a small picturesque enclave south of St Emilion lies Château de Sours. With the new owner came a new winemaker. In this case, Sebastien Lamonthe, a talented young man with Hollywood good looks and a panache for making perfectly balanced wines. Despite its characteristic friendly qualities, La Source’s vineyards are planted on soil composed predominately of limestone which results in distinctly mineral elements in their wines.

Their 2006 was a joy to taste. Dark, plump and juicy, it is fresh and vibrant with fine tannins and a moderate length. It has good concentration but at the same time does not take itself too seriously. This will make an early and pleasurable drinker.

(GD: 88-90)

CH GLORIA, ST JULIEN

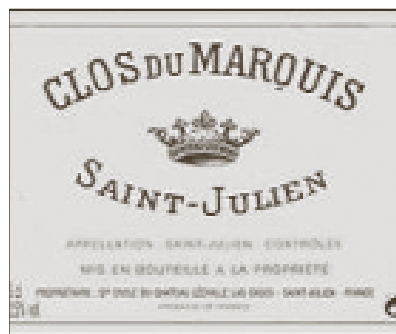
£140 - £180

2012 – 2020+

Château Gloria was created in the 1940s from parcels of Beychevelle, Léoville Poyferré, Gruaud Larose and Duhart Milon. Due to its late arrival, it could not partake in the 1855 Classification and as a result, it is one of the best value châteaux of the appellation.

Despite choral chants of Bach from the backseat for it, the 2006 failed to make an appearance during our first week of tasting. Luckily, we secured an appointment the following visit with Jean-Louis Triaud, the manager and part owner of both Gloria and St. Pierre. Their 2006 is sturdy and tight knit with notes of blueberry, blackberry and chocolate. Though the palate is a bit discreet and structured, it has good balance and length.

(JR: 15.5. WS: 89-91. RP: 89-91. GD: 87-90)



Estimated £/cs
In Bond UK

Drinking dates

CH CHASSE SPLEEN, MOULIS £120 - £150 2012 – 2018

For many years this château was undervalued. Though its official classification is Cru Bourgeois, many specialists believe that it equals a third or fourth growth in quality. Medium-bodied with notable minerality and focus, the 2006 offers fresh and mouthfilling flavours of chocolate, cherry and subtle herbal spice.

(JR: 15. WS: 85-88. GD: 87-89)

CH POUJEAUX, MOULIS £120 - £150 2011 – 2018+

Another overachiever from Moulis, Château Poujeaux is known for its consistent quality and smooth edges. In 2006, it shows its dark side with prominent flavours of sweet molasses, blackberry and cassis. Quite rich and dense at the time of tasting, it nonetheless finished fresh on Moulis minerality.

(JR: 15. WS: 85-88. GD: 86-88)

CH POTENSAC, MEDOC £100 - £120 2011 – 2020+

Belonging to the Delon family, proprietors of Léoville Las Cases, Château Potensac is a cru bourgeois located in the northern Médoc. Planted on gravel and limestone soils. Potensac is notably mineral, which expresses itself mostly in drier vintages when the roots delve deep for water. Although it was not as dry in 2006 as 2005, its minerality is still present. Its palate is plump with lots of bramble berries and underlying salty softness. Its textured tannins make a keen appearance but will soften with a little cellaring.

(JR: 16. WS – 85-88. MJ: 17++. GD: 87-89+)

CH SENEJAC, HAUT MEDOC £80 - £120 2012 – 2018+

Since this château was purchased by Thierry Rustman, the former manager of Château Talbot, the quality of its wines has gone from strength-to-strength. Even in a challenging vintage like 2006, this showed through. Youthful and deep with chunky fruit flavours, this medium-bodied wine is vibrant and fresh. Its notable structure adds backbone to the palate suggesting that this is no shrinking daisy.

(JR: 15. WS: 85-88. MJ: 16.5+. GD: 87-90)

LA CHENADE, LALANDE DE POMEROL £80 - £120 2012 – 2018+

Produced from Denis Durantou of l'Eglise Clinet, this 2006 offers fresh, ripe flavours of deep bramble fruit, spice and licorice. Pretty, focused and very much in the style of Denis. Due to a severe selection of only the best grapes, production was down by 1/3. Comprised of 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc.

(JR: 16. GD: 87-89+)

WHITE WINES

Estimated £/cs
In Bond UK

Drinking dates

CH HAUT BRION, PESSAC LEOGNAN £1500 - £2500 2012 – 2025+

Produced from vines that are an average of 63 years old, this full-bodied white is impressive in 2006. Despite its restrained character, its palate is silky, deep and broad with extraordinary density and amplexness. Displaying notes of quince, smoke and minerals, it is dignified, poised and pensive, like a grand dame of yesteryear (56% Sauvignon Blanc, 44% Semillon).

(JR: 18.5. WS: 92-94. RP: 94-97. MJ: 19.5+. GD: 93-95)

CH LAVILLE HAUT BRION, PESSAC LEOGNAN £500 - £800 2011 – 2022+

A direct competitor of Haut Brion Blanc for those who prefer a lighter, more refined touch. Unlike, Haut Brion, white wine is its speciality – no reds are made at this highly sought after château. Exotic with fresh white peach and floral aromas, this 2006 has an exceptional zingy freshness with additional notes of lemon peel and stony minerals on the palate. Quite a fun wine. It's inspiring to see Semillon taste this exciting. Produced from 86% Semillon and 14% Sauvignon Blanc.

(JR : 18.5. WS: 95-100. RP: 92-94. MJ: 17+. GD: 92-94+)

CH PAPE CLEMENT, PESSAC LEOGNAN £400 - £600 2010 – 2018

"Honeyed, lanolin nose. Rich and round – very attractive indeed with a certain smokiness. Lovely wine by any standards! Fully ripe fruit with a strong grapefruit element. Oak imperceptible. No oiliness even if obviously quite a lot of alcohol. Really excellent – perhaps not the longest finish though it does hum fairly confidently. Definitely needs to be served pretty cool because of the alcohol though." Jancis Robinson, Purple Pages, April 2007

(JR: 17.5. RP: 96-100)

PAVILLON BLANC, MARGAUX £400 - £500 2010 – 2022+

The best known (and best) white wine produced in the Médoc, Pavillon Blanc is exceptional in 2006. Due to spring frosts, yields were significantly lower resulting in a mere 12 hl/ha. Consequently, the grapes gained considerable concentration producing a wine that is superbly rich yet also superbly fresh. Despite an anomalous alcohol level of 15.1%, it is surprisingly undetectable magically enveloping itself within the wine's multiple fruit layers. Finishes long and persistent.

(JR: 18.5. WS: 92-94. RP: 94-96. MJ : 18.5+. GD: 92-94+)

	Estimated £/cs In Bond UK	Drinking dates
DOMAINE DE CHEVALIER, PESSAC LEOGNAN	£300 - £400	2010 – 2020+

What a wonderful Graves. Poised yet bold, pretty yet fleshy, it offers aromatic notes of ripe white peach, lime and flowers. Its subtle lingering spice is well integrated adding extra roundness and depth. Finishes fresh and long. Tasted three times with consistent notes.

(JR: 17+. WS: 89-91. RP: 92-94. MJ: 18++. GD: 92-94)

CH SMITH HAUT LAFITTE, PESSAC LEOGNAN	£250 - £300	2009 – 2015+
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One of the most popular white Bordeaux, the 2005 Smith Haut Lafitte is produced from a less traditional blend of 90% Sauvignon Blanc, 5% Semillon and 5% Sauvignon Gris. Fermented and aged in oak barrels of which 50% are new, it is hedonistic with über fleshy fruit, excellent concentration and length. Followers of this château will certainly not be disappointed in 2006.

(JR: 17. RP: 93-95. MJ: 17. GD: 89-91+)

CH MALARTIC LAGRAVIERE, PESSAC LEOGNAN	£180 - £240	2009 – 2018
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Produced from 90% Sauvignon Blanc and 10% Semillon, this 2006 is fresh and clean with pronounced citrus notes of lemon and lime and gooseberries. Finishes on subtle flavours of *pain grillé* and minerals.

(JR: 16. WS: 85-87. RP: 88-90. MJ: 17. GD: 87-90)

CH CARBONNIEUX, PESSAC LEOGNAN	£140 - £180	2009 – 2018+
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Zesty with rich, smoky notes wrapped in a fresh mineral and citrus palate. Wonderfully fresh and alluring. Château Carbonnieux is always a reliable source of white Bordeaux which further adds to its track record in 2006.

(JR: 15. WS: 85-88. RP: 90-93. MJ: 16+. GD: 88-90.)