

2009

BORDEAUX

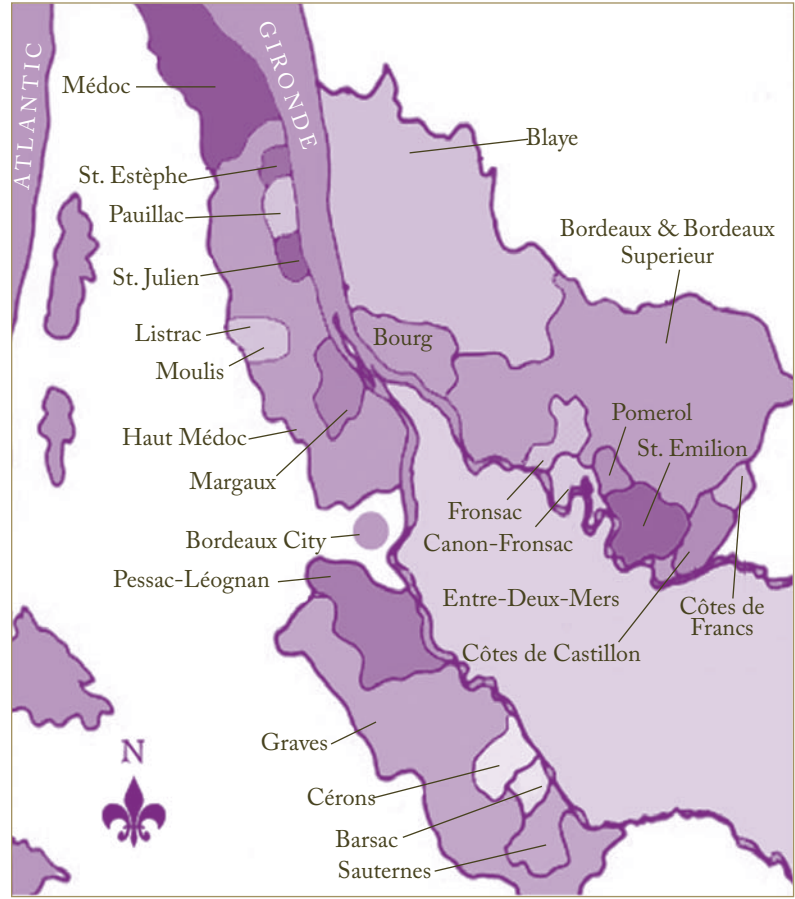
EN PRIMEUR



GOEDHUIS & CO

FINE WINE MERCHANTS

WINE REGIONS OF BORDEAUX



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BORDEAUX

EN PRIMEUR 2009

A UNIQUE VINTAGE

After all the excitement and build up, it was wonderful to be out in Bordeaux at the beginning of the month to taste the hugely publicised 2009 vintage and to make our first real assessment about its overall quality. Ever since the first grapes were picked in mid-September, rumours have been flying around that these wines had the potential to be even better than the hugely respected and potentially great 2005 vintage. In truth, the best wines are very special indeed and in a class of their own. But they are not 2005s. They are 2009s and they should be measured as such. It is all too tempting to make vintage comparisons and whilst it makes wine fun, no two years are ever the same. Climatic conditions vary year-on-year and as a result, so does their impact on the physical make up and individual characteristics of the bunches and berries that go into making a finished wine. The 2009s therefore are different with their own unique potential.

After a week of tasting 400 wines, Robin Kick and I returned to Gatwick with big smiles, feeling very happy indeed as we had tasted some of the greatest young Bordeaux ever made. At the top of the ladder, the wines are full, with a great richness of fruit, but also include a finely driven structure and that all important freshness one seeks in the best of years. These will not be wines for the short-term and will undoubtedly reward patience, but most importantly, they have huge potential.

THE GROWING SEASON

The two key influences to make great wine are firstly the weather and secondly the decision making by the individual proprietors, both in terms of their vineyard management and winemaking processes. This was never more the case than in 2009. The weather conditions were very special indeed, but not in the extreme sense as in 2003. Barring the odd exception such as the freak hailstorm that devastated a small number of vineyards on May 11th in Margaux and some in St Emilion, they were everything that a vineyard manager would wish for.

The autumn of 2008 and early 2009 was slightly cooler than normal, ideal for killing off bugs and allowing the vines to have a healthy dormancy period in advance of budding and their new vegetative cycle. The result was a later budding than usual at the end of March and early April. This is often an advantage as it protects the vines from a late spring frost. A relatively damp April was followed by a fine warm and sunny May, preparing the vines beautifully for a quick and even flowering at the end of May and beginning of June.

From this period on, Châteaux owners had one of the easiest runs up to harvest that they could remember with few worries of disease or illness in the vineyard. Their only real concern in July and August was that there was sufficient rainfall to avoid water stress, which might block the all important development and ripening of the berries. The days were warm and dry, helped by intermittent showers. These fabulous conditions continued well into September and even October, creating perfect conditions for picking grapes from mid-September onwards. Equally important throughout this period were the long cool nights balancing the heat of the day and maintaining excellent acidity levels in the grapes, which are such a crucial factor in the make-up of the 2009 wines.

THE WINES

The result of all this is a fabulous selection of wines in 2009. The reds have an abundance of everything. The warm August and September conditions provided for a richness of alcohol and fruit and tremendous tannic structure. These elements are supported by a fine freshness from the excellent acid levels in the grapes from the long cool nights. The best wines are big and powerful, but they also have a sweetness and a precision which make them tremendously appealing. However, it isn't a totally uniform vintage. Decision making at harvest time was hugely important, and it was vital to get picking dates right. Berries left on the vine for too long risked becoming over ripe with excessive alcohol levels. The best estates had all the tools at hand to avoid this and as a result have made some truly exceptional wines.

The dry whites offer a wonderful contrast to the 2008 vintage. In 2008, the wines are steely and fresh; in 2009, they are rich and abundant with slightly more tropical rather than citrus fruit flavours. They have a degree of flamboyance and will give a huge amount of pleasure when young.

Finally, one of the great excitements of the vintage is Sauternes. So often the Sauternais watch wistfully as their northern Médoc neighbours pick their fruit in perfect conditions only for the rain to come tumbling down before they can gather their own harvest. In 2009, nothing could be further from the truth. The onset of the famous "pourriture noble" was fast and furious at the end of September and early October. The wonderfully warm sunny days meant the famous shrivelled sweetened berries were picked in perfect conditions and a great Sauternes vintage was very much in the making. The speed of the botrytis provided for a fabulous purity of fruit in these wines, which are further supported by the natural honeyed sweetness one expects in only the very best of vintages. They are opulent and lively and in short are fabulously joyous wines.

To conclude, 2009 is a vintage which should appeal to every wine lover. At the top end, the best reds are exceptional and have a great life ahead of them. They will require a period of patience but the rewards will be very exciting indeed. Further down the scale at Cru Bourgeois and petit château levels, equally exciting wines have been made. The richness of fruit provides for a tremendously appealing style and they will be delicious drinking clarets. The dry whites are wonderfully open and appealing and the Sauternes are everything that a sweet wine lover could dream for. Somebody described this vintage to me as "an intoxicating vintage" and how very right they were. I can't wait to taste them all again.

-David Roberts MW

Below our tasting notes we have included, where available, scores from Goedhuis & Company (GD), Robert Parker (RP), Neal Martin (NM), Jancis Robinson (JR), Wine Spectator (WS), and Matthew Jukes (MJ). The tasting notes were written by both David Roberts (DR) and Robin Kick (RK).

OUR RECOMMENDATIONS

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

Haut Brion, Margaux, Latour, Lafite Rothschild, Mouton Rothschild, Léoville Las Cases, Montrose, Palmer, Pichon Baron, Pontet Canet, Le Pin, Ausone, l'Eglise Clinet, l'Evangile, Vieux Château Certan, La Conseillante, La Mission Haut Brion, Haut Brion Blanc, d'Yquem, Climens, Rieussec, de Fargues

Recommended wines of the vintage (superb quality with hopefully sensible pricing):

Langoa Barton, Léoville Barton, Léoville Poyferré, Calon Ségur, Grand Puy Lacoste, Pavillon Rouge, Maléscot St. Exupéry, Rauzan Ségla, d'Issan, Talbot, Haut Bailly, Domaine de Chevalier, Clarence Haut Brion, Petit Cheval, Canon, Pavie Macquin, La Tour Figeac, Gazin, Suduiraut, Coutet, Guiraud, La Tour Blanche

Recommended values of the vintage:

Ormes de Pez, Lafon Rochet, Haut Batailley, Batailley, Pibran, Moulin Riche, Phélan Ségur, Clauzet, Cantemerle, Tronquoy Lalande, Lanessan, Poujeaux, Charmail, Beaumont, Ferran, Moulinet Lasserre, Fonbel, Puy Blanquet, Croix de Gay, Bonalgue, Puygueraud, "Z", Doisy Védrières, d'Arche

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 has remained in one place. It is also the only chance to choose the 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 of red and white wines in late spring 2012. Sauternes are released later and will be shipped in late spring 2013. 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 £9.50 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 £20.25 per dozen and 17.5% respectively. Carriage will be charged at cost.



ST ESTEPHE

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.

Estimated £ per case
In Bond UK

Drinking Dates

CH COS D'ESTOURNEL, 2ème Grand Cru Classé £1300 - £1700 2015 – 2030

One of the most flamboyant wines in 2009, Cos d'Estournel is rich, curvaceous and aromatic with notes of toasted spice and exuberant dark berry notes. It felt as exotic as their Buddha Bar-esque tasting room. Coming in at 14.5%, it is not for the faint hearted but should dazzle those who enjoy big, hedonistic wines. RK

(GD:92-95. RP:98-100. JR:16.5+. WS:97-100. MJ:18)

CH MONTROSE, 2ème Grand Cru Classé £800 - £1200 2014 – 2032

The best Montrose since 2003, this poised beauty is incredibly balanced, pure and refined. Rather than being a fleshy blockbuster, it is a lady through-and-through. As one anonymous taster noted, "When you go to Montrose, you go to Paris. When you go to Cos, you go to Vegas." This could not have been more true in 2009. Just beautiful. RK

(GD:94-97. RP:96-100. JR:16.5. WS:97-100. MJ:18.5)

CH CALON SEGUR, 3ème Grand Cru Classé £480 - £575 2015 – 2028

A very grand Calon Ségur which was produced with the highest proportion of Cabernet Sauvignon ever (90%). Its cedary, spicy and lush fruit nose carries the wine harmoniously through to its incredibly refined yet powerful palate. One of the best Calons ever. RK

(GD:94-96. RP:92-94+. JR:18. WS:93-96. MJ:18.5)

CH LAFON ROCHET, 4ème Grand Cru Classé £250 - £350 2016 – 2028

The Tesserons' hard work has paid off with their 2009. This wine packs a punch with its polished tannins and its spicy vanilla and bramble fruit flavours. Dark and brooding, it reveals its pronounced St. Estèphe tannins that, though ripe and round, will need time to be tamed. RK

(GD:91-93. RP:91-93. JR:16.5. WS:89-92. MJ:17.5)

CH COS LABORY, 5ème Grand Cru Classé £160 - £200 2016 – 2025

As a neighbour to Ch Cos d'Estournel, this estate has long been considered an underperformer but in recent years great steps have been made in the vineyard and winery and the rewards can clearly be seen in this very good 2009. A lovely balance between dark berries and violet aromas while in the mouth possesses a sweetness of flavours with an appealing harmonious finish. This very much justifies its 5th growth classification. DR

(GD:88-91. RP:87-88+?. JR:17. WS: 88-91. MJ:16)

CHTRONQUOY LALANDE**£135 - £175** **2014 – 2022**

We've been watching this château since their delicious 2005. The 2009 delivers a gentle nose with aromatic blueberry, chocolate notes and a smooth earthy core. This will need a bit time to coax it out of hibernation, but once done its true character will shine through. RK
(GD:89-92. RP:90-93. JR:16.5+. WS:89-92. MJ:17)

CH BEAU SITE**£220 - £280** **2015 - 2021**

A very classic example of St Estephe with its fresh lively black berry flavours and appealing grainy tannic texture. A wine to age for the mid-term. DR
(GD:88-90.WS:90-93)

CH PHELAN SEGUR**£210 - £270** **2015 – 2025**

Strikingly spiced dark mocha aromas, in the palate it has finely structured fruit, with strong intense flavours, whilst remaining pure and fresh. A very good wine with excellent length. This will give a huge amount of pleasure. DR
(GD: 89-92. RP:90-92. JR:17-. WS:90-93. MJ:17)

CH ORMES DE PEZ**£125 - £175** **2015 – 2026**

A very fine St. Estèphe, the 2009 Ormes de Pez delivers lots of fruit, notable concentration and freshness. This balance gives it a delicious sweet spot that enables it to stand out. It finishes long and tender. A recent consumption of the delicious 2001 further suggests that this is a château to follow. Owned and produced by Jean-Michel Cazes of Lynch Bages. RK
(GD: 91-93. RP:88-90. JR:17+. WS:92-95. MJ:17)

CH CLAUZET**£110 - £150** **2013 – 2020**

Perfumed and lifted with silky smooth, well-built tannins and lots of velvety fruit. The St. Estèphe terroir kicks in on the finish adding depth and length. A fine Clauzet. RK
(GD:89-92. JR:16. WS:87-90)



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.

Estimated £ per case
In Bond UK Drinking Dates

CH LAFITE-ROTHSCHILD, 1er Grand Cru Classé £4000 - £6000 2018 - 2035

An exceptional Lafite-Rothschild which highlights the very best characteristics of the 2009 vintage. The densely brilliant purple colour immediately excites and in the palate, it is wonderfully rich, full, and supported by a subtle tannic power from the high proportion of cabernet sauvignon in the final blend. A beautifully poised wine, with great layers of flavours and a long complex finish. My final comment in my notes at the Château were “This is very classy indeed”! DR

(GD:95-98. RP:98-100. JR:19. WS:96-99. MJ:19.5)

CH LATOUR, 1er Grand Cru Classé £4000 - £6000 2018 - 2035

What a fabulous contrast to Ch Lafite-Rothschild, with over 90% cabernet sauvignon in the blend, this is a hugely powerful and structured wine and very much the essence of what Latour is about. A deep intensely flavoured wine, focusing on strength and power, whilst supported throughout by a natural acidity which uplifts the palate and provides lovely freshness on the finish. A very complete wine indeed, which will give immense pleasure to many future generations of wine lovers. DR

(GD:95-98. RP:98-100. JR:19. WS:97-100. MJ:19)

CH MOUTON ROTHSCHILD, 1er Grand Cru Classé £4000 - £6000 2017 - 2035

A powerful, serious Mouton that offers a rich, dense palate of ripe red cherry and bramble fruit, interlaced with a tinge of garrigue wildness. This is noble and controlled. Quintessential Pauillac. RK

(GD:94-96. RP:96-98+. JR:18.5. WS:97-100. MJ:18)

CARRUADES DE LAFITE, 2ND wine of Ch Lafite £800 - £1200 2016 - 2026

Lovely pure vibrant fresh berry aroma with a hint of violets. In the mouth this wine has a fine intensity of fruit supported by structure and weight. A wine with real drive and vigour making it one of the top 2nd wines of the vintage. DR

(GD:89-92. RP:92-94+. JR:17. WS:89-92. MJ:17.5)

CH PICHON LALANDE, 2ème Grand Cru Classé £800 - £1200 2017 - 2030

Ch Pichon Lalande sits on some of the finest terroir of Pauillac and this lovely wine certainly justifies the property’s outstanding reputation. The intense sweet violet aromas are enhanced by fresh dark berry fruit flavours and a well structured palate. This is a powerful wine, concentrating on the naturally tannic nature of the vintage and will age extremely well. DR

(GD:93-96. RP:96-98. JR:17. WS:95-98. MJ:17.5)

CH PICHON BARON, 2ème Grand Cru Classé £750 - £900 2017 - 2030

Stunning dark chocolate and mocha aromas. In the mouth this is a wonderfully exuberant wine, with great richness of fruit and a lovely mouth feel, giving the wine volume and sweetness. This is a wine that will give a huge amount of pleasure with its gentle freshness and broad dark berry flavours. DR

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

LES FORTS DE LATOUR, 2ND wine of Ch Latour £700 - £1100 2015 - 2030

The 2009 Forts de Latour opens with a serious nose that feels zen and focused. On the palate, it offers quintessential Pauillac pencil lead followed by a sweet black cherries, plums and brambles. The tannins are fine, ripe and dense. A very refined, yet powerful wine. RK

(GD:91-94. RP:93-95. JR:18. WS:92-95. MJ:17)

CH PONTET CANET, 5ème Grand Cru Classé £600 - £900 2016 - 2029

The 2009 Pontet Canet is poised and pretty with plump red raspberry and juicy cherries. The palate, however, is more gripping with robust, yet polished tannins. It finishes succulent and fresh. RK

(GD:92-95. RP:97-100. JR:18. WS:95-98. MJ:19)

CH LYNCH BAGES, 5ème Grand Cru Classé £490 - £625 2016 - 2030

Beautifully aromatic, the refined 2009 Lynch Bages delivers lots of elegance, freshness and polish. The palate is more discreet and firm, reminiscent of the grand '96. Very stylish. RK

(GD:92-94. RP:94-96+. JR:17. WS:96-99. MJ:18)

CH GRAND PUY LACOSTE, 5ème Grand Cru Classé £450 - £575 2015 - 2028

Grand Puy Lacoste has been one of Goedhuis' favourites for quite some time as it always delivers. This is true again in 2009. Opening up with a pretty nose of violet, blackberry and plum, on the palate it further expands with velvety chocolate, sweet red cherries and roasted coffee. Lots of layers yet with incredible poise. RK

(GD:92-95. RP:91-93. JR:16. WS:94-97. MJ:18)

CH DUHART MILON, 4ème Grand Cru Classé £300 - £450 2016 - 2026

A glorious Duhart, focusing on harmony and balance. This is not a big bulky Pauillac, but a much more gracious style, concentrating on subtle intensity of flavours. The bright freshness of fruit balances the very silky tannins to give complexity and great length. A great success for the vintage. DR

(GD:90-94. RP:94-96. JR:17.5. WS:91-94. MJ:17)



CH CLERC MILON, 5ème Grand Cru Classé £275 - £350 2016 - 2023

Quite a backward style, this is a structured Pauillac with firm intense fruit and tannins. Whilst a little closed at this early stage, the potential does exist for this to be a very well integrated cabernet/merlot blend. DR

(GD:91-93. RP:90-92+. JR:17. WS:93-96. MJ:17)

CH D'ARMAILHAC, 5ème Grand Cru Classé £275 - £350 2016 - 2023

Brilliant purple colour, this has strikingly ripe unctuous loganberry fruit aromas, and in the palate these are enhanced with touches of spice and mocha. An intense wine, supported by appealingly grainy tannins, which provide a feeling of complexity and depth. DR

(GD:90-92. RP:90-93. JR:16.5+. WS:91-94. MJ:17)

CH HAUT BATAILLEY, 5ème Grand Cru Classé £250 - £350 2014 - 2026

A delicious Haut Batailley that delivers gentle notes of red and black liquorice, sweet red cherries and roasted spice. Its palate is a balance of flesh and grip while its appealing tender fruit turns firm on the finish, suggesting this will have some longevity. RK

(GD:91-93. RP:88-90. JR:17.5. WS:90-93. MJ:18)

CH BATAILLEY, 5ème Grand Cru Classé £220 - £250 2016 - 2024

Very intense cassis aromas, this is a classic cabernet wine, concentrating on intensity of fruit and structure. A lovely direct style, expressing the naturally powerful touch of both the appellation and vintage. This is an extremely good Batailley for mid-term ageing. DR

(GD:91-93. RP:90-92. JR:17. WS:92-95. MJ:17)

CH PIBRAN £170 - £210 2015 - 2026

Over the last few years while tasting at Pichon Baron, we've watched Pibran get better and better. It hit a sweet spot in 2009 with its plump, juicy core, polished Pauillac tannins and crunchy, fresh finish. A delicious Pibran that should age effortlessly. RK

(GD:90-93. JR:16.5. WS:89-92. MJ:17)

CH HAUT BAGES MONPELOU £120 - £150 2015 - 2021

This relatively unknown estate is owned by the Casteja family, proprietors of Ch Batailley and under the new direction of oenologist Denis Dubourdieu, it is very much on the up. Situated between Duhart-Milon and Grand Puy Lacoste, it is superbly positioned and produces a very rounded Pauillac with subtle texture and weight. Great value. DR

(GD:88-90. WS:86-89)



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.

Estimated £ per case
In Bond UK

Drinking Dates

CH LEOVILLE LAS CASES, 2ème Grand Cru Classé £1750 - £2300 2018 - 2034

Occasional criticisms of Las Cases is that it can be too dense and sometimes lacks a little subtlety. This is most definitely not the case for the 2009, which is a “must buy” for lovers of this estate. A very full and structured palate as one would expect, but it is balanced by a lovely sweetness of fruit and full but mature tannins. Everything is in complete harmony and epitomises the best of both Pauillac, which it so closely borders, and St Julien. A great wine. DR (GD:95-98. RP:96-100. JR:18. WS:97-100. MJ:19)

CH DUCRU BEAUCAILLOU, 2ème Grand Cru Classé £1300 - £1700 2017 - 2030

The sense of occasion when tasting en primeur at Ducru is quite something; proprietor Bruno Borie loves the attention and he was determined to make the most of the 09 vintage as we entered his neon lit cellars! To suit the event, he has crafted a very flamboyant wine, full open sweet fruits, with hints of vanilla oak. Tightly tannic this is a powerful wine which will require patience. DR (GD:92-95. RP:96-98+. JR:17. WS:96-99. MJ:18)

CH LEOVILLE BARTON, 2ème Grand Cru Classé £475 - £600 2018 - 2034

True to form, the 2009 Léoville Barton is bold, serious and brooding. Wrapped in broad, powerful and velvety tannins accompanied by notes of cassis and earthy tobacco leaf, it's determined to make its presence known. Finishes long and contemplative. RK (GD:94-96. RP:93-95+. JR:17+. WS:92-95. MJ:18)

CH LEOVILLE POYFERRE, 2ème Grand Cru Classé £475 - £600 2017 - 2027

Always a favourite of mine and it certainly doesn't disappoint this year. A beautifully layered wine, with richly spiced chocolate aromas. In the palate it is luscious and opulent, with ripe and weighty tannins. A wine of great complexity and very very long on the finish. This is excellent. DR (GD:92-95. RP:97-100. JR:17.5. WS:93-96. MJ:18.5)

CH LANGOA BARTON, 3ème Grand Cru Classé £400 - £550 2015 - 2028

An incredible Langoa which dons itself with sweet velvety fruit, spicy pencil lead and super-fine, almost Graves-like tannins. Its uplifting freshness adds further complexity and lift. This may be the best Langoa ever. Just magical. RK (GD:93-95. RP:90-92+?. JR:16.5. WS:90-93. MJ:17.5)

CH ST PIERRE, 4ème Grand Cru Classé £400 - £475 2016 - 2028

The 2009 St Pierre is shy on the nose but presides confidently over its palate with a noble frame of fruit, power and freshness. Firm and serious yet ripe, this wine has more of a 2005 feel than 2009. This has lots of potential for those who are willing to investigate this lesser known château. RK

(GD:92-94. RP:94-98. JR:17+. WS:91-94. MJ:17.5)

CH BRANAIRE DUCRU, 4ème Grand Cru Classé £390 - £480 2017 - 2026

Sitting opposite Beychevelle, Ch Branaire Ducru offers a lovely contrast in style. Beychevelle at its best is about femininity, whilst Branaire provides a much beefier and more masculine style. The tightly knit tannic structure of the 09 vintage really suits this terroir to create a sturdy and full wine, with wonderful layers of depth, whilst finishing lively and fresh. DR

(GD:90-93. RP:92-95. JR:16.5+. WS:92-95. MJ:17.5)

CH GRUAUD LAROSE, 2ème Grand Cru Classé £370 - £430 2015 - 2027

A pensive Gruaud Larose that offers a deliciously sweet core of dark berry fruit and red crunchy cherries. Its tannins are firm but ripe. A polished wine that will age and evolve beautifully. RK

(GD:90-92 RP:92-94+. JR:16.5. WS:94-97. MJ:18)

CH BEYCHEVELLE, 4ème Grand Cru Classé £350 - £450 2015 - 2028

Lovely sweet black luscious fruit nose. In the mouth, it has excellent levels of intensity enriched by a firm structure and well balanced fruit. This is a very appealing style, highlighting Beychevelle at its best, concentrating on exuberance and balance and a lovely long sweet fruit finish. DR

(GD:90-93. RP:92-94+. JR:16.5. WS:90-93. MJ:16)

CH TALBOT, 4ème Grand Cru Classé £325 - £380 2015 - 2027

A surprisingly powerful Talbot that offers a perfumed nose of vanilla, black currant, red cherry and notable structure. Offering lots of concentration and masculine undertones, this is really strutting its stuff in 2009. RK

(GD:91-93. RP:92-94. JR:17. WS:92-95. MJ:18)



CLOS DU MARQUIS**£300 - £400****2014 - 2025**

A lovely 2009 which exhibits sweet aromatics of wild strawberry, raspberry and milk chocolate. A tinge of salt liquorice adds an exotic touch and lift. This wine offers a glimpse into the Léoville Las Cases style but with a more attractive price tag. RK

(GD:91-94. RP:91-93. JR:17. WS:89-92. MJ:18)

CH LAGRANGE, 3ème Grand Cru Classé**£300 - £400****2015 - 2028**

A bit backwards at the time of tasting, the 2009 Lagrange delivers a firm, velvety palate with nuances of red berry fruit and tangy cherry that carries it off to an illustrious finish. Its second wine, Fiefs de Lagrange, was more open and absolutely delicious, further hinting at the potential of its grander sibling. RK

(GD:89-92. RP:90-93. JR:17. WS:91-94. MJ:17)

MOULIN RICHE**£150 - £190****2013 - 2024**

No longer the 2nd wine of Poyferré, Moulin Riche became its own wine several years back. The 2009 is just superb with lots of finesse, grace and succulent fruit. Delicately laced with candied violets and earthy spice, this wine feels as if it can almost be drunk now but will benefit from a bit of patience. RK

(GD:90-93. WS:86-89. MJ:17)

CH GLORIA**£140 - £190****2015 - 2029**

Château Gloria was created after the classification hence it remains slightly off the beaten path. Owned and managed by the St Pierre family, Gloria makes some delicious wines including their 2009. Deep and velvety, it delivers notes of damson plums, blackberries and brown sugar. Smooth and concentrated, it has managed to maintain wonderful balance and class. RK

(GD:90-93. RP:91-93. JR:17. WS:90-93.)



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 it is also 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.

Estimated £ per case
In Bond UK

Drinking Dates

CH MARGAUX, 1er Grand Cru Classé £4000 - £6000 2016 - 2035

An inviting colour of deep, rich ruby leads to an equally enticing palate of succulent red berry fruit, velvety tannins with lingering cedar and spice notes. Incredibly precise and focused yet propped up with lots of feminine power and flesh, just waiting to bedazzle. RK
(GD:95-98. RP:98-100. JR:19+. WS:96-99. MJ:19.5)

CH PALMER, 2ème Grand Cru Classé £1700 - £2250 2018 - 2035

A fine contrast to Ch Margaux with over 50% merlot in the finished blend and just 41% cabernet sauvignon. The intense spiced plum and dark fruit aromas are carried through into the palate; this is a sweet and luscious wine, with a natural flamboyance and beautifully rich on the finish. A very appealing wine indeed. DR
(GD:94-96. RP:94-96. JR:18. WS:95-98. MJ:17.5)

CH RAUZAN SEGLA, 2ème Grand Cru Classé £475 - £600 2017 - 2029

Certainly one of the stars in the appellation of Margaux, with its sweet dark berry aromas and hints of fresh violets. In the mouth, the wine is broad and full, whilst remaining wonderfully pure and clean. A very irresistible style which certainly gives credibility to the outstanding reputation of the 2009 vintage. DR
(GD:92-95. RP:92-95. JR:17.5. WS:93-96. MJ:17.5)

PAVILLON ROUGE, 2ND wine of Ch Margaux £450 - £600 2015 - 2025

A blend of almost 70% cabernet sauvignon and 30% merlot, this is a wine which balance elegance with freshness. A very refined 2nd wine, with a clean silky elegance. A wine of great charm that will appeal to all Margaux lovers. DR
(GD:92-95. RP:91-93. JR:17. WS:90-93. MJ:18.5)



CH MALESCOT ST EXUPERY, 3ème Grand Cru Classé £400 - £475 2015 - 2028

A blockbuster Malescot that could rival the 2005 as the best wine produced at this Margaux château. This 2009 opens up with rich, roasted coffee which further transforms into succulent, sweet fruit and lots of ample, yet velvety tannins. Sheer elegance but with power and personality. A bit like Lauren Bacall. RK
(GD:94-96. RP:95-97. JR:17.5. WS:97-100. MJ:17)

CH BRANE CANTENAC, 2ème Grand Cru Classé £390 - £450 2017 - 2033

Intense deep loganberry fruits, this is the epitome of Margaux, with its lovely silky texture and harmonious fruit flavours. A wine of grace and balance and subtly refined, this will undoubtedly age to be a real beauty. DR
(GD:91-93. RP:93-95. JR:16. WS:89-92. MJ:17)

CH GISCOURS, 3ème Grand Cru Classé £375 - £475 2015 - 2026

Deep, purple and opaque, this 2009 carries its intensity through to a powerful, dense palate. Offering layers of ripe black cherry, cassis and chocolate accompanied by lots of structure, this is a more masculine style of Giscours that should entice those who tend to seek out the more northern Médoc crus. RK
(GD:90-93. RP:91-93. JR:16. WS:92-95. MJ:16.5)

CH D'ISSAN, 3ème Grand Cru Classé £350 - £480 2014 - 2025

A luscious d'Issan that will not disappoint its followers or those who love Margaux. Emmanuel describes his 2009, "Like 2005 but just a bit bigger, softer and rounder." Plump, tender and curvaceous, it is undoubtedly a sexy little number. He feels that the 2009 is very close to 2005 in quality, and we thoroughly agree. Unfortunately, over 50% of his crop was lost to hail at flowering so there will be not much of this delicious wine available. RK
(GD:92-94. RP:93-95. JR:17. WS:88-91. MJ:17.5)

CH DU TERTRE, 5ème Grand Cru Classé £230 - £300 2015 - 2025

Aromatic, lifted and focused, this 2009 delivers a earthy, ripe and chewy palate of sweet fruit and roasted coffee. Finishes firm and long. A masculine style for Du Tertre. RK
(GD:89-92. RP:90-92. JR:17.5. WS:88-91. MJ:15)

CH DURFORT VIVENS, 2ème Grand Cru Classé £230 - £300 2015 - 2025

A more intense Durfort-Vivens than for some years, this has poise and structure. A wine which relies on its natural weight of fruit, rather than being overworked or forced and as a result has balance and tremendous appeal. DR
(GD:89-92. RP:87-89+. JR:17. WS:89-92. MJ:16.5)



MÉDOC

The Médoc encompasses the four grand communes of St. Estèphe, Pauillac, St. Julien and Margaux as well as several sub-regions. These sub-regions include two regional ones - its namesake, Médoc, the furthest north on the Right Bank, as well as Haut Médoc, an appellation which stretches along most of the region to the west and south of the grand communes. The Haut Médoc is also the closest vineyard land north of Bordeaux. Tucked away in between are the communal appellations of Listrac and neighbouring Moulis. Some noteworthy as well as good value Châteaux are located within these "lesser" appellations including La Lagune, Cantemerle, Chasse Spleen, Poujeaux, Charmail and Lanessian.

Estimated £ per case
In Bond UK

Drinking Dates

CH LA LAGUNE, 3ème Grand Cru Classé £280 - £350 2015 - 2021

Intense black currant aromas, this is a very rich wine with a lovely succulence of fruit concentrating on sweetness and ripe tannins. This is long and fresh, with layers of ripeness. An extremely good Haut-Médoc. DR

(GD:91-93. RP:94-96. JR:15. WS:93-96. MJ:17.5)

CH CANTEMERLE, 5ème Grand Cru Classé £195 - £240 2014 - 2024

This 2009 opens beautifully with sweet scented violets, ample blueberries and blackberries. This was a clear step above the rest at the Haut Médoc tasting. A wonderful wine that will delight Cantemerle fans. RK

(GD:90-92. RP:92-94. JR:15.5. WS:88-91. MJ:16.5)

CH CHASSE SPLEEN, Moulis £190 - £250 2015 - 2022

A strongly structured Moulis, with very good depth of fruit. This is a very complete wine for mid-term ageing. DR

(GD:89-92. RP:90-92. JR:16.5. WS:90-93. MJ:17)

CH POUJEAUX, Moulis £180 - £230 2014 - 2023

Perfumed and attractive, the 2009 Poujeaux is plump with raspberry and black cherry. Its structure is a bit pronounced in its youthful state, but the fruit is focused, juicy and pure. One to watch. The is the second vintage produced by Nicolas Thienpont of Pavie Macquin. RK

(GD:88-91. RP:90-93. JR:16. WS:93-96. MJ:17.5)

CH CHARMAIL, Haut Médoc £120 - £150 2014 - 2021

Very open blackberry fruit aroma with gentle hints of violets. This is a rich and very pleasingly structured Cru Bourgeois, with an appealing density of fruit. A naturally big wine with a lovely sweet finish. DR

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

CH LANESSAN, Haut Médoc £115.00 2013 - 2020

Silky, smooth and refined, the 2009 Lanessian harnessed the sweetness of the vintage while maintaining its dignified elegance and purity. A delicious, graceful wine. RK

(GD:89-91. RP:90-92. JR:16+. WS:86-89)

CH MALESCASSE, Haut Médoc £105.00 2014 - 2021

A well structured Cru Bourgeois full of intense sweetly flavoured black fruits. This is a wine which possesses naturally ripe tannins and has a fine depth of flavours with hints of spice and vanilla. A very good wine with a strong and long finish. DR

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

Estimated £ per case
In Bond UK

Drinking Dates

CH BEAUMONT, Haut Médoc

£95.00

2013 - 2017

Juicy and fresh with a palateful of strawberries, black cherries, smooth tannins and cedar undertones. A velvety mouthful that will give lots of pleasure early on, yet which can develop over several years. RK

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

“Z”, Bordeaux

£65.00

2013 - 2018

A cheeky little number, this Bordeaux is produced by Luc Thienpont, brother of Jacques (Le Pin) and former owner of Labégorce Zédé. Named in honour of his former property, Luc makes this wine from the vines lying just outside of the Margaux appellation. Juicy with lots of red and black fruit and velvety tannins, this wine will give an impression of the vintage without breaking the bank. RK

(GD:87-88. JR:15.5)

PESSAC-LEOGNAN/GRAVES

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, Haut Bailly and Domaine de Chevalier.

Estimated £ per case
In Bond UK

Drinking Dates

CH HAUT BRION, 1er Grand Cru Classé

£4000 - £6000

2018 - 2034

A fabulous contrast to the La Mission. Whilst initially reserved on the nose, it is more forceful in the palate, with its noticeable intensity of flavours. The tannins are present and persistent, creating a chunky fruit feel in the mid-palate, then the subtlety and layers of flavours develop. A very intense and concentrated wine, with great class and presence. Very wonderful; completing a very special tasting of the Clarence Dillon wines. Fabulous. DR

(GD:95-98. RP:98-100. JR:19. WS:97-100. MJ:18.5)

CH LA MISSION HAUT BRION

£3000 - £4000

2017 - 2030

A fantastically brilliant, deep and opaque colour and aromas full of violets and fresh berries. In the palate, it is incredibly discreet in a reserved and graceful way. A magnificently complete wine with strong dark berries in the mouth, it is rich and yet not over the top, with a subtle smoky spiced character. Undoubtedly, a great wine in the making and one of the most complete wines of the vintage, with an extraordinary length. This is very special indeed. DR

(GD:94-98. RP:98-100. JR:18. WS:94-97. MJ:17.5)

- CH PAPE CLEMENT** £1000 - £1300 2017 - 2032
 Pape Clement is known for producing big, powerful wines that exude lots of ripe fruit and toasty French oak barrels. Though its reputation remains intact, the 2009 feels a bit more restrained and poised offering up the full throttle fruit but with notable balance and power. Finishes long and muscley. RK
 (GD:92-94. RP:95-97+. JR:17. WS:94-97. MJ:17)
- CH HAUT BAILLY** £460 - £550 2017 - 2029
 A wine of great purity this bears all the hall marks of wine director Véronique Sanders, letting the fruit and terroir express themselves with minimum intervention of wine making. This is ripe and rich with a lovely silky mouth feel and the rounded tannins on the finish provide for additional length and complexity. DR
 (GD:93-95. RP:96-98+. JR:16. WS:95-98. MJ:16)
- CLARENCE HAUT BRION,** £450 - £600 2014 - 2026
 2ND wine of Ch Haut Brion
 Calm and suave, the 2009 Clarence stays within the Haut Brion lines as it opens up to a refined palate of pencil lead, red raspberry and cherry. Fresh and chiselled, this is a beautiful second wine that revokes some of the greatest Bahans produced. RK
 (GD:93-95. RP:90-93. JR:16. WS:95-98. MJ:16)
- LA CHAPELLE DE LA MISSION HAUT BRION** £400 - £500 2015 - 2025
 2ND wine of Ch La Mission Haut Brion
 Wild black forest aromas, this is a wine full of sweetness and intensity. A deliciously rich and moreish style and the obvious alcohol is beautifully coated by the fruit. A hedonistic wine showing the very best of merlot (44%) and cabernet sauvignon (46%). DR
 (GD:91-94. RP:91-94. JR:17.5. WS:90-93. MJ:17)
- CH LES CARMES HAUT BRION** £375 - £500 2014 - 2026
 A relatively unknown estate, more due to its size (under 5ha of vineyards) than quality. This is a glorious wine full of ripe sweet fruits and softly rounded tannins. A well integrated wine concentrating on balance and has a very long and persistent finish. Very good. DR
 (GD:91-94. RP:90-92. JR:17.5. WS:93-96. MJ:17.5)
- DOMAINE DE CHEVALIER** £375 - £425 2015 - 2028
 Silky, velvety and poised, the 2009 is a fine example of the vintage with its deliciously sweet fruit and smooth, yet noteworthy tannins. It finishes with incredible freshness and balance, with no overextraction in sight. As its winemaker Gabriel Vialard, reported, "2009 was a year to take one's foot off the accelerator." RK
 (GD:92-94. RP:94-96. JR:17.5+ WS:93-96. MJ:17)
- CH PICQUE CAILLOU** £120 - £150 2014 - 2024
 Very attractive pure wild berry aromas, in the palate it is clean and refreshing, with hints of sweetness of fruit and the gravelly texture provides a fine Pessac feel. Always good value for money, this is very appealing. DR
 (GD:90-92. RP:85-86. JR:16.5. WS:90-93. MJ:17)

Estimated £ per case
In Bond UK

Drinking Dates

CH FERRAN

£110.00

2013 - 2019

Ch Ferran is a delicious Pessac that we discovered a couple of years ago. The 2009 delivers an ample, succulent fruit core that is enrobed in chocolately tannins and a fresh finish. Plump and smooth. RK

(GD:88-90. RP:88-90. JR:15. WS:88-91)

ST EMILION

South of Pomerol lies the medieval, perched village of St Emilion. Surrounding this picturesque village are vines that produce rich, round 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 Angélu, 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.

Estimated £ per case
In Bond UK

Drinking Dates

CHAUSONE, 1er Grand Cru Classé

£6500 - £7500

2017 - 2035

Velvety, ample and powerful, the 2009 Ausone is just as it should be with layers of red and black bramble fruit, sweet damson plum and copious amounts of exotic spice and vanilla. An incredible 55% of Cabernet Franc made it into the final blend which Alain Vauthier described as “perfect”. RK

(GD:95-97. RP:95-97+. JR:17.5+. WS:97-100. MJ:19)

CH CHEVAL BLANC, 1er Grand Cru Classé

£4700 - £6200

2016 - 2032

A very classy Cheval Blanc, balancing grace with power. Full of natural wild berry fruit flavours, the initial delicacy and grace is substantiated by subtle levels of power and intensity to create an almost majestic sensation on the finish. This is a wine of huge potential and highlights the strength of fruit and flavours for this fine vintage. DR

(GD:94-96. RP:98-100. JR:18.5. WS:96-99. MJ:18.5)

CH TROPLONG MONDOT, 1er Grand Cru Classé

£950 - £1200

2017 - 2034

A tour de force in 2009, this year's Troplong Mondot reveals copious layers of sweet berry fruit, black cherry and earthy truffle. Despite its admirable presence, its St. Emilion curvaceousness is not far behind. An iron fist in a velvet glove. RK

(GD:92-95. RP:94-97. JR:16.5. WS:94-97. MJ:17.5)

CH FIGEAC, 1er Grand Cru Classé £700 - £900 2016 - 2028

A wine of great balance and integrity. This is not a big flamboyant wine, it is restrained and aristocratic. The subtle purity of fruit on the nose, follows into the palate and the wine is in complete harmony between, fruit, tannins and freshness. There is nothing out of line. I like this very much indeed. DR

(GD:92-95. JR:17+. WS:97-100. MJ:17)

PETIT CHEVAL, 2ND wine of Ch Cheval Blanc £700 - £1200 2014 - 2027

A gorgeous second wine that stands on its own legs in 2009. Its smooth silky palate of fragrant honeysuckle, white peach and succulent sweet raspberries fills in every niche of the palate. Incredibly sexy and stylish. RK

(GD:92-95. RP:91-93. JR:. WS:90-93. MJ:17.5)

CH CANON, 1er Grand Cru Classé £590 - £700 2015 - 2026

A very balanced St Emilion, this is vibrant and fresh, with gentle subtle sweetness of fruit and appealingly integrated tannins. A striking style highlighting what a fabulous terroir this picturesque estate possesses. For St Emilion lovers, this is an absolute buy. DR

(GD:93-95. RP:93-95. JR:17. WS:95-98. MJ:16.5)

CH PAVIE MACQUIN, 1er Grand Cru Classé £550 - £700 2016 - 2032

Always excellent value, Pavie Macquin shines in 2009 displaying a perfumed nose of spicy plum, dark chocolate and blackberries. Rich, powerful and ample, it nonetheless has the smooth linearity and focus that marks the 2009 vintage. Finishes fresh and long. RK

(GD:92-95. RP:94-96+. JR:16. WS:96-99. MJ:17.5)

CH LARCIS DUCASSE, Grand Cru Classé £500 - £650 2015 - 2024

With just over 80% merlot in the blend, this is naturally a rich and flamboyant wine, with hints of sweet plums and cocoa. The tannins are present, but there are masses of dense fruit to support them and give an overriding sensation of warm ripe flavours. DR

(GD:91-93. RP:91-94. JR:17. WS:92-95. MJ:17)

LA CHAPELLE D'AUSONE, 2ND wine of Ch Ausone £450 - £600 2015 - 2028

Its deep-ruby purple colour leads to a rich, dense palate offering black raspberries, wild cherries and brown sugar. Much in the mould of its grander sibling, this will require several years in the cellar to soften and bloom. RK

(GD:90-93. RP:93-95. JR:16.5. WS:95-98. MJ:18)

CH MOULIN ST GEORGES, Grand Cru £325 - £375 2016 - 2029

A big Moulin St Georges that encompasses lots of liqueur-like fruit and ripe, dense tannins. Despite its prowess, it remains fresh and lifted. It finishes long and pure. RK

(GD:90-93. RP:88-90. JR:16. WS:90-93. MJ:17)

CH BEAUSEJOUR DUFFAU, 1er Grand Cru Classé £280 - £350 2016 - 2024

Nicholas Thienpont is rightly pleased that his first year managing this famous 7 ha vineyard was in 2009. He has had all the luck to start with such a great year, and he has certainly done the estate justice. A wine with layers of rich berried flavours, it is full and structured with an appealingly sweet vanilla oaked finish. A lovely St Emilion. DR
(GD:93-95. RP:96-98+. JR:16.5+. WS:93-96. MJ:17.5)

CH LA TOUR DU PIN £260 - £350 2015 - 2023

This small 8 ha estate is a relatively new addition to the Cheval Blanc stable. As neighbouring vineyards, it possesses the same fine gravelly clay soil allowing wine maker Pierre Lurton to make a very harmonious and balanced St Emilion, aided by appealing grainy tannins on the finish. A wine of great potential. DR
(GD:90-93. RP:92-94. JR:16.5. WS:89-92. MJ:17)

CH BERLIQUET, Grand Cru £250 - £350 2015 - 2030

A more feminine wine, the 2009 Berliquet offers a core of attractive fruit succulence and velvety ripe tannins. It finishes with a salty tang lift that adds layers and length. From the Nicolas Thienpont stable. RK
(GD:91-93. RP:87-89. JR:16. WS:93-96. MJ:16.5)

CH LA TOUR FIGEAC, Grand Cru Classé £250 - £350 2015 - 2028

An annual favourite, the 2009 La Tour Figeac balances the richness of the vintage with notable freshness. Sweet red plum dressed by brown sugar and zesty spice fill out its broad palate. RK
(GD:91-93. RP:91-93. JR:16. WS:88-91. MJ:16.5)

CH SIMARD £175 - £220 2015 - 2027

The 2009 vintage marks this wine's debut in the En Primeur campaign. Originally owned by Alain Vauthier's uncle until his passing, Simard is now managed by Alain himself. The 2009 displayed the Vauthier touch with its sweet, vibrant red fruit and silky cocoa-like tannins. An engerised wine that is well-balanced and appealing. RK
(GD:90-93. RP:88-90. JR:16.5. WS:88-91. MJ:17)

CH FONBEL £125 - £150 2014 - 2019

Produced by the team at Ch Ausone, this as one would expect oozes class as its provenance would suggest. A very open wine with fine plum and red fruit flavours, this balances silky harmony with gently full tannins. A wine which beautifully expresses the appeal and complexities of St Emilion at a very sensible price. DR
(GD:89-92. RP:87-89. JR:16. WS:88-91. MJ:17)

CH PUY BLANQUET £125.00 2013 - 2019

An open fleshy fruit style, this highlights the wonderful exuberance of St Emilion at its best. This is very much an earlier maturing style that will give a huge amount of pleasure. Produced by JP Moueix, the owners of Trotanoy and Certan de May. DR
(GD:90-92. JR:15.5. MJ:16.5)

POMEROL

The small sub-region of Pomerol is situated northeast of the industrious city of Libourne. Its soils are predominantly iron-rich clay with a smattering of gravel that produce wines of 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." Notwithstanding 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.

Estimated £ per case
In Bond UK

Drinking Dates

LE PIN **£8000 - £12000** **2015 - 2028**

Le Pin is to Bordeaux as Romanée-Conti is to Burgundy. Its beauty lies not only in its rarity, but in its feminine complexity and prowess. The 2009 bestows all of these traits with its incredible silkiness, depth and layers. It has a sweet spot that made it incredibly easy to swallow, even at 9.15am! A beautiful, ethereal and moving wine. RK
(GD:96-99. RP:95-98. JR:18. WS:96-99. MJ:18.5)

CH L'EGLISE CLINET **£1475 - £1750** **2018 - 2033**

L'Eglise Clinet has never been a shy wine. Rather, it is muscular and powerful, embodying Pomerol through-and-through. Yet within this style, it delights with its incredible purity of fruit and polished structure. The 2009 does not disappoint, further adding a chiselled freshness of mineral linearity. RK
(GD:92-95. RP:98-100. JR:17.5+. WS:97-100. MJ:17.5)

CH L'EVANGILE **£1350 - £1700** **2017 - 2030**

With a blend of 95% merlot and 5% cabernet franc, this delicious wine absolutely blows the myth that 2009 is a solely a cabernet vintage. Although a little closed on the nose, in the mouth it has a lovely rich chocolate oaked character, with tremendous sweet luscious fruit. The tannins are very rounded creating a long moreish sensation on the finish. DR
(GD:95-97. RP:96-100. JR:18. WS:96-99)

VIEUX CHATEAU CERTAN **£1100 - £1350** **2017 - 2030**

This glorious wine was undoubtedly one of the highlights of the week during the primeur tastings. It is almost Burgundian in style - so graceful and pure. Full of vibrant red and plum fruit flavours, there is nothing forced about this wine. It is an absolute beauty. A wine that completely explodes the myth that power is everything and is surely destined to become one of the wines of the vintage. DR
(GD:94-96. RP:96-99. JR:18. WS:97-100. MJ:19)

CH LA CONSEILLANTE **£800 - £1200** **2017 - 2027**

La Conseillante is one of the great terroirs of the right bank which is most certainly highlighted in this superbly balanced wine. Full of red fruits and purity, this is graceful and pure, focusing on elegance and balance. An almost faultless wine with a long refined finish. Very special indeed. DR
(GD:94-96. RP:95-98. JR:16. WS:95-98. MJ:17)

CH CLINET £600 - £800 2015 - 2022

Very much the modernist's Pomerol, this is supremely rich with its flamboyant cocoa and mocha aromas. In the palate it is sweet and luscious, with slightly dried berry overtones, but crucially the finish is very fresh. A very good example of modern opulent Bordeaux. DR (GD:91-94. RP:97-100. JR:17. WS:95-98. MJ:17.5)

CH PETITVILLAGE £475 - £600 2016 - 2028

A well-managed property owned by the same owners as Pichon Baron, Petit Village keeps making leaps and bounds in terms of its quality. Ripe and ample with plums and sweet red cherries, the 2009 has a firm Pomerol structure that carries it through to its long length. DR (GD:91-93. RP:88-90+. JR:16.5. WS:92-95. MJ:17)

CH GAZIN £400 - £500 2016 - 2030

Gazin has been making some delicious wines over the past few years and 2009 continues to carry the torch. Stylish and focused, it offers ripe, chocolately tannins and flavours that finish on black cherry and bramble fruits. RK (GD:92-94. RP:94-96. JR:16. WS:92-95. MJ:17)

CH FEYTIT CLINET £290 - £350 2014 - 2024

Deep purple and opaque, the 2009's palate matches its colour with aromatic violet, black cherry and chocolate notes. Despite its richness, there is a coolness about it, which adds lift and roundness. RK (GD:90-93. RP:93-95. JR:16. WS:92-95. MJ:17.5)

CH LA CROIX DE GAY £220 - £280 2015 - 2024

This fine estate is making better and better wines. Whilst never the biggest of Pomerols, it is a very uplifting style with appealing, fresh and vibrant fruit and a very attractive plummy finish. DR (GD:91-93. RP:91-93. JR:16.5. WS:89-92. MJ:15)

CH MOULINET LASSERRE £240.00 2015 - 2026

We've been following this Moueix-managed château for a few years now and are currently selling the delicious 2001. The 2009, however, is a step above in power and depth offering an incredibly polished palate of ripe damson plums, sweet bramble fruit and spice. It finishes lifted and fresh. A delightful and well-priced Pomerol. RK (GD:90-92)

LA PETITE EGLISE, 2ND wine of Ch l'Eglise Clinet £180 - £250 2015 - 2028

Undoubtedly Pomerol in character, the 2009 Petite Eglise dishes out a dense palate of roasted coffee, dark chocolate and dried cherries. Masculine but velvety. RK (GD:89-91. JR:16. WS:88-91. MJ:16.5)

CH BONALGUE £180 - £240 2015 - 2025

This is the second year in a row that we have offered Ch Bonlague. We admired its value for money last year, and we have once again fallen under its spell. A lovely 2009 that offers an ample palate of velvety cherry fruit, chocolate richness and bramble freshness. Finishes toasty and smooth. RK (GD:89-92. RP:89-91. JR:15.5. WS:89-92)

RIGHT BANK SATELLITES

	Estimated £ per case In Bond UK	Drinking Dates
CH LES CRUZELLES, Lalande de Pomerol	£180.00	2015 - 2026
Owned and made by Denis Durantou of l'Eglise Clinet, Les Cruzelles is produced with the same touch. Aromatic, rich and ample, the 2009 unveils itself on the palate with vinous King Plums, sweet blueberries and roasted coffee. Finishes smooth and velvety. RK (GD:90-93. RP:90-93. JR:15.5. WS:90-93)		
CH PUYGUERAUD, Côtes de Francs	£99.00	2014 - 2022
Our 'coup de coeur' in 2008 for its incredible value, the 2009 again delivers but it's even bigger with a full-throttle palate of deep purple fruit, meaty undertones and textured Cotes de Francs tannins. Lots of chocolate carry it through to its long length. Produced by Nicolas Thienpont of Pavie Macquin. RK (GD:89-91. RP:87-88. JR:16. WS:87-90)		

WHITES

	Estimated £ per case In Bond UK	Drinking Dates
CH HAUT BRION, Pessac-Léognan	£3000 - £4000	2014 - 2024
Undoubtedly the richest and most intense white wine of 2009, Haut Brion Blanc is a tour de force delivering a penetrating palate of hedonistic fleshy orchard fruit, buttery brioche and gunflint. This has a pronounced New World feel to it at 14.2% but it has more refinement, lift and depth. Its fresh creaminess just goes on-and-on. RK (GD:94-97. JR:17. WS:94-97. MJ:19)		
CH LA MISSION HAUT BRION, Pessac-Léognan	£2600 - £3800	2015 - 2024
Formerly known as Laville Haut Brion, the Dillon family decided to re-establish its original name, La Mission Haut Brion Blanc in 2009. Lighter and more delicate than Haut Brion Blanc, this 2009 reveals a pretty and tender palate of white peach and lemon curd. Its crystal-line structure beautifully expands to its long and layered finish. RK (GD:93-96. JR:17.5. WS:93-96. MJ:18)		
PAVILLON BLANC, Margaux	£800 - £1200	2013 - 2024
An intense and delicious Pavillon Blanc that offers incredibly expressive flavours of pear, quince and pineapple. Despite its obvious richness and power, it is also more restrained than previous vintages at 13.9%. Finishes on loads of minerality. An impressive wine. RK (GD:92-95. JR:17. WS:95-98. MJ:18)		
DOMAINE DE CHEVALIER BLANC, Pessac-Léognan	£600 - £800	2011 - 2018
Fresh zingy fruit aromas, this has a broad and attractive palate, with a nice gravelly feel. An approachable style that will be drinking well very young. DR (GD: 92-94. JR:17.5. WS:95-98. MJ:17.5)		

CH SMITH HAUT LAFITTE, Pessac-Léognan £400 - £600 2011 - 2017

A wine which highlights sauvignon blanc at its best, with its stunningly intense and direct crisp fruit flavours of apricots and pineapples. This is a delicious wine with a lovely vibrant finish. One of my last wines of the primeur week and what a lovely way to finish. DR
(GD:91-94. JR:17. WS:93-96. MJ:17.5)

CH MALARTIC LAGRAVIÈRE, Pessac-Léognan £350 - £500 2013 - 2019

Fresh and lifted, enticing the senses with white peach, citrus zest and almonds. Notably rich, this is reminiscent of 2006, yet it has lots of mineral lift and linear focus as in 2007. RK
(GD:89-92. JR:15.5. WS:90-93. MJ:15.5)

CLARTE HAUT BRION, Pessac-Léognan £300 - £380 2012 - 2019

2ND wine of Ch Haut Brion and Ch La Mission Haut Brion

Haut Brion changed another name this year, this time for Plantiers Haut Brion, the second wine of Haut Brion Blanc and La Mission Haut Brion (formerly Laville Haut Brion). Produced in a similar style as its two grander siblings, the 2009 Clarté nonetheless has a lighter touch and exhibits fresh yellow peach and lemongrass supported by gentle minerality. RK
(GD:89-92. JR:17. WS:88-91)

CH CARBONNIEUX, Pessac-Léognan £200 - £300 2012 - 2018

Plump, easy and fleshy, this 2009 offers fleshy flavours of passion fruit, peach and apricots. An exotic yet sturdy white. RK
(GD:88-91. JR:16+. MJ:17.5)

CLOS FLORIDENE, Graves £115.00 2011 - 2017

The flagship dry wine from white wine master, Denis Dubordieu. The 2009 offers a crisp, clean palate with zesty citrus notes and subtle oak nuances. Succulent and juicy. RK
(GD:88-90. JR:16.5. WS:87-90)



SAUTERNES/BARSAC

Unquestionably the most beautiful sub-region in Bordeaux, Sauternes and its neighbour, Barsac, equally produce some of the most beautiful wines in the world. These glorious creations are the result of a serendipitous marriage of grape variety, location, annual weather conditions and human care and determination. The vineyards are located on the banks of the cool spring-fed Ciron river, which in autumn, flows into the warmer tidal Garonne and creates rolling evening mists which clothe the vines until the afternoon sun burns them off the following day. This cycle creates perfect conditions for the development of botrytis cinerea or noble rot, and the resulting grape juice is a super concentrated sweet, ambrosial nectar which makes the most heavenly and complex wines with extraordinary ability to age. In the past, they were the most expensive and sought after wines in the world. Today, it is the Médoc that has stolen most of the limelight. As a result, they can be good value for what they are because much expense and detail are put into their production. It is said that one vine makes one glass of Sauternes. Some of the prestigious châteaux that call Sauternes and Barsac home include the legendary d'Yquem, the beautiful Climens, and the exceptional Rieussec.

Estimated £ per case
In Bond UK

Drinking Dates

D'YQUEM, 1er Cru Classé Supérieur £2800 - £4000 2016 - 2040+

An incredible Yquem that offers layer-upon-layer of sheer deliciousness - honeysuckle, apricot, lemon verbena and golden plum. Its incredible fine-tuned minerality and lift shows off its laser beam-like finesse, linearity and weightless, while its intense yet silky finish carries on. Just seamless. RK

(GD:97-99. NM:96-98. JR:19+. WS:97-100. MJ:20)

CLIMENS, 1er Cru Classé £900 - £1300 2015 - 2035+

"As usual, there was no final blend of Climens to taste, but a succession of barrel samples representing each picking, rather fewer than usual in 2009 since the vintage was so successful. The first lot, picked on 28 Sep, was incredibly rich and pure and full-bodied. And then the 3 Oct lot was, amazingly, even richer and heavier. Apparently 90% of the crop was picked between 2 and 9 Oct in unusually warm conditions. Two lots picked on 5 Oct showed that the afternoon lot was nervier than the morning lot. Unlike in 2005, for example, the last lots, such as the one picked on 8 Oct, were less rather than more concentrated, and delightfully racy. Great blend of richness, raciness and life. This should be very special indeed and I may be under-scoring it. 14%. 18.5+/20" Jancis Robinson, Purplepages.com

(GD:95-98. NM:96-98. JR:18.5+)

DE FARGUES £900 - £1200 2015 - 2035+

De Fargues is a richer style of Sauternes which lives up to its reputation in 2009. Layered and fresh, its palate is ample with ripe pineapple, yellow plum and candied citrus fruits. Despite its richness, it has incredible lift and poise transforming its lushness into complexity. RK

(GD:93-96. NM:95-97. JR:17.5. WS:91-94. MJ:17.5)

CH RIEUSSEC, 1er Cru Classé £500 - £750 2015 - 2035+

Enticing and wonderfully profound, the 2009 Rieussec is ample with fresh and dried peaches and fragrant grassy notes. Broad yet layered, powerful yet refined, this Sauternes seems to have it all. An assertive wine that has a long, glorious future. RK

(GD:95-97. NM:95-97. JR:18. WS:92-95. MJ:19)

- CH SUDUIRAUT, 1er Cru Classé** £640.00 2013 - 2029
Ch Suduiraut in recent years has become one of the top performers in both great and challenging years and the 09 lives up to all our expectations. A rich and full wine balancing exotic fruits and an open honeyed texture. A very full wine with a subtle marmalade finish. DR
(GD:93-96. NM:97-99. JR:18.5. WS:94-97. MJ:18.5)
- CH COUTET, 1er Cru Classé** £550.00 2014 - 2029
Without a doubt one of the highlights of the Sauternes tasting, full of pure honeyed fruit on the nose. This is gloriously sweet, with a vibrant intensity. A very clean pure wine, with subtle honeyed and orange peel flavours, and a layered silky texture that made it almost impossible to spit out! A real stunner. DR
(GD:93-97. NM:96-98. JR:16. WS:95-98. MJ:18)
- CH GUIRAUD, 1er Cru Classé** £380.00 2014 - 2028
With over 35% Sauvignon in the blend, this gorgeous wine offers a lovely contrast to the majority of Semillon based Sauternes. Very intense flavours, with layers of complexity, this is sweet, fresh and direct, with a lovely, classy and long finish. Possibly the best Guiraud for twenty years. DR
(GD:92-95. NM:94-96. JR:18. WS:95-98. MJ:17)
- CH LA TOUR BLANCHE, 1er Cru Classé** £450.00 2014 - 2030+
Lush with apricot, peach and succulent mandarin orange, this 2009 is wonderfully concentrated with further layers of poised minerality and crunchy freshness. A delicious, full-bodied Sauternes which will not disappoint Tour Blanche followers. RK
(GD:92-95. NM:94-96. JR:18. WS:91-94. MJ:18.5)
- CH LAFAURIE PEYRAGUEY, 1er Cru Classé** £350.00 2013 - 2027
Brilliant golden colour, this has a wonderfully open honeyed fruit nose. In the mouth it shows a fine balance between sweetness, a clean freshness and a ripe velvety coating. A very good example of the qualities of the 09 vintage. DR
(GD:92-95. NM:92-94. JR:17+. WS:90-93. MJ:18.5)
- CH DOISYVEDRINES, 2ème Cru Classé** £245.00 2014 - 2028+
For a lighter-styled Sauternes, we always love to taste Doisy Védrières as it is always poised, pure and feminine. In 2009, it is possibly the most elegant of all Sauternes yet it remains intense and complex. A delicious, moreish dessert wine. RK
(GD:92-95. NM:92-94. JR:15.5. WS:92-95. MJ:17.5)
- CH D'ARCHE, 2ème Cru Classé** £210.00 2012 - 2023
Gentle botrytis aromas, this is a very open and opulent Sauternes balancing opulence and freshness. Full of exotic fruit and a finely sweet but not cloying finish. DR
(GD:91-93. JR:17. WS:91-94. MJ:17)

