



2010

BORDEAUX

EN PRIMEUR

GOEDHUIS & CO

FINE WINE MERCHANTS

WINE REGIONS OF BORDEAUX



INDEX

	Pages
St. Estèphe	4
Pauillac	5-7
St. Julien	8-9
Margaux	10-11
Médoc	12-13
Pessac-Léognan / Graves	14-15
St. Emilion	16-18
Right Bank & Satellites	18
Pomerol	19-20
Whites	21-22
Sauternes & Barsac	23-24

BORDEAUX

EN PRIMEUR 2010

An "Embarrassment of Riches"

It is with some trepidation that I start to write up the wonderfully successful 2010 vintage in Bordeaux. "Not another great year" is the inevitable response from wine lovers and 'en primeur' buyers around the world. In actual fact, back-to-back years of exceptional quality are very rare indeed. Whilst 1989/90 could be classified as such, in reality we have to go as far back as 1899 and 1900 to find the last really great back-to-back vintages. Sadly, I have tasted neither so I am unable to make a comparison! What is clear from having been to Bordeaux on two separate weeks in April is that 2010 is a very special year and the absolute equal of 2009 in terms of quality. It is, however, totally different in style.

The majority of the great wines of 2010 are Cabernet Sauvignon-based, but the finest Merlots stand alongside the very best of the vintage. If 2009 was a vintage about opulence and accessibility, the 2010s are all about power, intensity and structure. It is always difficult to make vintage comparisons, but for me they are almost turbo-charged 1996s. The finest wines have the brightness and freshness of fruit that is such a strong character of 1996, but with greater levels of intensity and concentration. The result is that the most successful wines of 2010 have wonderful structure and will most definitely reward patience. These are wines built to last rather than provide youthful hedonistic pleasure.

The Key to the 2010 Vintage - The Weather

The key to every vintage is the climate although in some years, particularly when it's wet and the vines are diseased, the Vigneron's role can be of equal importance. This was most definitely not the case in 2010. Estate owners and managers could simply sit and watch what nature provided with viticultural treatments kept to a minimum, and at the time of the harvest, see wonderfully clean, very small fruit being gathered.

After a long and cold winter the spring was extremely irregular. Early June was cool and wet, which resulted in a slightly disjointed flowering. Consequently, pollination was not ideal which had the effect of reducing yields later in the year. In hindsight, the relatively high level of rainfall in the first 3 weeks of June was a blessing as July and August were uncharacteristically dry. August was sunny but surprisingly cold - particularly the night time temperatures - slowing down the sugar development and maintaining excellent acid levels in the grapes. These very dry conditions continued during the first week in September and, although the greatest Bordeaux vintages are always years of drought, the châteaux owners were beginning to be concerned. The much needed showers arrived in the second week of September. They refreshed the vines and gave them added life for their final period of ripening before the harvest.

The harvest began in the most perfect of conditions. The berries were small, ripe and healthy with very high levels of phenolic development (tannin levels). It is the combination of these factors which helped create such concentrated and intense wines in 2010. In addition, the cool conditions in August provided fabulous freshness and brightness of fruit in the very best wines of the vintage.

The harvest for most people started with the Merlots around the third week of September and the Cabernets at the end of the month with the final varieties such as Petit Verdot by the end of the second week of October. Conditions were perfect and the healthiest of grapes for many a year were gathered with huge enthusiasm, only marred by its lack of abundance following the cold flowering and dry summer months.

The Wines

The result is wines of huge levels of concentration and intensity. The low yields (in some cases 30% down on 2009) were due to the size of the berries rather than poor bunch development. It is these small berries which have had such an influence of the finished style of the wine.

The finest estates in the Médoc have truly excelled. They have created wines with extreme “highs” of everything: ripeness of alcohol, strong tannin levels and great freshness. This combination has helped to make big bold wines which will benefit from bottle age and have huge potential to give pleasure to future wine loving generations.

In the Right Bank, home to St Emilion and Pomerol, there are two very different styles. It all depended on how the predominant variety - Merlot - was handled at the time of picking. The berries were as small as the Cabernet Sauvignon in the Médoc and reached optimum ripeness towards the end of September. The crucial thing was to handle the grapes gently and not to over-extract by restricting maceration and fermenting at slightly cooler temperatures, thus preserving the harmony and balance in the wines. As a result, the best wines such as Vieux Château Certan, Cheval Blanc, Le Pin, Canon and others are exquisite. Sadly, for those producers who were a little heavier handed, their wines appear to be too alcoholic and austere and will struggle to give much pleasure in the future.

Some lovely white wines have been made from both Sémillon and Sauvignon. The wines have balance and freshness. They are not necessarily wines for the long term, but for lovers of high quality white wine, they rival the very best from any other region in the world.

Finally, two of my favourite appellations: Sauternes and Barsac. 2010 has produced some excellent wines. They don't have the same levels of botrytised power and weight that we saw in 2009, but they have glorious balance. It is a more elegant vintage and the wines are not excessively sweet. They have a delicious purity of fruit and lovely fresh palate feel, making them uplifting and hugely pleasurable, which will appeal to a great cross-section of consumers.

Conclusion

2010 is a very high quality vintage indeed. Production is down in comparison to 2009, partly due to lower yields but also the châteaux owners' selection of fruit becoming stricter and stricter year-on-year. With the development of many 2nd wines reaching a new cult status and the introduction of a 3rd wine by some properties, the quantity of fruit going into the Grand Vin becomes less and less. As an example, in 1982 Ch Latour would have made 27,000 cases of Grand Vin, but in 2010 there will only be 9,000 cases.

The result is, we fear, even further pressure on prices for the very best wines of the vintage. But, we are committed in our drive to encourage châteaux owners to be sensible with their pricing policy for such a special vintage. Whilst the Asian markets are very important, it is vital in our view that the Bordelais don't forget their loyal long-term consumers, who year in year out, buy for the pure pleasure of drinking great wines. We can only hope they listen.

Most importantly of all, we have a very high class vintage on our hands....

-David Roberts MW

Our Recommendations

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

Latour, Lafite Rothschild, Margaux, Haut Brion, Mouton Rothschild, Léoville Las Cases, Cos d'Estournel, Montrose, Ducru Beaucaillou, Palmer, Pichon Lalande, Pichon Baron, Pontet Canet, La Mission Haut Brion, Le Pin, Ausone, Vieux Château Certan, l'Évangile, la Conseillante, Tertre Rôteboeuf, Haut Brion Blanc, La Mission Haut Brion Blanc.

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

Léoville Barton, Léoville Poyferré, Pavillon Rouge, Rauzan Ségla, Calon Ségur, Grand Puy Lacoste, Maléscot St. Exupéry, Branaire Ducru, Gruaud Larose, d'Issan, Domaine de Chevalier, Chapelle de la Mission Haut Brion, Haut Bailly, Petit Cheval, Canon, Pavie Macquin, Larcis Ducasse, Beauséjour Duffau Lagarosse, Gazin, Petit Village, Domaine de Chevalier Blanc.

Recommended value wines of the vintage:

Haut Batailley, Batailley, Phélan Ségur, Ormes de Pez, Haut Bages Libéral, Moulin Riche, Cantemerle, Lacoste Borie, Lanessan, Poujeaux, Sénéjac, La Tour du Pin, Fonbel, Puyguedaud.

Tasting Notes & Scores

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), James Suckling (JS) and Matthew Jukes (MJ). The tasting notes were written by both David Roberts (DR) and Robin Kick (RK) or wine critics when indicated.

Our Scores

Though we have detailed tasting notes that describe the character of the wines, we have also scored them. As many reviewers have their own systems, we have found it more helpful to follow the 100 point scale; we feel it allows for greater focus and enables the reader to compare them to their equivalents in international journals. *This is how we interpret our scores:*

96-100 - Exceptional

93-96 - Outstanding

90-93 - Very good

87-90 - Good

Drinking Dates

Drinking dates are never an exact science, particularly with wines that are tasted at such a young age. For this reason, we have taken a more conservative approach with our drinking dates. However, many wines will change in bottle and some may open up earlier than anticipated. Likewise, some drinkers enjoy younger wines that retain their power and youthful vigour. In this case, we encourage those drinkers to experiment by opening a bottle earlier than the dates indicated and then judge how much further the wine needs to develop.

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.

ST ESTÈPHE

- | | Estimated £ per case
In Bond UK | Drinking Dates |
|---|------------------------------------|----------------|
| CH COS D'ESTOURNEL, 2ème Grand Cru Classé | £2150 - £2800 | 2022 – 2040 |
| This glorious wine depicts Ch Cos d'Estournel absolutely at its best. Not the powerful monster of some years, but a wine with stunning finesse and refinement, a wine which balances harmony, with its naturally strong tannic backbone. A very precise and classy wine with 78% of Cabernet Sauvignon in the blend, highlighting this variety's great success in the vintage. A great wine in the making. DR
(GD:94-97. RP:95-97. JR:17. WS:92-95. JS:96-97. MJ:18.5) | | |
| CH MONTROSE, 2ème Grand Cru Classé | £1150 - £1500 | 2024 – 2045 |
| Quite a powerhouse in 2010, Montrose displays an incredible palate with perfumed notes of liqueur-like red and black cherries, gently roasted spice and cedar. Its tannins are mouth-coating and ultra-fine. Brooding and backwards, this could be nothing but St. Estèphe. Very impressive. RK
(GD:94-96. RP:96-99+. JR:17. WS:95-98. JS:95-96. MJ:17.5) | | |
| CH CALON SEGUR, 3ème Grand Cru Classé | £600 - £750 | 2020 – 2035 |
| A stunningly intense wine, with real breadth and direction. This wine focuses on weight and structure, whilst always retaining the natural freshness which the very best wines in the vintage have and a lovely long sweet fruit finish. DR
(GD:92-94. RP:92-94+. JR:18. JS:92-93) | | |
| CH LAFON ROCHET, 4ème Grand Cru Classé | £300 - £350 | 2020 – 2035 |
| Lafon Rochet has made incredible progress over the past 5-6 years, and they feel that their 2010 is the best wine they have ever made. Aromatic with notes of violets, chocolate and cherries, this offers wonderful balance between power and refinement. It expands brilliantly on the palate finishing long and fine. RK
(GD:91-94. RP:92-94. JR:16.5. WS:90-93. MJ:17.5) | | |
| CH PHELAN SEGUR | £250 - £320 | 2018 – 2030 |
| As always, this exceptional Cru Bourgeois Exceptionnel estate has yet again punched well above its weight. Brilliant purple in colour, this has a lovely pure dark berry fruit aroma and flavours, supported by appealing grainy tannins, so typical of the appellation. A wine of poise with a long and well balanced finish. DR
(GD:91-93. RP:89-91. JR:18. WS:90-93. JS:92-93. MJ:17.5) | | |
| CH ORMES DE PEZ | £220 - £270 | 2018 – 2030 |
| Owned, managed and produced by the Cazes family (of Lynch Bages), Ormes de Pez has a similar feel to its more distinguished relation but less dense. Deep in colour with a tightly wound core of fruit and St Estèphe tannins, this is a solid wine that provides very good value in an increasingly dear region. RK
(GD:91-93. RP:87-90. JR:17. WS:91-94. JS:92-93. MJ:17) | | |



PAUILLAC

	Estimated £ per case In Bond UK	Drinking Dates
CH LAFITE-ROTHSCHILD, 1er Grand Cru Classé	£10000 - £14000	2025 – 2055
Despite alcohol levels and acidity being very similar to the 2009, this is a very different wine. One of our wines of the vintage, the 2010 Lafite is cut from the Pauillac cloth, delivering an incredibly endowed palate of cassis, redcurrant, spice and pencil lead. Extraordinarily refined yet omnipresent with its ultrafine tannins, stratified layers and wonderful lift. Just amazing and very Lafite. RK (GD:96-99. RP:98-100. JR:19. WS:96-99. JS:95-96. MJ:19)		
CH LATOUR, 1er Grand Cru Classé	£9500 - £12500	2025 – 2060
A real showstopper and undoubtedly a great wine in the making. This is everything that Ch Latour should be with its huge brooding power and stunning volume of fruit. With over 90% of Cabernet Sauvignon in the blend this is an immense wine - rich, full and concentrated. For some, its weight and structure could be a little overburdening, but there are huge levels of complexity, and this is very much destined for the long term. A class act. DR (GD:96-99. RP:98-100. JR:19. WS:96-99. JS:98-99. MJ:19.5)		
CH MOUTON ROTHSCHILD, 1er Grand Cru Classé	£7000 - £9000	2025 – 2055
Intense bright dark berry fruit characteristics on the nose. This is a wine full of layered currant flavours, full of vibrancy and intensity. A naturally rich wine with great volume and texture. A wine which will really excite all Mouton lovers with its show-stopping flavours and deliciously full finish. DR (GD:96-98. RP:97-100. JR:18.5. WS:95-98. JS:99-100. MJ:18.5)		
CARRUADES DE LAFITE, 2nd wine of Ch Lafite	£2000 - £3000	2018 – 2030
A gentle, beautiful wine that is a definite 'chip off the old block'. Lifted with notes of violets, blueberries, and sweet raspberries, yet grounded with warming spices and brown sugar. A subtle seductress that will charm (with style) for years to come. RK (GD:93-95. RP:91-94. JR:17.5. WS:93-96. JS:95-96. MJ:17.5)		
LES FORTS DE LATOUR, 2nd wine of Ch Latour	£1750 - £2500	2020 – 2035
Possibly my favourite of all the 2nd wines, this is punching well above its weight and has a real feeling of ripeness. A structured wine and yet not forced, this is a wine of great balance. The balance between ripeness and freshness is exquisite and this stands alongside some of the very best of the vintage. DR (GD:93-96. RP:92-95. JR:18. WS:93-96. JS:94-95. MJ:18)		
CH PICHON LANDE, 2ème Grand Cru Classé	£1350 - £1750	2020 – 2040
More Cabernet Sauvignon than usual (66% compared to 30-35%) has helped create an incredible 2010. Still very Pichon Lalande in style with its pretty and velvety core of fruit, the property really harnessed the vintage's exceptional Cabernet to catapult this wine into the stratosphere. Very impressive. RK (GD:95-97. RP:92-95+. JR:17. WS:92-95. MJ:18)		
CH PICHON BARON, 2ème Grand Cru Classé	£950 - £1250	2019 – 2038
A wonderful Pichon Baron with its richly hedonistic aromas and flavours. Quite simply a stunning example of both Pauillac and Pichon. Full of freshly picked berry aromas, the palate focuses on strong dark cherry flavours, with hints of cocoa, aided by a fine freshness on the finish. A truly lovely wine which should form part of any 2010 cellar. DR (GD:93-95. RP:97-99+. JR:18. WS:95-98. JS:95-96. MJ:18.5)		

Estimated £ per case
In Bond UK Drinking Dates

CH PONTET CANET, 5ème Grand Cru Classé £950 - £1300 2020 – 2045
Despite an incredible 2005 and a spectacular 2009, Alfred Tesseron feels that the 2010 is his best vintage to date. Perhaps working even more of his vineyard biodynamically played a part, but the results are pretty exceptional. Dark and brooding with violets, sweet damson plums, blueberries and incredibly fine, mouthcoating tannins. Firm with excellent backbone and length. Very Pauillac. RK
(GD:95-97. RP:96-100. JR:17.5+. WS:96-99. JS:97-98. MJ:19)



CH LYNCH BAGES, 5ème Grand Cru Classé £ 900 - £1200 2022 – 2045
A very classic example of Pauillac, with deep blackberry aromas, and a natural intensity of fruit in the palate. This wine contains the firm tannic structure which is so much a characteristic of the vintage and appellation and has a long and well-balanced finish. DR
(GD:93-95. RP:95-97. JR:16. WS:95-98. JS:98-99. MJ:17.5)

CH DUHART MILON, 4ème Grand Cru Classé £800 - £1000 2020 – 2035
Strong dark cassis aromas, this wine is full of firmness and masculinity. A wine which focuses on power rather than grace and will require a few years bottle age before it reaches its peak. DR
(GD:92-94. RP:94-96. JR:17+. WS:92-95. JS:91-92. MJ:17)

CH GRAND PUY LACOSTE, 5ème Grand Cru Classé £550 - £650 2020 – 2038
Grand Puy Lacoste is absolutely spectacular in 2010, but every vintage since 2005 has hit the nail on the head with its velvety structure, incredible balance and finesse. Mouthfilling with lots of black cherries, violets and roasted coffee, the 2010, is intriguing yet also more backwards than it first lets on. But with time, this will be wonderful. One of our wines of the vintage. RK
(GD:94-96. RP:93-96. JR:17. WS:92-95. JS:95-96. MJ:18.5)

CH CLERC MILON, 5ème Grand Cru Classé £380 - £480 2020 – 2035
A beautiful and well-balanced Clerc Milon with aromatic notes of cinnamon apple laced with redcurrants and blackcurrants. Subtly opulent in flavour but notably restrained in texture, this is a beautiful Clerc Milon. Finishes polished and long. RK
(GD:91-94. RP:91-93. JR:17. WS:93-96. JS:95-96. MJ:17.5)

CH D'ARMAILHAC, 5ème Grand Cru Classé £320 - £390 2019 – 2032
Rich warm summer berry aromas, with hints of violets and lavender. This is a lovely, gracious and rounded wine, concentrating on luscious fruit in the mouth. A style which will give a huge amount of pleasure, with its accessibility of fruit and nicely rounded tannins. Very appealing. DR
(GD:92-94. RP:89-92. JR:17. WS:92-95. JS:92-93. MJ:16.5)

Estimated £ per case
In Bond UK

Drinking Dates

CH HAUT BAGES LIBERAL, 5ème Grand Cru Classé £270 - £340 2019 – 2030
Poised and harmonious with a pretty nose of violets, blackberries and spice. On the palate, it is tight-knit with taut, firm tannins and a sweet, compact core of fruit. Nicely balanced, this will age well. RK
(GD:89-92. RP:91-93+. JR:16.WS:. JS:92-93. MJ:16.5)

CH HAUT BATAILLEY, 5ème Grand Cru Classé £270 - £330 2018 – 2030
Another exciting wine from Haut Batailley. The 2010 delivers a pretty and lifted nose of sweet raspberry, spice and pencil lead. On the palate there is lots of elegance and lingering femininity. It finishes on dark chocolate and suave tannins. Fairly open-knit for a 2010, this looks like it will be at its optimum slightly earlier than many of its neighbours. RK
(GD:91-93. RP:88-90.WS:90-93. JS:92-93. MJ:18)



CH BATAILLEY, 5ème Grand Cru Classé £260 - £320 2020 – 2032
A superb Ch Batailley, the pure fresh berry aromas follow beautifully through into the palate. A wine of great balance, not too powerful, whilst nicely concentrated. This is a very fine Pauillac and a superb example of the well-structured fruit characteristics of the vintage. DR
(GD:92-94. RP:89-91. JR:16.5. JS:92-93. MJ:17)

LACOSTE BORIE, 2nd Wine of Ch Grand Puy Lacoste £160 - £200 2017 – 2026
This wine keeps getting better and better. It was so delicious in 2010 that we had to include it in our offer. Plump yet fresh with notes of black and red cherries, chocolate and violets, this is pretty yet succulent and notably well-balanced. Incredible value. RK
(GD:89-91. JS:90-91. MJ:17)

PAUILLAC

ST JULIEN

Estimated £ per case
In Bond UK Drinking Dates

CH LEOVILLE LAS CASES, 2ème Grand Cru Classé £2300 - £2800 2022 – 2050
A compelling beauty in 2010, this is one of our wines of the vintage. Despite being the most tannic year in Bordeaux, the 2010 could not be more strikingly feminine with its sleek, velvety palate and notable precision and poise. Its notes of succulent raspberry and cassis turn to incredible minerality and underlying power that goes on-on-on. Just seamless. Produced from 82% Cabernet Sauvignon, 10% Merlot and 8% Cabernet Franc. RK
(GD:95-98. RP:95-98. JR:17.5. WS:95-98. JS:95-96. MJ:19)

CH DUCRU BEAUCAILLOU, 2ème Grand Cru Classé £1800 - £2300 2020 – 2045
The 2010 is absolutely Ducru at its best and for me the finest wine that the estate has made for many years. Jet black in colour, this has beautifully perfumed Cabernet aromas, with great levels of intensity whilst always remaining balanced. A wine which exudes class. Rich, full and fresh aided by a lovely ripe tannic structure. A wine which will go on for many years. DR
(GD:94-97. RP:96-98+. JR:18. JS:99-100. MJ:18.5)

CH LEOVILLE POYFERRE, 2ème Grand Cru Classé £900 - £1100 2020 – 2038
Always a favourite of mine in St Julien, this is a beautiful Poyferré. Slightly less masculine in style than the Léoville Barton, this has stunning poise with its gracious velvety fruit texture. A wine which is succulent and full of subtle refinement with a lovely long finish. It will require a lot of will power to avoid drinking before it reaches optimum maturity!! DR
(GD:93-96. RP:95-98. JR:17.5. WS:92-95. JS:93-94. MJ:18.5)

CH LEOVILLE BARTON, 2ème Grand Cru Classé £750 - £850 2020 – 2048
The 2010 Léoville Barton is just spectacular. Its deep purple, opaque hue leads to a pensive yet appealing palate of ripe damson plum, violets and sweet dark chocolate. 2010 is a vintage that compliments Léoville Barton incredibly well. Masculine, yet dazzling. RK
(GD:94-96. RP:91-93+. JR:17.5+. WS:94-97. JS:97-98. MJ:19)

CH BEYCHEVELLE, 4ème Grand Cru Classé £520 - £650 2020 – 2034
A stunning Beychevelle, highlighting the property's return to form. This is a wine full of charm and grace, with its velvety textured fruit, balanced intensity and subtly fresh flavours in the mouth. Beautifully complete and harmonious. All-in-all a very lovely wine. DR
(GD:91-94. RP:90-92. JR:17. WS:91-94. JS:93-94. MJ:17)

CH ST PIERRE, 4ème Grand Cru Classé £480 - £550 2020 – 2036
One of the lesser known Cru Classés that we always appreciate for its complexity, polish and style. The 2010 is discreet on the nose but ample on the palate with lots of firm yet velvety tannins and sweet, succulent fruits and lingering spice. A fine St. Julien that will age beautifully. RK
(GD:91-94. RP:95-97+. JR:17. WS:91-94. JS:92-93. MJ:18)

CH GRUAUD LAROSE, 2ème Grand Cru Classé £450 - £600 2020 – 2036
A fantastic Gruaud and the best that we have tasted in a long time. Aromatic notes of roasted coffee, sweet plum and spice lead to a core that is precise, poised and polished. Wonderfully complete with no hard edges. This is a 'must buy' for followers of this château (and even those who don't). Just brilliant. RK
(GD:93-96. RP:92-94. JR:16. WS:93-96. JS:93-94. MJ:18.5)

	Estimated £ per case In Bond UK	Drinking Dates
<p>CH BRANAIRE DUCRU, 4ème Grand Cru Classé</p> <p>Very appealing perfumed fruit aromas. The power and structure of the 2010 vintage ideally suits the Branaire style. This is a wine of great intensity whilst always remaining balanced. Rich, full and beautifully fresh, very much a class act, highlighting the true character of St Julien, between the power of Pauillac and elegance of Margaux. DR (GD:92-95. RP:93-95. JR:17. WS:92-95. JS:93-94. MJ:18)</p>	£450 - £550	2020 – 2035
<p>CH LANGOA BARTON, 3ème Grand Cru Classé</p> <p>Classically perfumed violet fruit aromas, which are so typical of Langoa at its best. This is a very complete wine with harmonised fruit characteristics, supported by good rounded tannins. It finishes with a beautifully uplifting freshness, to provide length and complexity. DR (GD:92-94. RP:90-92. JR:17.5. WS:92-95. JS:93-94. MJ:18)</p>	£400 - £450	2019 – 2034
<p>CH TALBOT, 4ème Grand Cru Classé</p> <p>One of our favourite châteaux for its notable balance and overall appeal. The 2010 carries forth the vintage characteristics with its core of damson plum, cassis and tobacco. There is an appealing tenderness that softens out the wine and leads it to a bright, lifted finish. RK (GD:88-92. RP:91-93. JR:17. WS:90-93. JS:92-93. MJ:17.5)</p>	£380 - £450	2018 – 2028
<p>CLOS DU MARQUIS</p> <p>No longer a 2nd wine but separated out as an individual vineyard in its own right. This strongly predominant Cabernet wine is hugely complex with a multitude of layers of deep dark berried fruit. A wine with great drive and uplifting freshness; it possesses all the class that one would expect from such fine terroir. DR (GD:93-95. RP:91-93. JR:17. WS:92-95. JS:92-93. MJ:17.5)</p>	£350 - £450	2020 – 2032
<p>MOULIN RICHE</p> <p>This second label of Léoville Poyferré was just delicious in 2009 and it was as incredibly delicious in 2010. Deeply coloured with a lush palate of raspberries and blackberries, it subtly reveals its powerful core by gently unfolding its concentrated, ripe and velvety tannins. Polished and smooth. RK (GD:90-92. WS:90-93. JS:90-91. MJ:17)</p>	£160 - £190	2018 – 2028



MARGAUX

Estimated £ per case
In Bond UK

Drinking Dates

CH MARGAUX, 1er Grand Cru Classé £8000 - £10000 2025 – 2055

It is not often that the first wine of the primeur season ends up being my wine of the vintage but it was so clearly the case with this truly fantastic Ch Margaux. I have tasted it on 3 separate occasions and I could go back and back again...Faultless in both style and balance, this is a great wine in the making. As in all the great Ch Margaux vintages, this is a hugely Cabernet dominant style and just perfect in itself, full of harmony, integration of fruit, tannins and acidity. Beautifully intense without being over-concentrated, it is quite simply a beauty...DR (GD:96-99. RP:96-98. JR:19. WS:96-99. JS:100. MJ:20)

CH PALMER, 2ème Grand Cru Classé £2200 - £2700 2021 – 2040

With 54% Merlot in the finished blend this is a wonderfully contrasting style to its next door neighbour Ch Margaux. Intensely opaque in colour, this is full of brambles and plums on the nose; in the mouth it is intense and concentrated, with a bright freshness on the finish. DR (GD:95-97. RP:95-97 JR:18. WS:95-98. JS:97-98. MJ:18)

PAVILLON ROUGE, 2nd wine of Ch Margaux £950 - £1250 2019 – 2032

As the saying goes, the fruit does not fall far from the tree. And this could not be more apparent than in the 2010 Pavillon Rouge. Cut from the same cloth as Ch Margaux, it opens up with fragrant strawberries, raspberries and blackcurrants. Dainty yet suave with superfine tannins and incredible charm. The château believes that 'never before has Pavillon Rouge come so close to Ch Margaux'. They just may be right. RK (GD:92-95. RP:90-92. JR:17.5. WS:92-95. JS:94-95. MJ:18)

CH RAUZAN SEGLA, 2ème Grand Cru Classé £680 - £800 2020 – 2036

Undoubtedly one of the stars of the appellation of Margaux. Very intense deep berry aromas, in the mouth this is rich, concentrated and typically masculine in style which is very much a Rauzan trait. A wine of huge personality - big and structured with long, full flavours. DR (GD:93-96. RP:92-94. JR:17.5. WS:94-97. MJ:18)

CH MALESCOT ST EXUPERY, 3ème Grand Cru Classé £600 - £700 2020 – 2038

Another star of the Margaux UGC tasting, the 2010 Maléscot offers a beautifully lifted nose of sweet succulent red and black fruits and exotic spice. Clear-cut and focused, its tannins are slightly grippy but are nonetheless nicely enveloped in its soft layers of velvety fruit. A sexy wine with class. RK (GD:94-96. RP:94-96. JR:16. WS:93-96. JS:96-97. MJ:17.5)

CH BRANE CANTENAC, 2ème Grand Cru Classé £470 - £570 2020 – 2038

A superb 2010 that delivers aromatic notes of toasty oak, sweet, succulent fruit and wonderful density and complexity. A poised, clean and refreshing Margaux that will drink nicely over the years. RK (GD:92-95. RP:93-96. JR:17. WS:90-93. JS:91-92. MJ:18)



	Estimated £ per case In Bond UK	Drinking Dates
CH D'ISSAN, 3ème Grand Cru Classé	£420 - £520	2019 – 2034
Emmanuel describes his 2010 as two-thirds 2005 and one-third 2006. Fine-tuned with lots of freshness, his 2010 is powerful but with focus and finesse. Its subtle curves sculpt its density, adding further to its concentration and complexity. This will most certainly delight followers of d'Issan. RK (GD:92-94. RP:94-96. JR:17.5. WS:89-92. JS:93-94. MJ:17.5)		
CH GISCOURS, 3ème Grand Cru Classé	£420 - £500	2020 – 2035
A very classy Giscours, with its dense blackberry fruit flavours, this is a well-structured wine, with tight grainy tannins supported by a rich volume of fruit providing sweetness and charm on the finish. DR (GD:92-94. RP:92-95. JR:17.5. WS:91-94. JS:94-95. MJ:17)		
CH DURFORT VIVENS, 2ème Grand Cru Classé	£270 - £330	2019 – 2032
A firmer style than in 2009, this is quite a big wine with concentrated berry fruit flavours and intense fleshy tannins. A good traditional style. DR (GD:90-93. RP:89-91. JR:16. WS:90-93. JS:91-92. MJ:17.5)		
CH DUTERTRE, 5ème Grand Cru Classé	£240 - £290	2019 – 2032
From the same wine making stable as Ch Giscours this is an extremely reliable property making forward and approachable wines. Fleshy ripe open fruit, this has succulence supported by good intensity of flavours. A strong wine with excellent balance. DR (GD:89-92. RP:87-89. JR:16.5. WS:90-93. JS:91-92. MJ:16.5)		
CH D'ANGLUDET	£200 - £250	2018 – 2030
This is a real beauty in 2010, with its dark cocoa and black fruit aromas. In the mouth it is rich with lovely sweet fruit flavours. A really moreish style that will give huge amounts of pleasure. DR (GD:89-92. RP:89-91. JR:17. MJ:16.5)		



MEDOC

	Estimated £ per case In Bond UK	Drinking Dates
<p>CH LA LAGUNE, 3ème Grand Cru Classé</p> <p>A big weighty wine with masses of dark wild berry flavours. This is full and structured with a natural firmness of fruit and a long complete finish. DR (GD:89-92. RP:93-96. JR:16.5. WS:89-92. JS:92-93. MJ:17)</p>	£360 - £450	2019 – 2029
<p>CH SOCIANDO MALLET, Haut Médoc</p> <p>Strong dark berried-fruit palate. This is a rich and strong wine with masses of firm weight and power. Not for the fainthearted but a very fine example of the quality that can be achieved from some of the more northerly estates in the Médoc. (GD:89-91. RP:91-93. JR:16.5)</p>	£290 - £340	2018 – 2030
<p>CH CANTEMERLE, 5ème Grand Cru Classé</p> <p>The 2010 opens up confidently in the glass with incredible character and polish. Its structure, fruit opulence and freshness are wonderfully balanced making an overall impression of poise, restraint and notable elegance. RK (GD:91-93. RP:91-93. JR:16. JS:93-94. MJ:17)</p>	£230 - £280	2018 – 2030
<p>CH CHASSE SPLEEN, Moulis</p> <p>An extremely well-balanced wine, there is nothing forced just excellent harmony between fruit, tannins and freshness. This is complete, long and a quality example of the vintage at a sensible price. DR (GD:88-91. RP:88-90. WS:89-92. JS:88-89. MJ:17)</p>	£200 - £240	2019 – 2030
<p>CH POUJEAUX, Moulis</p> <p>Nicolas Thienpont started consulting here a couple of years ago, and though we have long enjoyed Poujeaux, we feel that it has become even better. Focused with ample dark berry flavours, freshly picked tobacco and lingering spice. Its chewy tannins lead to a tight, firm finish. Overall, a very nice wine. RK (GD:90-92. RP:90-92. WS:88-91. JS:92-93. MJ:16.5)</p>	£200 - £240	2017 – 2028
<p>CH SENEJAC, Haut Médoc</p> <p>Sénéjac is back on form with an excellent 2010. Richly coloured and mouthfilling with a palateful of sweet plums, blackcurrants and chocolate. This has notable density and concentration and is reminiscent of the 2005 but with a bit more edgy power. RK (GD:89-92. RP:87-90. JR:16.5. WS:89-90)</p>	£150 - £190	2017 – 2028



	Estimated £ per case In Bond UK	Drinking Dates
<p>CH CHARMAIL, Haut Médoc Sweet blackberry fruit aromas. This is a rich and luscious Merlot styled Médoc with lots of polish which will give a great deal of mid-term drinking pleasure. DR (GD:88-90. RP:88-90. JS:88-89)</p>	£120 - £150	2017 – 2028
<p>CH LANESSAN, Haut Médoc A fantastic Lanessan that is opulent yet sculpted with its sweet, aromatic nose and succulent palate of bramble fruit and crunchy griotte cherries. Quite a charismatic wine, its tannins are polished though gently grippy on the finish. This should age effortlessly over the next 15 years. RK (GD:90-92. RP:87-89+. 16. JR:15.5. JS:91-92)</p>	£120.00	2017 – 2028
<p>CH LA TOUR DE BY, Médoc Sweet fresh blackcurrant fruit aromas. This wine focuses on ripeness of fruit and a lovely fresh mouth feel. A wine which will give great pleasure. DR (GD:88-89. JR:16.5. MJ:16)</p>	£115.00	2017 – 2027
<p>CH MALESCASSE, Haut Médoc One of the most consistent Cru Bourgeois in the Médoc. This finely structured wine is full of deep berry fruit flavours, supported by an appealing spicy richness. On the finish it is long, full and subtly fresh. Very good. DR (GD:89-91. JR:16.5. WS:89-92. MJ:16)</p>	£90 - £120	2016 – 2025
<p>CH BEAUMONT, Haut Médoc A well-rounded wine, with smooth dark berry aromas. In the mouth the wine is lively and fresh, with subtly intense tannins. A good Cru Bourgeois example for mid-term drinking. DR (GD:87-88. JR:89-90. JS:89-90. MJ:15)</p>	£95.00	2016 – 2024



PESSAC-LEOGNAN/GRAVES

Estimated £ per case
In Bond UK Drinking Dates

CH HAUT BRION, 1er Grand Cru Classé £7000 - £9000 2025 – 2058
 The Haut Brion tasting is possibly the most professionally organised of all the châteaux tastings in the primeur season. Tasting in quietness in the tower of La Mission, one couldn't help but be struck by the immense quality of this superb wine. A wine of huge depth with layer upon layer of complexity and a stunning integration between fruit, structure and reserved power. This is a very fine wine with a long way to go and equal in class to any previous vintage of this great estate's wine. DR
 (GD:96-99. RP:98-100. JR:18++. WS:96-99. JS:97-98. MJ:19.5)

CH LA MISSION HAUT BRION £5800 - £7200 2023 – 2050
 In some years, La Mission behaves like a 'wild child' while in others it is an astute student of diplomacy and grace. In 2010, La Mission Haut Brion would make Ian Fleming proud. Confident, suave and incredibly refined, it unfolds onto the palate with beautiful layers of sweet morello cherries, milk chocolate and aromatic spices. Sleek but powerful. One of the best La Mission Haut Brions we have tasted that carries its weight incredibly well. RK
 (GD:95-97. RP:98-100. JR:18. WS:95-98. JS:95-96. MJ:18)

CH PAPE CLEMENT £950 - £1200 2022 – 2048
 Followers of Pape Clement will absolutely love the 2010. Rich, toasty and spicy on the nose, it is unexpectedly lifted and fresh on the palate with additional nuances of fresh sweet berries and currants. Its tannins settle in on the finish. This may even convert a few new collectors. Produced from 50% Cabernet and 50% Merlot. RK
 (GD:93-96. RP:93-95+. JR:16.5. WS:93-96. JS:96-97. MJ:16.5)

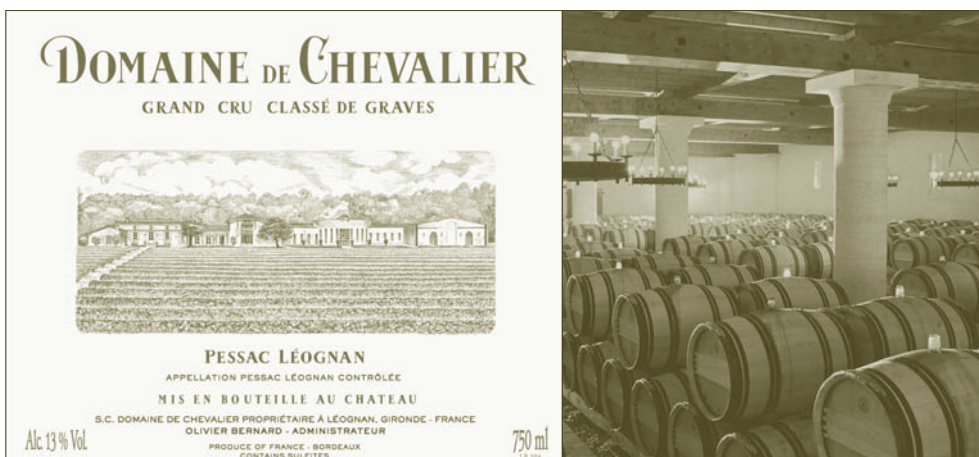
CH HAUT BAILLY £850 - £1000 2021 – 2045
 A wine full of sweetness and opulence balancing the structure of the 62% Cabernet Sauvignon and lusciousness of the Merlot (36%). A firmly structured wine, with good tannic backbone, the fine ripeness of fruit and fresh lively flavours create a wine of real distinction and weight. DR
 (GD:93-96. RP:95-97. JR:17. JS:95-96. MJ:17.5)



Estimated £ per case Drinking Dates
In Bond UK

CLARENCE HAUT BRION, 2nd wine of Ch Haut Brion £800 - £950 2019 – 2038
In the frame of Haut Brion, the 2010 Clarence is calm, smooth and confident. Silky with succulent notes of milk chocolate and sweet yet crunchy morello cherries. Like a black forest gâteau. Finishes on ultrafine, ripe tannins. Like all of the wines from the Haut Brion stable, this 2010 is just beautiful. RK
(GD:92-95. RP:90-93. JR:17.WS:93-96. JS:93-94. MJ:16.5)

LA CHAPELLE DE LA MISSION HAUT BRION, £650 - £800 2018 – 2035
2nd wine of Ch La Mission Haut Brion
Brilliant ruby colour, this has lovely vibrant violet aroma. In the mouth it has great depth of wild bramble fruits; this is open and full, balancing an appealing crispness with structure and harmony. Huge breeding highlights the new heights that all the 2nd wines have achieved. DR
(GD:92-95. RP:91-94. JR: 17.WS:92-95. JS:93-94. MJ:17.5)



DOMAINE DE CHEVALIER £520 - £590 2020 – 2038
An incredibly beautiful 2010 that is silky, refined with polished, ripe tannins and underlying lift. Flavours of roasted coffee, chocolate and sweet blackcurrant further flesh out the core. A very successful 2010 that is the epitome of restraint in a muscular, intense vintage. RK
(GD:94-96. RP:91-93+. JR:17.5+. WS:92-95. JS:95-96. MJ:17.5)

CH LES CARMES HAUT BRION £420 - £500 2019 – 2035
An irresistible style, this is intense and succulent, with a lovely ripe silky texture. A very harmonious wine and undoubtedly one of the stars of the show at the Pessac Léognan tasting. A wine which will give huge pleasure in a few years' time. DR
(GD:92-94. RP:88-90. JR:16-. MJ:17.5)

ST EMILION

Estimated £ per case
In Bond UK Drinking Dates

CHAUSONE, 1er Grand Cru Classé £10500 - £14000 2024 – 2055
Brilliant red berry fruit aromas, this is very fine indeed, balancing a gentle opulence of fruit, with a glorious velvety texture. A strong wine, full of spice and open fruit flavours which finishes with lovely long sweet fruit flavours. DR
(GD:94-97. RP:98-100. JR:18.5. WS:94-97. JS:96-97. MJ:19)



CH CHEVAL BLANC, 1er Grand Cru Classé £8000 - £9000 2025 – 2055
With 56% Cabernet Franc in the blend, this was somewhat reserved when we tasted and therefore less forward than some wines, but its huge potential was very clearly apparent. A deeply structured wine with wonderful balance and very rounded, tight-knit tannins. Not a flamboyant wine, but one of real poise and balance. There is huge potential for this to be one of the outstanding wines of the vintage. DR
(GD:95-97. RP:96-98+. JR:18.5+. WS:95-98. JS:99-100. MJ:18)

LA CHAPELLE D'AUSONE, 2nd wine of Ch Ausone £1400 - £1700 2020 – 2032
A little closed and backward on the nose, but in the mouth the wine has strong rich chocolate and vanilla-oak flavours. A good open style which will provide very enjoyable mid-term drinking. DR
(GD:92-94. RP:92-94. JR:16.5. WS:90-93. JS:95-96. MJ:17.5)

CH TERTRE ROTEOEUF, Grand Cru Classé £645 2019 – 2035
François Mitjavile feels like a transplanted Burgundian hidden away in the St. Emilion hills - passionate and terroir-driven. As a result, his wines are some of the most refined of the region, carrying their beautiful yet intense complexity well. The 2010 is the pinnacle of these character traits, revealing aromatic layers of roasted coffee, venison and bright bramble fruit. Finishes on chocolate and smoke. An extraordinary wine. RK
(GD:94-96. JR:17)

PETIT CHEVAL, 2nd wine of Ch Cheval Blanc £900 - £1300 2018 – 2029
More hedonistic and fleshy than either its newest sibling, La Tour du Pin, or its big brother, Cheval Blanc. This 2010 has incredibly wonderful fruit purity with vibrant notes of crushed raspberries and succulent black cherries. Despite its opulence, it remains wonderfully stylish, fine-tuned and lady-like. Just delicious. RK
(GD:92-95. RP:91-93. JR:17. WS:91-94. JS: MJ:17)

Estimated £ per case
In Bond UK Drinking Dates

CH CANON, 1er Grand Cru Classé £900 - £1000 2021 – 2035
Enticingly strong spiced fruit aromas. In the mouth, this wine exudes class, with a lovely balanced weight of fruit and strong rounded tannins. A very fresh and complete wine, offering a fabulous contrast to many of the super extracted styles that seem to be on the increase within St Emilion. DR
(GD:93-95. RP:92-94+. JR:16. WS:91-94. JS:95-96)

CH FIGEAC, 1er Grand Cru Classé £750 - £1400 2020 – 2035
Amongst some hugely disappointing St Emilion wines at the Union des Grands Cru tasting, it was a huge relief to taste this finely balanced property. This has extremely good intensity of fruit, with gently firm tannins and a long ripe fruit finish. A very appealing style. DR
(GD:92-95. JR:16.5++. WS:93-96. JS:94-95. MJ:17)



CH PAVIE MACQUIN, 1er Grand Cru Classé £700 - £800 2021 – 2036
Nicolas Thienpont's line-up of châteaux was exceptional in 2010 and finishing on Pavie Macquin was a sheer delight. Big, masculine and broad yet wonderfully focused, the 2010 unveils incredible layers of red berry fruit, plums and cedar. Its bright freshness carries it through to its long, notable finish. This has long been one of the better value wines in Bordeaux. RK
(GD:94-97. RP:96-98+. JR:15.5. WS:95-98. MJ:17)

CH BEAUSEJOUR DUFFAU LAGAROSSE, £600 - £800 2020 – 2036
1er Grand Cru Classé
Yet another fantastic wine from the Nicolas Thienpont stable, the 2010 Beauséjour Duffau is charming and refined with incredible depth of character. Its broad palate reveals layers of red cherry, chocolate and blood orange. Intriguing and incredibly polished, it was a definite standout. James Suckling firmly declares, 'Clearly the best wine from here since 1989 or 1990.' RK
(GD:94-96. RP:96-100. JR:16.5. WS:93-96. JS:98-99. MJ:16.5)

CH LARCIS DUCASSE, Grand Cru Classé £400 - £800+ 2020 – 2035
One of the highlights of the Right Bank, the 2010 Larcis Ducasse has exceptional balance between its tender, polished structure and its bold, statuesque presence. Finishes on wonderful velvetiness yet incredible lift. Since Nicolas Thienpont took over winemaking several years ago, this château has gone from strength-to-strength, and the 2010 is a stunner. RK
(GD:93-95. RP:95-97. JR:16.5. WS:92-95. JS:95-96. MJ:16.5)

CH MOULIN ST GEORGES, Grand Cru £275 - £325 2017 – 2028
One of the star wines from the Vauthier stable (proprietors of Ch Ausone). Lovely, full, wild bramble fruit aromas. In the palate this is multi-layered with strong berryed flavours, rounded but intense tannins and an appealingly lively fresh finish. A wine of class and balance. DR
(GD:91-93. RP:87-89. JR:17. WS:90-93. JS:92-93. MJ:17.5)

	Estimated £ per case In Bond UK	Drinking Dates
CH LA TOUR DU PIN	£270 - £330	2017 – 2027
This marks the second vintage of Cheval Blanc's ownership of this discreet St. Emilion château. Gently aromatic with notes of strawberry, cherry and cinnamon. Plush yet fresh and focused. Excellent vineyard management and stellar winemaking have enabled this sleeping beauty to remain a modest 13.5%. RK (GD:90-93. RP:90-93. JR:16.5. WS:89-92. JS:88-89. MJ:17.5)		
CH LA TOUR FIGEAC, Grand Cru Classé	£240 - £290	2019 – 2029
Intense aromas of plums and summer berries. This is an opulent wine with richness and juicy succulent flavours. A very appealing style. DR (GD:90-93. RP:88-90. JR:15.5. WS:90-93. JS:89-90. MJ:16.5)		
CH BERLIQUET, Grand Cru	£220 - £260	2020 – 2032
The 2010 Berliquet opens up with a deep purple, opaque colour with scents of violets, chocolate and dried fruit further lavished in spicy new oak. Its mouthcoating tannins expand on the palate yet are incredibly round and polished. RK (GD:89-92. RP:90-93. JR:15.5. WS:90-93. JS:92-93. MJ:16.5)		
CH DE FONBEL	£160 - £190	2017 – 2025
Always one of the best wines in its price / quality category and 2010 is no exception. Bright open plum fruit flavours, this is a wine of great charm and balance and will give huge pleasure to all St Emilion lovers. DR (GD:89-91. RP:85-87. JR:16. WS:88-91. JS:91-92. MJ:17)		
CH JUGUET, Grand Cru	£110 - £130	2016 – 2022
One of our favourite (and well-priced) St Emilions that we have never been able to offer En Primeur...until now. A deliciously hedonistic and open-knit nose delivers a palate of sweet berry compote and sultry notes of brown sugar. Despite its fruit richness, there is upfront freshness and nice focus. Produced by Christian Moueix of Trotanoy and Certan de May. RK (GD:89-91).		

RIGHT BANK SATELLITES

CH ROC DE CAMBES, Côtes du Bourg	£450	2019 – 2032
Owned and produced by the passionate and ever charming François Mitjavile of Tertre Rôteboeuf, the 2010 Roc de Cambes has similar lines to the Grand Vin with its fine delineation and notes of plump red fruit, roasted coffee and smoke. But it is more open, round and ready. RK (GD:92-94.)		
CH PUYGUERAUD, Côtes de Francs	£90 - £120	2017 – 2024
Puygueraud has been our top value wine for several years running and the 2010 looks to be yet another great success. Deeply coloured with aromatic notes of violets, ripe plums and blackberries. Big and bold but notably charismatic and layered. This delivers far beyond its price point. RK (GD:90-92. RP:87-88. JR:16. WS:88-91. JS:92-93. MJ:16.5)		

POMEROL

	Estimated £ per case In Bond UK	Drinking Dates
LE PIN	£14500 - £16500	2022 – 2045
Quite a different wine on the Right Bank for many reasons, the 2010 Le Pin opens up with an attractive ruby red core and a beautifully delineated nose. A cornucopia of sweet red fruits spill delicately onto the palate – crunchy morello cherry, king plums and scented raspberry. Its tannins are a bit more grippy than its playful nose suggests indicating this has an incredible life ahead. RK (GD:95-97. RP:96-98. JR:18. WS:96-99. JS:95-96. MJ:19)		
CH L'EGLISE CLINET	£3300 - £4000	2024 – 2050
This is a huge wine that is dense, muscular and incredibly complex. A profusion of flavours - sweet, dark plums, cedar, tobacco and exotic spice - fills out the palate before its bold, yet ultra-fine structure sets in and takes hold. Produced with 90% Merlot and 10% Cabernet Franc. RK (GD:94-97. RP:96-100. JR:18. MJ:17.5)		
CH L'EVANGILE	£1950 - £2500	2022 – 2048
Stunning sweet plum fruit nose. This is a beautifully flamboyant wine with lots of silky velvety fruit. A wine balancing composure with exuberance, this will give a huge amount of pleasure to all Pomerol lovers. Absolutely one of my favourites from the Rothschild stable of estates. DR (GD:94-97. RP:96-98. JR:18. WS:94-97. JS:94-95)		
VIEUX CHATEAU CERTAN	£1850 - £2500	2022 – 2045
Unusually for the vintage and the estate this is made up of 86% Merlot and surprisingly little Cabernet Franc (8%) and Cabernet Sauvignon (6%), but it is almost identical in composition to the property's famous 1998 wine. This is undoubtedly a contender for wine of the vintage, with its extreme balance, beauty, and intensity. The flavours are so refined with layer upon layer of complexity. This is a truly outstanding wine, balancing delicacy and perfume of fruit with amazing length. Quite simply glorious. DR (GD:96-99. RP:96-98. JR:18.5. WS:96-99. JS:100. MJ:19)		
CH LA CONSEILLANTE	£1500 - £1900	2021 – 2043
La Conseillante is unique on the Right Bank. Though renowned for its feminine tenderness, its underlying power reminds you it is still Pomerol. The 2010 has a beautifully lifted nose with sweet notes of blueberry, cassis and raspberry. Notably stylish and delineated. Its fine-grained tannins kick in on the finish lending extra length and structure. RK (GD:93-96. RP:95-98. JR:17. WS:94-97. JS:97-98. MJ:18.5)		
CH CLINET	£800 - £1200	2020 – 2042
Château Clinet used to produce more modern wines with notable thrust, plush fruit and oak. Beginning a few years ago, however, they have shown more restraint, terroir and focus. This is particularly true in 2010. Full-bodied with notes of sweet bramble fruit, truffle and roasted game, this wine shows notable class, depth and style within its modern framework. RK (GD:91-93. RP:95-98. JR:16.5. WS:92-95. JS:95-96. MJ:18)		

	Estimated £ per case In Bond UK	Drinking Dates
CH GAZIN	£520 - £600	2020 – 2040
<p>Not only is Gazin one of the most beautiful properties on the Right Bank, it also produces one of its finest wines – one that has been steadily improving over the last 10 years. The 2010 is just superb with mouthfilling flavours and a broad presence. An intriguing combination of umami and fruit expand on the palate which is carried forward by its fine, yet chewy structure. RK (GD:93-96. RP:93-95. JR:17. WS:92-95. JS:92-93. MJ:17)</p>		
CH FEYTIT CLINET	£460 - £520	2019 – 2032
<p>A wine designed to give huge mid term drinking pleasure. This is full of lovely sweet summer fruit flavours. A very moreish style with gracious and soft vanilla oak tannins. A real joy. DR (GD:91-94. RP:92-94. JR:93-94. JS:93-94)</p>		
CH PETIT VILLAGE	£410 - £500	2019 – 2030
<p>Possibly the best Petit Village under Christian Sealy's stewardship. A reserved but wonderfully balanced wine with masses of finesse and refinement supported by sweet ripe fruit flavours. A very complete Pomerol style. DR (GD:91-94. RP:90-92. JR:16.5. WS:89-92. JS:93-94. MJ:17.5)</p>		
CH BEAUREGARD	£290 - £340	2018 – 2029
<p>Brilliant purple colour, this has very appealing bright open fruit aromas. In the mouth it is rich and polished with delicate sweet fruit flavours. A wine of immense charm which will give huge pleasure. DR (GD:91-93. RP:89-91. JR:16. WS:89-90. MJ:17)</p>		
LA PETITE EGLISE, 2nd wine of Ch l'Eglise Clinet	£240 - £270	2019 – 2031
<p>A chip off the old block, this 2010 Petite Eglise is dense, chewy and masculine. More monolithic than l'Eglise Clinet, it offers a solid core of dark berry flavours and notes of molasses and brown sugar. Produced from 100% Merlot. RK (GD:90-92. JR:16.5++. MJ:17)</p>		
CH LA CROIX DE GAY	£220 - £270	2018 – 2030
<p>Quite a modern Pomerol style with rich flavours of chocolate and plums. This is sweet and succulent with a great breadth of fruit. A harmonious wine for mid-term drinking. DR (GD:90-93. RP:89-91. JR:17-. JS:90-91. MJ:16)</p>		
CH BONALGUE	£220 - £270	2018 – 2028
<p>We have followed this excellent value Pomerol for the past couple of years and the 2010 is absolutely on form with its delicious and dense core of fruit. Notes of sweet plum, violets and smoke lift from the glass while the palate is filled with roasted coffee and chocolate. RK (GD:90-92. RP:88-90. JR:15. WS:89-92. JS:90-91)</p>		
CH MOULINET LASSERRE	£210 - £240	2018 – 2026
<p>An opulent Pomerol that harnesses all the ripeness of the 2010 vintage, yet remains fresh, focused and sharp. Its sweet core of red plums, liqueur-like fruits and blackberries fills out the palate and carries it through to its lifted finish. RK (GD:89-91)</p>		

WHITES

	Estimated £ per case In Bond UK	Drinking Dates
CH HAUT BRION BLANC, Pessac Léognan	£6500 - £7500	2017 – 2034
Haut Brion Blanc is a 'tour de force' in 2010. Tantalising with notes of lime curd, sugarloaf pineapple, lemongrass and salt caramels. Though broad, ample and powerful, it is not shy to reveal its softer, sumptuous side with its sweet core of fleshy fruit and rich, round texture. It finishes on muscle and minerality. This is a commanding wine that beckons an experienced driver to take the wheel. One of our wines of the vintage. RK (GD:96-98. RP:94-97. JR:18.5. WS:94-97. JS:100. MJ:18.5)		
CH LA MISSION HAUT BRION BLANC Pessac Léognan	£6000 - £7000	2016 – 2026
A classic blend of 80% Semillon and 20% Sauvignon, this is a fabulous white wine from La Mission. The gentle pure peach flavours are highlighted by the great harmony in this glorious wine. It is not necessarily big, but stunningly balanced with its delicate freshness. DR (GD:95-97. RP:93-95+. JR:18.5. WS:94-97. JS:98-99. MJ:17.5)		
PAVILLON BLANC, Margaux	£950 - £1200	2015 – 2024
A delightful Pavillon Blanc that is bright and lifted with notes of orange zest, cream, peach and spice. Two years ago, the Château began making this in a more restrained and clear-cut style and this is transparent in the 2010. Finishes on minerality and crunchy freshness. RK (GD:91-94. JR:17. WS:91-94. JS:95-96. MJ:18)		
CLARTE HAUT BRION, Pessac Léognan 2nd wine of Ch Haut Brion	£650 - £750	2014 – 2020
As one would expect for the 2nd wine of Haut Brion Blanc, this possesses huge breeding, with its open grapefruit aromas and flavours, it is a wine of great texture and an open fruit style. A lovely dry white Bordeaux. DR (GD:91-94. RP:90-92. JR:17. WS:91-94. JS:92-93. MJ:16)		



Estimated £ per case
In Bond UK Drinking Dates

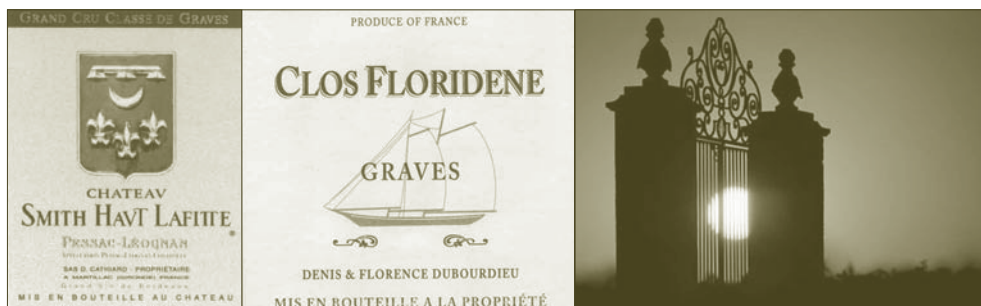
CH SMITH HAUT LAFITTE BLANC, Pessac Léognan £620 - £690 2015 – 2024
Rich but lifted, with zesty notes of honeydew melon, sweet pineapple and pink grapefruit. On the palate, this is full-throttle yet with an excellent sculpted quality, so reflective of the vintage. An excellent white from Smith Haut Lafitte. RK
(GD:91-94. RP:92-95. JR:17. WS:92-95. JS:95-96. MJ:17.5)



DOMAINE DE CHEVALIER BLANC, Pessac Léognan £550 - £650 2015 – 2025
Very attractive pure aromas of limes and citrus fruits. This has a fantastically intense palate, with great weight and freshness. A very classy Chevalier which will be ready to drink at an irresistibly young age. DR
(GD:93-95. RP:92-94. JR:17.5+. WS:91-94. JS:99-100. MJ:17.5)

CH CARBONNIEUX BLANC, Pessac Léognan £230 - £280 2014 – 2022
A clean, fresh wine that offers a lifted palate of zesty citrus fruits and fresh apricots. Its soft and malleable structure makes it feel utterly silky and poised. Finishes bright. RK
(GD:89-91. JR:16.5. WS:89-92. JS:93-94. MJ:17.5)

CLOS FLORIDENE BLANC, Graves £140.00 2013 – 2018
One of our annual favourites, the 2010 Clos Floridène offers lots of lift with mouth-watering flavours of lemon curd, zesty pineapple and crème brûlée. Nicely balanced. Made by the most respected man in Bordeaux for white wine, Denis Dubourdieu. RK
(GD: 89-91. JR:16. WS:88-91)



SAUTERNES/BARSAC

Estimated £ per case
In Bond UK

Drinking Dates

CH D'YQUEM, 1er Cru Classé Supérieur £5500 - £6500 2018 – 2045
Bright golden yellow in colour, this is a deliciously pure style full of apricot and tropical fruits. Lovely cleanliness, great freshness and a beautiful contrast to the more weighty style produced in 2009. Pierre Lurton likens it to the very fine 1988, and I think he is absolutely right. DR
(GD:93-95. RP:96-98. NM:96-98 JR:18.5. WS:93-96. JS:94-95. MJ:18.5)

CH CLIMENS, 1er Cru Classé £1500 - £2000 2017 – 2038
The purity and elegance of botrytised fruit in 2010 very much suits the Climens style. The various cuvées I tasted highlighted a wine of great finesse and refinement and the gentle sweetness is supported by a bright freshness and masses of length on the finish. A wine with delicious potential. DR
(GD:93-95. RP:94-96. NM:94-96. JR:18)



CH DE FARGUES £900 - £1100 2018 – 2036
Made very much in the De Fargues style, the 2010 is fleshy, corporeal and incredibly layered. Its lifted nose reveals layers of dried peaches, apricots and orange marmalade. There is notable glycerol here adding a nicely measured weight and mouthfeel. RK
(GD:92-95. RP:94-96. NM:94-96. JR:17. WS:92-95. MJ:17.5)

CH RIEUSSEC, 1er Cru Classé £600 - £700 2017 – 2035
A rich and opulent style with more hedonistically sweet tropical fruit flavours than some others in the vintage. A wine which jumps out of the glass and will give sweet wine lovers stacks of pleasure. DR
(GD:92-94. RP:90-92. NM:90-92. JR:17++. WS:93-96. JS:95-96. MJ:18)

CH SUDUIRAUT, 1er Cru Classé £600 - £700 2016 – 2034
A blend of 90% Semillon and 10% Sauvignon, this is a very easy and gracious style, balancing sweetness and opulence. Whilst slightly less sweet than the 2009, it is rich and full of peach and apricot fruit flavours. A very attractive style. DR
(GD:92-94. RP:94-96. NM:94-96. JR:18. WS:93-96. JS:93-94. MJ:18)

CH LA TOUR BLANCHE, 1er Cru Classé £400 - £450 2017 – 2035
Exotic with Riesling-like notes of sweet, aromatic spice, fresh grapes and dried pineapple. A more exuberant Tour Blanche with lots of structure and richness. A Sauternes that you can almost sink your teeth into. RK
(GD:91-93. RP:92-94. NM:92-94. JR:17+. WS:93-96. MJ:17.5)

CH GUIRAUD, 1er Cru Classé £350 - £420 2016 – 2034
A great Guiraud in the making with a lovely elegant honeyed fruit palate. This is a Sauternes of true balance, without being excessively sweet and has a very appealing uplifting freshness on the finish. A delicious wine which will be drinking from an early age. DR
(GD:92-94. RP:91-93. NM:91-93. JR:16.5. WS:92-95. JS:93-94+. MJ:18)

	Estimated £ per case In Bond UK	Drinking Dates
CH DOISY DAENE, 1er Cru Classé	£300 - £370	2017 – 2035
A confident star at the UGC Sauternes tasting, the 2010 combines incredible precision with an impressive depth of fruit and an ethereal touch. Flavours of white and yellow peach, lime zest and lemon grass expand on the palate, finishing with a salty tang. Quite the lady. RK (GD:93-96. RP:92-94. NM:92-94. JR: 17.5. WS:92-95. MJ:16.5)		
CH COUTET, 1er Cru Classé	£270 - £340	2016 – 2032
Always one of my favourite properties, this is an absolute gem in 2010. Lovely intense concentration with bright open botrytised aromas and flavours. Undoubtedly one of the stars of the vintage with its gentle flavours of lychees and fresh orange peel and a long caramelised finish. A real beauty. DR (GD:92-94. RP:93-95. NM:93-95. JR: 18. WS:93-96. MJ:18)		
CH DOISYVEDRINES, 2ème Cru Classé	£230 - £260	2016 – 2031
Ch Doisy Vedrines has become one of the most consistent Barsac estates in recent years. The delicate fruit characteristics of the vintage ideally suit this lovely property. A wine of great harmony and grace - everything that the great sweet wines of Bordeaux should be. Delicious. DR (GD:91-94. RP:91-93. NM:91-93. JR: 17. WS:92-95. JS:91-92. MJ:17.5)		
CH D'ARCHE, 2ème Cru Classé	£190 - £220	2015 – 2028
For price quality from Sauternes this is as good as it gets. Full honeyed fruit flavours, this is appealingly sweet without being excessive. A finely balanced wine, full, rich and long. DR (GD:90-92. RP:91-93. NM:91-93. JR: 16.5 JS:91-92. MJ:16)		



YOUR BORDEAUX 2010 WISH LIST

WHY SEND A WISH LIST?

Many wines are available in limited quantities and will be allocated on release. While we try to accommodate all requests, priority is given to previous years' purchasers and, thereafter, to clients placing balanced requests i.e. those who include and have historically purchased a spread of wines, not just First Growths. Other wines often sell out shortly after release.

To ensure we know which wines you are interested in and can notify you of those wines immediately on release please complete a Bordeaux 2010 Wish List.

Completing a Bordeaux 2010 Wish List is not a commitment to buy. No orders will be confirmed without a re-confirmation from you once the price of the wine has been released.

HOW TO SEND US A WISH LIST?



Register your Bordeaux 2010 Wish List online at www.goedhuis.com



For advice or to register your interest by telephone call our Sales Team on +44 207 793 7900



Complete the enclosed Bordeaux 2010 Wish List and post it to us at: Goedhuis & Co, 6 Rudolf Place, Miles Street London SW8 1RP or fax it to us on +44 (0) 207 793 7170

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TERMS AND CONDITIONS

This wine is offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment 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 £9.95 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 £21.71 per dozen and 20% respectively. Carriage will be charged at cost.

