



FINE WINE MERCHANTS

GOEDHUIS
& CO

ESTABLISHED 1981

BORDEAUX

2011



2011 was a back to front year climatically. As Jacques Thienpont at Le Pin said to us, “*We had our summer in spring and spring in the summer.*” It was never more important to visit Bordeaux during harvest time than it was last year, hence Johnny and I paid a special visit the week of the 12th September to see for ourselves the true state of the vineyards and health of the fruit coming into the wineries.

As merchants, it can be incredibly frustrating to read newspaper articles mid way through a harvest denouncing a vintage or not and with the new found value of the top Chateaux from Bordeaux it was vital that we were fully aware of the strengths and weaknesses of such a vintage as 2011 first hand. Our lasting memory of this trip was twofold: firstly because of the rapport and delight of the vendangeurs and Chateaux owners at harvest lunches and suppers and in particular on our last night in the cuverie of Petrus as we sang ‘old Macdonald’s farm’ to a bunch of baahing Frenchman! But secondly and more seriously due to the extraordinary attention to detail all these great Chateaux take in picking and selecting only the very best fruit for inclusion in the fermentations. There was a high level of rejection of not only bunches but also individual berries failing to make the grade as they pass down the very latest manual and optical sorting tables.

Six months later I felt so much better prepared to assess this vintage having seen what had taken place at harvest time and could really understand the reasons for specific

fruit flavours and characteristics in individual appellations and wines as a result. Having tasted all the wines on a minimum of two separate occasions- firstly during the UGC week just before Easter with the sales team and then again last week with Johnny, Jamie and Tom- I think we can give a very fair and realistic assessment of these wines.

As I claimed in my initial report, whilst the wines are not necessarily comparable with 2009 or 2010, some extremely high quality wines have been made, but selection is vital. In some instances, neighbouring estates were picking the same grape varieties almost two weeks apart, earlier pickers focusing on the freshness and more refined fruit flavours resulting from the thinner skins in 2011, whilst others wanted to maximise ripening potential and weight of fruit and opted for later picking. It therefore highlighted the need to understand and taste all the individual wines.

The Growing Season

The 2011 vintage highlights the skill and importance of individual growers and winemakers. The complacent were most definitely caught out and the challenging climatic conditions meant quick and astute decisions were required throughout the growing seasons. It all started in the spring which was one of the warmest and driest on record. The result was that flowering started almost a month earlier than normal and in mid May, growers were predicting that if they followed their normal 110 day rule between flowering and harvest they would be telephoning their pickers to abandon their summer holidays even earlier than they did in the famed 2003 vintage! Just as growers were beginning to think it was a bit too easy, Mother Nature kicked in. The first appellation to experience the vagaries of the weather was Margaux. A freak hailstorm hit many of its vineyards and, due to their advanced nature, had a devastating impact on production and yield. Whilst initially this was seen as a negative, in fact as the cool July and August conditions progressed, growers appreciated its benefits, reducing yields but enabling maximum ripeness during the cooler July and August days.

The next extreme hitting all the regions was a two day heat wave at the end of June. Astute growers left plenty of canopy on their vines which protected the bunches from heatstroke and scorching, particularly the Cabernet Sauvignon which was the most sensitive to such conditions. In general, though the vineyards coped well and after a worrying lack of rain in early summer July and August made up for this with steady showers and slightly cooler conditions than normal.

Fortunately for everyone, in the last week of August and early weeks of September the weather perked up considerably and apart from a very severe and freak hailstorm again on the 1st September on the plateau of St Estephe, the harvest was relatively uneventful with most growers completing their pickings in ideal conditions before the end of the month.

The fluctuating climatic conditions were therefore not perfect, but far from disastrous. The most important thing was that there was a little bit of something for everyone and the water retentive soils were able to provide continuous moisture to their vines in the cooler months of July and August. For the grape varieties, the earlier ripening Merlots possibly fared slightly better than Cabernet Sauvignon and the cooler conditions highlighted the purity of red fruits and vibrant freshness that the Cabernet Franc can provide in a finished blend. The crucial thing was careful and meticulous vineyard management and the best estates coped admirably allowing each variety to make the most of all the weather conditions during the year.

The Wines

2011 was a low yielding vintage producing wines with intense flavours and quite robust tannins in the Cabernet vineyards following the low yields and also a strikingly classic Bordeaux freshness giving lift and character to the wines. It isn't a totally uniform vintage but the best wines are very good indeed. As I said in my first impressions report, the highlight for me was undoubtedly Pomerol where some sensational wines have been made, some of which may even give more pleasure than the fabled 2009s and 2010s. I find it hard to pick out an appellation that stood over and above the others in the Médoc, but St Estephe deserves particular mention because, after all the doom and gloom of the September hails, there was no sign of this in the tastings and everybody in our team had a favourite in the appellation. The best reds in Pessac-Léognan are extremely good, but overall it was slightly more patchy. The whites are delicious and the sweet wines from Sauternes and Barsac are absolute beauties.

Conclusion

2011 is a vintage which Bordeaux can be proud of, the wines have structure and the best have great freshness of fruit. They will certainly benefit from mid term aging and will provide great pleasure to true traditional claret lovers. The key though to purchasing this year will be totally dependent on price. Our favourite wines which we have selected in our offer will sit very nicely in any Bordeaux lover's cellar, but not at any price. If the Chateaux owners act responsibly and reduce their prices substantially, then there will be bargains to be had and the quality is very much there. The campaign is beginning to get under way and we will watch carefully to see which way they go.

David Roberts MW



TO ORDER

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Our Recommendations

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

Vieux Château Certan Pomerol,
 Ch L'Évangile Pomerol,
 Ch Léoville Las Cases 2ème Cru Classé St Julien,
 Ch Latour 1er Cru Classé Pauillac,
 Ch Lafite Rothschild 1er Cru Classé Pauillac,
 Ch Pontet Canet 5ème Grand Cru Classé Pauillac,
 Ch Montrose 2ème Cru Classé St Estèphe,
 Ch Pichon Baron 2ème Cru Classé Pauillac,
 Ch Palmer 3ème Cru Classé Margaux,
 Ch Cheval Blanc 1er Grand Cru Classé St Emilion.

Recommended wines of the vintage (superb quality and hopefully sensibly priced):

Ch Grand Puy Lacoste 5ème Cru Classé Pauillac,
 Ch Armailhac 5ème Grand Cru Classé Pauillac
 Ch Leoville Barton 2ème Grand Cru Classé St Julien
 Ch St Pierre 4ème Cru Classé St Julien,
 Ch d'Issan 3ème Grand Cru Classé Margaux,
 Ch Canon 1er Grand Cru Classé St Emilion,
 Ch Beauregard Pomerol
 Domaine de Chevalier, Pessac Léognan,
 Ch Haut Bailly Pessac Léognan,
 Ch Climens 1er Cru Classé Sauternes.

Recommended values of the vintage:

Ch Batailley 5ème Cru Classé Pauillac,
 Clos du Marquis St Julien,
 Ch Moulin Riche St Julien,
 Ch Ormes de Pez St Estèphe,
 Ch Bernadotte Cru Bourgeois Supérieur Haut-Médoc,
 Ch Sociando Mallet Cru Grand Bourgeois Haut-Médoc,
 Ch Tronquoy Lalande St Estèphe,
 Ch d'Armailhac 5ème Cru Classé Pauillac,
 Echo de Lynch Bages Pauillac,
 Ch Lafon Rochet 4ème Cru Classé St Estèphe,
 Ch d'Angludet Cru Bourgeois Margaux,
 Ch Dosiy Daëne 1er Cru Classé Sauternes,
 Ch d'Arche Sauternes.

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 tasting notes that detail 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** - An exceptional and potentially legendary wine
- 93-96** - An outstanding wine with notable character and complexity
- 90-93** - A very good wine of reliable quality
- 87-90** - A good and pleasurable wine

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 remained in one place. It is also the only chance to choose format. Since the wine is still in barrel there is still the opportunity to instruct bottling in halves, magnums, double magnums and imperials. Finally, for those wines made in small quantities, this may simply be the only opportunity to buy.

The best estates in St Estèphe are justifiably proud of what they have achieved in 2011. This is the village which was devastated by a freak hail storm at the beginning of September, with rumours that certain vineyards may have lost the majority of their crop. In truth the rumours were greater than the reality and, with some of the most

● **CH COS D'ESTOURNEL, 2ème Grand Cru Classé**
£1,145 per 12 Bottles In Bond

Deeply impressive in terms of its concentration, the 2011 Cos reveals a beautiful, deep purple core and a dense palate of fruit essences - blackberry, blueberries and plums – which are further laced with spice and roasted chocolate. Rather than opulent as some previous vintages, it is direct, focused and incredibly sculpted lending it a sober, serious air. This is the smallest production of Cos since 1991 due to hail. Fine and powerful. RK. Drink: 2020 - 2039 (GD:91-93. RP:90-92. JR:17+. WS:90-93. JS:92-93. MJ:18.)

● **CH MONTROSE, 2ème Grand Cru Classé**
£800 - £1,100 per 12 Bottles In Bond

One of most powerful Montrose's we have tasted in recent years. Yet despite its concentration, it remains transparent, pure and chiselled. Opening up with a discreet nose of violets, on the palate it reveals additional layers of roasted cocoa interlaced with ripe red and black fruits. A dense, tightly wound wine that has incredible potential. Very impressive. RK. Drink: 2021 - 2040 (GD:92-93. RP:91-93. JR:17.5. WS:91-94. JS:92-93. MJ:17.5.)

● **CH CALON SEGUR, 3ème Grand Cru Classé**
£400 - £500 per 12 Bottles In Bond

Deeply impressive in terms of its concentration, the 2011 Cos reveals a beautiful, deep purple core and a dense palate of fruit essences - blackberry, blueberries and plums – which are further laced with spice and roasted chocolate. Rather than opulent as some previous vintages, it is direct, focused and incredibly sculpted lending it a sober, serious air. This is the smallest production of Cos since 1991 due to hail. Fine and powerful. RK. Drink: 2020 - 2039 (GD:91-93. RP:92-94. JR:17+. WS:90-93. JS:92-93. MJ:18.)

advanced selection processes available, the Châteaux have fermented some very good quality fruit, to produce as good a selection of wines in the whole of the Médoc. The best represent the strong robustness for which the appellation has become famous.

● **CH LAFON ROCHET, 4ème Grand Cru Classé**
£240 - £280 per 12 Bottles In Bond

A very polished wine, with its sweet dark intense black fruit flavours there is a fine level of ripeness, aided by excellent intensity and structure. This wine has a fine balance between richness and great freshness of fruit. An excellent St Estèphe. DR. Drink: 2017 - 2026 (GD:88-90. RP:85-87. JR:16. WS:89-92. MJ:17.)

● **CH ORMES DE PEZ**
£210 per 12 Bottles In Bond

Intrinsically St Estèphe, the 2011 Ormes de Pez unveils a chalky chewy palate opening up to plums, blackberries and cassis. While it does not have the same level of polish as Lafon Rochet, its rustic charm makes it appealing and establishes it as a solid, terroir-driven wine. RK. Drink: 2018 - 2032 (GD:89-91. RP:87-89. JR:16.5. WS:89-92. JS:90-91. MJ:17.)



The wines of Pauillac have been characterised by the very low yields following the drier climatic conditions throughout the year. The small berries and intense cabernet flavours this year highlight Pauillac's ability for making the most structured classified growths, and the

natural freshness following the slightly cooler summer conditions provides a cleanliness of flavours. Whilst not everybody succeeded, the successful wines are very profound and textured with excellent aging potential.

● **CH LAFITE ROTHSCHILD, 1er Grand Cru Classé**
£5,400 per 12 Bottles In Bond

A wine of understated class and quality. The great Lafites never exude opulence and flamboyance when young, instead they like to focus on poise and almost aristocratic restraint. The 2011 is a fine example, the delicate fruit flavours are supported by tightly knit but not excessive tannins, a very fine wine with subtle volume and long layered lasting flavours. DR. Drink: 2022 - 2037 (GD:93-95. RP:90-93. JR:18.5. WS:93-96. JS:94-95. MJ:18.5.)

● **CH LATOUR, PAUILLAC, 1er Grand Cru Classé**
£4,000 - £6,000 per 12 Bottles In Bond

Sadly this famous estate's last vintage to be released en primeur, and to what extent any merchant will receive any volumes is not entirely sure. Despite such a contentious decision, its quality this year is in no doubt. This is an outstanding Ch Latour, big rich and powerful with great breadth of layered dark berried fruits. A strongly structured wine with many years aging ahead of it. DR. Drink: 2022 - 2039 (GD:94-96. RP:93-95. JR:18. WS:93-96. JS:95-96. MJ:19.)

● **CH MOUTON ROTHSCHILD, 1er Grand Cru Classé**
£3,000 - £4,500 per 12 Bottles In Bond

An incredibly impressive Mouton, this dazzled tasters this year at the UGC. Very faithful to the house style, this 2011 is polished, deep and complex with a sweet core of fruit liqueur laced with roasted spices, coffee and leather. Despite its classic shell, it has a sumptuous personality. While Lafite is more linear, this is more intoxicating, lively and open. The last vintage from long-time director Hervé Berland who confidently declared that 2011 Mouton is better than 2008, 2007 and 2004 and at least as good as 2001 if not better. RK. Drink: 2021 - 2042 (GD:94-96. RP:93-96. JR:17.5. WS:93-96. JS:94-95. MJ:18.)

● **CARRUADES DE LAFITE, 2nd wine of Ch Lafite Rothschild**
£2,400 - £2,800 per 12 Bottles In Bond

An extremely successful Carruades, with lovely fine purity of red fruits and hints of violets. A wine with lovely balance and tremendously precise fruit flavours and a long elegant finish. DR. Drink: 2017 - 2028 (GD:88-90. RP:87-89. JR:17. WS:90-93. JS:91-92. MJ:17.)

● **LES FORTS DE LATOUR, 2nd wine of Ch Latour**
£1,400 - £1,800 per 12 Bottles In Bond

Very much in the Latour style, this 2011 Forts de Latour is deeply coloured and opaque with a velvety, broad palate and sweet core of fruit. Though its structure is firmly in place, it is sculpted, well-paced and nicely ripe. Its chewy finish goes on and on like an everlasting gobstopper. Distinguished and notably Pauillac, the château compares it to their 2000 in terms of the elegance of its tannins and its freshness. RK. Drink: 2019 - 2032 (GD:92-94. RP:90-92. JR:17. WS:91-94. JS:92-93. MJ:18.)

● **PETIT MOUTON, 2nd wine of Ch Mouton Rothschild**
£800 - £1,100 per 12 Bottles In Bond

This is unquestionably one of the greatest Petit Moutons that we have ever experienced. A deep ruby purple core of colour opens up to a velvety palate of sweet plums, red bramble fruit and mocha. Both succulent and crunchy at the same time, there is an impressive depth of fruit and velvety, firm tannins. Chapeau! RK. Drink: 2018 - 2032 (GD:90-92. RP:87-89. JR:16.5. WS:90-93. JS:89-90. MJ:17.)

● **CH PICHON LALANDE, 2ème Grand Cru Classé**
£800 - £1,200 per 12 Bottles In Bond

A tremendous Pichon Lalande, reverting to its more famed style of silky femininity and fine volume of fruit. This is a gorgeous wine, with its deliciously succulent fruit flavours, with great freshness and vibrance. A wine which exudes class and has a beautifully long pure and refined finish. As Clive Coates MW would say "Bravo!" DR. Drink: 2018 - 2033 (GD:91-94. RP:92-94. JR:16.5. WS:92-95. JS:94. MJ:17.5.)

● **CH PICHON BARON, 2ème Grand Cru Classé**

£800 - £1,200 per 12 Bottles In Bond

Tasted twice with consistent notes, Pichon Baron is one of the highlights of the 2011 vintage. Bright, juicy and glossy, it opens up with notes of cinnamon, crab apples, red cherries and cassis. Velvety yet crunchy and with notable depth of fruit. Produced with 82% Cabernet Sauvignon and 18% Merlot. RK. Drink: 2020 - 2038
(GD: 92-95. RP:90-92+. JR: 17.5. WS:92-95. JS: 92-93. MJ:18.)

● **CH PONTET CANET, 5ème Grand Cru Classé**

£600 - £1,000 per 12 Bottles In Bond

A wine with tremendous natural intensity of fruit and has an appealing balance between deep dark berry fruit aromas and subtle red fruit flavours in the palate. A wine which, as proprietor Alfred Tesseron says, highlights the benefits of biodynamic viticultural practices, with its great depth of flavour and uplifting long defined finish. DR. Drink: 2020 - 2034
(GD:92-94. RP:93-95. JR:17. WS:90-93. JS:92-93. MJ:18.5.)

● **CH LYNCH BAGES, 5ème Grand Cru Classé**

£600 - £1,000 per 12 Bottles In Bond

A very impressive Lynch Bages that opens with an intriguing nose of roasted spices, pencil lead and plums. Notable depth and layers, this may even be a more powerful wine than the 2010. It finishes long on its firm structure and distinguished presence. RK. Drink: 2020 - 2039
(GD:92-94. RP:90-93. JR:16+. WS:90-93. JS:93-94. MJ:17.5.)

● **CH DUHART MILON, 4ème Grand Cru Classé**

£500 - £800 per 12 Bottles In Bond

The strong cabernet structure in this wine is highlighted by its deeply reserved blackcurrant fruit aromas. In the palate the depth of the cabernet is supported by an appealing volume of merlot fruit, to provide richness and volume. This is a very layered and complete wine, which has tremendous potential. Pauillac at its best. DR. Drink: 2020 - 2031
(GD:90-92 . RP:89-91. JR:17. WS:89-92. JS:92-93.)

● **CH GRAND PUY LACOSTE, 5ème Grand Cru Classé**

£300 - £400 per 12 Bottles In Bond

A real candidate for one of the wines of the vintage, particularly if Xavier Borie gets his pricing right this year. The beautifully perfumed floral fruit aromas carry through into the palate, it is quite simply a fabulously appealing wine with its delicious texture, purity of fruit and subtle sweetness of bright dark berried fruits on the finish. An absolute stunner. DR. Drink: 2018 - 2035
(GD:91-93. RP:89-91. JR:17-. WS:88-91. JS:91-92. MJ:18.)

● **CH CLERC MILON, 5ème Grand Cru Classé**

£400 - £480 per 12 Bottles In Bond

The Mouton stable has made light of the difficulties of the 2011 vintage and succeeded with all the wines in their range. This was a delight to taste, with its strong dark berried fruit flavours and deep grainy tannins. A wine with volume and density. DR. Drink: 2019 - 2030
(GD:90-93. RP:89-91+. JR:16.5 . WS:90-93. JS: 91-92. MJ:17.)

● **CH D'ARMAILHAC, 5ème Grand Cru Classé**

£280 - £350 per 12 Bottles In Bond

Mouton was on a roll this year at the UGC and its 2011 D'Armailhac was a total stand out. Polished with quintessential Pauillac notes of pencil lead, glossy red and black fruits and roasted cocoa beans. Earthy but crunchy at the same time with lots of sculpture and lift. Highly recommended. RK. Drink: 2019 - 2032
(GD:90-93. RP:90-92. JR:16.5. WS:90-93. JS:91-92. MJ:17.5.)

● **CH HAUT BATAILLEY, 5ème Grand Cru Classé**

£240 - £280 per 12 Bottles In Bond

A lighter styled Haut Batailley that displays all the grace and refinement of the château's style. The 2011 delivers a sweet, gentle core of raspberries, cherries and spice. Polished, chalky tannins fill out the palate leading it to a refined finish. RK. Drink: 2015 - 2024
(GD:90-92. RP:87-90. JR:16.5. WS:88-91. JS:91-92. MJ:16.5.)

● **CH BATAILLEY, 5ème Grand Cru Classé**

£240 - £280 per 12 Bottles In Bond

Notably structured, this brooding 2011 offers a muscular yet polished palate with a core of blackberries, cocoa and pencil lead. Similar to the 2008 but with more structure and less fruit. This will be one for the cellar but should evolve into an impressive wine. RK. Drink: 2019 - 2032
(GD:90-92. RP:89-91. JR:16.5. WS:90-93. JS:89-90. MJ:17.5.)

St Julien has rightly created a reputation for making the most consistent and uniform wines on the left bank. In 2011 the wine merchants' skill was required to a much greater extent than in 2009 and 2010, which I found much more stimulating. The best wines are extremely fine and sit

amongst the best for the vintage, however any Châteaux slightly complacent in their vineyard management would have been caught out this year; therefore, unsurprisingly, this is a year to buy only the strongest estates in the appellation.

● **CH LEOVILLE LAS CASES, 2ème Grand Cru Classé**

£1,000 - £1,500 per 12 Bottles In Bond

A great Léoville Las Cases in the making and one that stands alongside any of the 1st growths in this vintage. The deep purple colour reflects the brilliant cassis fruit aromas, a wine which opens with an initial velvety texture and develops in the mouth to show its huge weight of fruit, richness and intensity. A very concentrated wine which expresses enormous class. Outstanding. DR. Drink: 2020 - 2039

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

● **CH DUCRU BEAUCAILLOU, 2ème Grand Cru Classé**

£800 - £1,200 per 12 Bottles In Bond

There is often a sumptuous feel to Ducru and this could perhaps be linked to Bruno Borie's penchant for elegance and beautiful women. While he equated his 'voluptuous' 2009 to Beyoncé, his 'savoury, firm and academic' 2010 to Shakira (then Charlize Theron), 2011 seemingly shows a parallel to...Nicole Kidman. Violet and lifted on the nose, there is notable density on the palate yet within a super poised and polished frame. Notable layers with some curves, it finishes firm but with an uplifting salty tang. RK. Drink: 2018 - 2038

(GD:93-95. RP:93-95. JR:17.5. JS:94-95. MJ:18.)

● **CH LEOVILLE POYFERRE, 2ème Grand Cru Classé**

£500 - £700 per 12 Bottles In Bond

Always a favourite of mine and the 2011 has not disappointed. The sweet ripe juicy fruit aromas reflect a warmth of strong cocoa and coffee flavours in the palate. A rich and fleshy wine which finishes with quite strong and robust tannins allowing for a good aging potential. DR. Drink: 2018 - 2032

(GD:90-93. RP:91-94. JR:16+. WS:91-94. JS:91-92. MJ:18.)

● **CH LEOVILLE BARTON, 2ème Grand Cru Classé**

£500 - £700 per 12 Bottles In Bond

Full-bodied buttressed by a solid frame of oak spice, the 2011 opens onto the palate with notes of cigar leaves, blackberries and cassis and with velvety, chewy tannins. As with many youthful Léoville Bartons, this is a bit 4-square but will age nicely into a classy, distinguished wine so representative of its terroir and house style. RK.

Drink: 2020 - 2039

(GD:91-94. RP:90-92+. JR:16.5. WS:90-93. JS:92-93. MJ:17.5.)

● **CH BEYCHEVELLE, 4ème Grand Cru Classé**

£500 - £600 per 12 Bottles In Bond

One of my favourite wines in St Julien this year. Full of ripe unctuous fruit, it focuses on purity and subtlety. Whilst not a massively big wine, it has great balance and will provide huge pleasure for mid term drinking. DR. Drink: 2017 - 2030

(GD:88-90. RP:87-89. JR:16. WS:88-91. JS:90-91. MJ:17.)

● **CH GRUAUD LAROSE, 2ème Grand Cru Classé**

£350 - £500 per 12 Bottles In Bond

An impressive 2011, Gruaud Larose offers admirable freshness and lift within its succulent and layered core. More spicy than fruity at this stage, this is a classic, firm wine that will require a bit of time to open up. RK. Drink: 2019 - 2032

(GD:90-92. RP:89-91. JR:15.5. WS:90-93. JS:92-93. MJ:17.5.)

● **CH ST PIERRE, 4ème Grand Cru Classé**

£300 - £450 per 12 Bottles In Bond

Most probably the least famous of the St. Julien Crus, yet also one of the more consistent and well-made. The 2011 is notably discreet on the nose but nonetheless reveals lots of density and layers on the palate. Brooding but intriguing with ripe tannins and velvety black fruits. This finishes on lacy violets and spice. RK. Drink: 2019 - 2034

(GD:90-93. RP:90-93. JR:16. WS:89-92. JS:89-90. MJ:17.5.)

● **CH LANGOA BARTON, 3ème Grand Cru Classé**

£350 - £400 per 12 Bottles In Bond

Langoa always expresses its charm and openness at a very early stage and the 2011 is no exception. A wine with lovely breadth, it is full and concentrated, with fine layers of dark berried fruit. A fine example of St Julien, balancing femininity with a hint of structure and power. DR. Drink: 2018 - 2030
(GD:90-92. RP:86-88+. JR:16. WS:90-93. JS:92-93. MJ:17.)

● **CH BRANAIRE DUCRU, 4ème Grand Cru Classé**

£300 - £400 per 12 Bottles In Bond

A polished, poised wine, we really enjoy the distinguished style of Branaire Ducru. Aromatic and discreet with notes of red and black fruits and lingering spice, this 2011 has notable balance between its structure, acidity and sweet fruit core. There is some soul here, which makes it particularly enticing. RK. Drink: 2019 - 2033
(GD:92-94. RP:91-93. JR:16. WS:90-93. JS:92-93. MJ:17.5.)

● **CH TALBOT, 4ème Grand Cru Classé**

£300 - £400 per 12 Bottles In Bond

Very intense black fruit aromas, this is a very striking wine, with its open chocolate and spiced vanilla characters in the mouth. A wine which concentrates much more on fruit and harmony rather than power and will provide traditional Talbot lovers with huge pleasure in the future. DR. Drink: 2018- 2030
(GD:90-92. RP:87-89. JR:16.5. WS:89-92. JS:92-93. MJ:17.)

● **CLOS DU MARQUIS**

£300 - £360 per 12 Bottles In Bond

The second label (not the second wine) of Léoville Las Cases which opens up with a mineral, tender palate, ample with darker fruits, soy sauce and smoky notes. Chewy and classic with notable density, this is a wine for the cellar. RK. Drink: 2019 – 2032
(GD:89-92. RP:90-93. JR:17.5. WS:90-93. JS:90-91. MJ:17.5.)

● **CH MOULIN RICHE**

£150 - £210 per 12 Bottles In Bond

With almost 40% of merlot in this blend, this is a very accessible style of wine. The compact cabernet berries are uplifted by a generosity of fruit provided by the merlot. A very appealing accessible wine with a gentle sweetness of fruit on the finish. DR. Drink: 2017- 2028
(GD:87-89. WS:88-91. JS:85-86. MJ:17.)



TO ORDER

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The sound bite at Ch Palmer is that this is their smallest vintage since their famous 1961 vintage with yields of 20 hl/ha! With the exception of a very small number of Châteaux, yields of below 30hl/ha is very much the norm in 2011 for the commune. The slightly harsh conditions in early June, followed by intense heat at the end of the

● **CH MARGAUX, 1er Grand Cru Classé**
£3,000 - £4,500 per 12 Bottles In Bond

Wine director Paul Pontallier's attention is famed throughout the region and we saw this ourselves when visiting this great estate at harvest time last year. The fruits of all his hard work can clearly be seen in this hugely poised and restrained wine. A wine of immense quality with numerous layers of flavours which will, as with all great wines, require a number of years cellarage before reaching its peak. DR. Drink: 2020 - 2037
(GD:93-96. RP:94-96+. JR:17.5. WS:93-96. JS:94-95. MJ:19.)

● **CH PALMER, 3ème Grand Cru Classé**
£1,300 - £1,500 per 12 Bottles In Bond

My favourite wine in the appellation of Margaux this year and a beautiful example of Palmer's famous refinement of fruit. A hugely complex wine with its ripe sweet merlot fruit flavours, supported by a driven intensity from the cabernet. The very low yields of just 20hl per ha make this a very concentrated wine with a long layered finish. A wine with great potential and delicious to boot! DR. Drink: 2020 - 2037
(GD:93-95. RP:92-94+. JR:18.5. WS:92-95. JS:95-96. MJ:18.5.)

month, affected the cabernet sauvignon slightly more in Margaux than the more northerly appellations, hence the most successful estates used a little more merlot in their final blends than normal to give slightly more succulence and flamboyance in their finished wines, but with great levels of intensity.

● **PAVILLON ROUGE, 2ND wine of Ch Margaux**
£800 - £1,200 per 12 Bottles In Bond

2011 marks the smallest production ever of Pavillon Rouge, an incredible 40% less than its 2010 production. And this concentrated intensity can be felt on its palate. Velvety and mouthcoating, it offers lots of ripe tannins, crushed blackberries, raspberries and a vein of liquorice. Dense and chewy, this may be the most masculine Pavillon Rouge we have yet tasted. A true tour de force. RK. Drink: 2021 - 2038
(GD:92-94. RP:91-93. JR:16.5. WS:90-93. JS:89-90. MJ:18.)

● **CH RAUZAN SEGLA, 2ème Grand Cru Classé**
£400 - £600 per 12 Bottles In Bond

The tightly knit tannins and small berried fruit flavours of this vintage ideally suit the Rauzan style. The estate's natural masculinity is clearly expressed, but supported by an appealing volume of dark berried fruits and clean fresh lift on the finish. A very good wine. DR. Drink: 2019 - 2033
(GD:90-92. RP:91-94. JR:17-26. WS:89-92. JS: 93-94. MJ:17.5.)

● **CH MALESCOT ST EXUPERY, 3ème Grand Cru Classé**
£400 - £500 per 12 Bottles In Bond

(A fresh sculpted nose leads to a finely chiselled palate that opens up to both sweet and savoury flavours and lots of layers. Its tannins, though present, are superfine giving it a subtly feminine feel despite its power and prowess. Finishes firm and long. RK. Drink: 2021 - 2038
(GD:90-93. RP:91-93. JR:16. WS:90-93. JS:91-92. MJ:16.5.)



● **CH BRANE CANTENAC, 2ème Grand Cru Classé**
£350 - £450 per 12 Bottles In Bond

One of the most impressive wines at the Margaux UGC, this attractive 2011 opens up with roasted coffee, sweet red cherries and savoury undertones. Its freshness gives it extra lift, sculpt and poise. This is no doubt due to its smattering of Carmenerre, the first vintage where they have used this practically extinct Bordeaux variety. In order to offset global warming, they are embracing various techniques such as including a later ripening traditional variety, as is Carmenerre. A success in 2011! RK. Drink: 2020 - 2036
(GD:91-93. RP:90-93. JR:16.5. WS:88-91. JS:88-89. MJ:17)

● **CH D'ISSAN, 3ème Grand Cru Classé**
£350 - £450 per 12 Bottles In Bond

Whilst a little closed on the nose, this is a clean pure style focusing on its structured blend of 70% cabernet sauvignon and 30% merlot. A wine with freshness and purity highlighting the very best characteristics of the vintage. DR. Drink: 2018 - 2029
(GD:89-92. RP:91-93. JR:17. WS:88-91. MJ:17.)

● **CH GISCOURS, 3ème Grand Cru Classé**
£350 - £440 per 12 Bottles In Bond

Rich aromas of chocolate and vanilla-ed oak, this wine highlights that, with good viticultural techniques, there was an ability to achieve excellent ripeness in this vintage. There is depth of fruit and fine potential for this very successful wine. DR. Drink: 2018 - 2029
(GD:87-89. RP:88-90. JR:16. WS:89-92. JS:92-93. MJ:16.5.)

● **CH DURFORT VIVENS, 2ème Grand Cru Classé**
£180 - £260 per 12 Bottles In Bond

Brilliant purple colour, with open spiced black fruit aromas. This is a clearly defined wine balancing richness and purity. Good length and attractive in an earlier drinking style. DR. Drink: 2017 - 2024
(GD:87-89. RP:83-85. JR:15.5. JS:88-89. MJ:17.5.)

● **CH D'ANGLUDET**
£198 per 12 Bottles In Bond

The first wine to be tasted in a flight 2011 Margaux's and a lovely way to start. This is a balanced and harmonious wine, with a good rounded structure and appealing lively fresh finish. DR. Drink: 2019 - 2027
(GD:87-90. RP:88-90. JR:16. WS:88-91. JS:87-88. MJ:17.)



The central vineyards of the Haut-Médoc and Médoc required careful selection in 2011. The most successful offer very good examples of tightly knit fruit flavours, which is very characteristic of this vintage. In addition, at the

Cru Bourgeois level, they represent strong value for money having avoided the over inflated price increases of the previous two vintages. This area continues to be very good value.

● **CH LA LAGUNE, 3ème Grand Cru Classé**

£300 - £400 per 12 Bottles In Bond

Rightly, considering its 3rd growth status, the pick of the Haut-Médoc. This is a fine concentrated wine, with great depth and richness, highlighting the very best of modern day practices in the winery. A rewarding and intensely flavoured wine. DR. Drink: 2019 - 2027 (GD:89-91. RP:90-93. WS:86-89. MJ:17.)

● **CH SOCIANDO MALLET, Haut Médoc**

£220 per 12 Bottles In Bond

Despite its northerly position it escaped the St Estèphe hailstorms, allowing the wine making team to make a deep and darkly flavoured wine. This has plenty of juice and flesh and an unobtrusive tannic structure. A good and hopefully fairly priced wine. DR. Drink: 2019-2028 (GD:86-88. RP:90-93. JR:15.5. WS:85-88. JS:88-89.)

● **CH CANTEMERLE, 5ème Grand Cru Classé**

££220 per 12 Bottles In Bond

An impressive wine in 2011 which was a true stand out at the tastings. Toasty and layered, it further envelops savoury flavours within its sweet fruit frame. Stylish and elegant yet with depth, it finishes on aromatic chocolate notes. RK. Drink: 2018 - 2030 (GD:89-90. RP:88-90. JR:15.5. WS:87-90. JS:89-90. MJ:16.5.)

● **CH CHASSE SPLEEN, Moulis**

£195 per 12 Bottles In Bond

Aromatic floral fruits, this is a well structured wine with subtle earthy terroir flavours. Not a big wine but refreshing and open in its style. DR. Drink: 2019-2027 (GD:85-87. RP:85-87. JR:15.5. WS:84-87. MJ:17.)

● **CH SENEJAC, Haut Médoc**

£85 - £100 per 12 Bottles In Bond

We have long been impressed by Sénéjac but since Alfred Tesseron was taken on as consultant in 2009, its quality seems to have climbed even further. Liqueur-like bramble fruit opens up on the palate revealing a velvety texture, crunchy acidity and notable intensity. A rich wine for the vintage. RK. Drink: 2017 - 2027 (GD:88-90. JR:14. JS:87-88.)

● **CH BEAUMONT, Haut Médoc**

£90 per 12 Bottles In Bond

A very correct Ch Beaumont at an extremely fair price. The soft violet fruit aromas carry through into the palate, there is a good balance between sweetness of fruit and firmness of structure on the finish. Good for mid term drinking. DR. Drink: 2016-2025 (GD:86-88. JR:15.5. WS:84-87. MJ:15.5.)

The vineyards of Pessac-Léognan cover a large distance and area. The Haut Brion estates and Pape Clement, for example, constitute parts of the suburbs of Bordeaux in Pessac, whilst the Léognan properties are some twenty minutes away further south. It is, therefore, less easy to give a general view for the appellational style in 2011.

● **CH HAUT BRION, 1er Grand Cru Classé**

£3,000 - £4,500 per 12 Bottles In Bond

A complex and restrained Haut Brion highlighting the benefits of almost 20% of cabernet franc to support the merlot and cabernet sauvignon. This has delicious sweet ripe fruit aromas. A very densely structured wine, expressing real poise and masculinity and a lovely gravelly terroir feel. This is a fine example of why Haut Brion is so often considered the most intellectually styled 1st growth. Huge promise. DR. Drink: 2020 - 2036
(GD:93-95. RP:92-95. JR:18.5. WS:93-96. JS:94-95. MJ:18.5.)

● **CH LA MISSION HAUT BRION**

£2,000 - £4,000 per 12 Bottles In Bond

A polished La Mission Haut Brion that opens up with notably ripe fruit, spice and smoke. Silky and expansive, flavours of black cherries, crushed stones and roasted coffee surface on the palate and while its structure is firm, it is refined. A well-balanced and integrated wine with class and character. Like a graduate of finishing school. RK. Drink: 2020 - 2039
(GD:92-95. RP:93-95. JR:17.5. WS:93-96. JS:94-95. MJ:18.)

● **CH PAPE CLEMENT**

£600 - £800 per 12 Bottles In Bond

A dense opaquely coloured wine. This is a very big rich wine concentrating on sweetness and intensity of fruit. A typically powerful Pape Clement with hints of vanilla and oaked tannins and long black fruit finish. Insert tasting note. DR. Drink: 2019 - 2030
(GD:88-90. RP:92-94. JR:16.5+. WS:92-95. JS: 90-91. J:16.5.)

● **CH HAUT BAILLY**

£500 - £700 per 12 Bottles In Bond

Wine Director Veronique Sanders expressed the importance of meticulous and gentle handling of the fruit during the wine making, and the fine quality of their merlot this year can clearly be seen in this excellent 2011. Beautifully sweet ripe loganberry aromas, this is a very layered and rounded wine, with rounded tannins and finely balanced concentration. Classy and complex. DR. Drink: 2020- 2033
(GD:91-93. RP:91-93. JR:17. JS:92-93. MJ:17.)

The whites are very approachable and successful and will give huge pleasure. The reds are more individual, reflecting the philosophy and style of the individual proprietor and the Châteaux's terroir. The strongest wines are strong examples for the vintage.

● **CLARENCE DE HAUT BRION, 2nd wine of Ch Haut Brion**

£700 - £900 per 12 Bottles In Bond

Aromatic notes of brown sugar, sweet crushed fruit and spice nicely sculpt the palate of this medium-bodied 2011. It further offers a fine and delineated structure that slowly reveals itself but in a relaxed, unhurried way. A charming and characterful wine, it is very much reminiscent of older Bahans from vintages like 2000, 2001 and 2004 but with a dash of more power. RK. Drink: 2018 - 2030
(GD:90-92. RP:89-91. JR:16.5. WS:90-93. JS:91-92. MJ:17.)

● **LA CHAPELLE DE LA MISSION HAUT BRION, 2nd wine of Ch La Mission Haut Brion**

£700 - £900 per 12 Bottles In Bond

A difficult wine to taste at the primeur tasting, full of wild bramble fruits and slightly accentuated tannins. The potential is there and this wine will benefit from further months in cask. DR. Drink: 2017 - 2028
(GD:87-89. RP:90-92. JR:17. WS:90-93. MJ:17.)

● **DOMAINE DE CHEVALIER**

£350 - £440 per 12 Bottles In Bond

A lifted, perfumed nose of savoury aromas laced with dried fruits. Poised and well-balanced, it reveals a gentle and sweet core that displays a bit of grip and gravel undertones on the finish. A stylish Domaine de Chevalier that will impress followers of this château. RK. Drink: 2018 - 2035
(GD:91-93. RP:87-89. JR:17. WS:89-92. JS:92-93. MJ:17.)





Always the most difficult appellation to assess because there is such a broad range of styles, due to wine making philosophy and varietal mix in the vineyards. The early budding and flowering in 2011 favoured the earlier ripening merlot, and the cooler summer conditions

enhanced the purity and vibrancy of the red-fruit flavoured cabernet franc variety. As always, careful selection was key when tasting these wines, but the best should be considered very carefully as they have excellent promise.

● **CH AUSONE, 1er Grand Cru Classé**

£4,000 - £6,000 per 12 Bottles In Bond

A lovely blend of bramble fruits and violets on the nose. This is quite a powerfully structured Ausone, but the tremendous volume of fruit and sweet ripe intensity support the layered tannins. A wonderful contrast to the subtle refinement of Cheval Blanc, this is a wine which focuses more on power and masculinity and has very strong aging potential. DR. Drink: 2019- 2034 (GD:92-95. RP:96-100. JR:17+. JS:95-96. WS: 91-93. MJ:18.5.)

● **CH CHEVAL BLANC, 1er Grand Cru Classé**

£4,000 - £6,000 per 12 Bottles In Bond

An exotic wine in 2011, this seemed to embody the scents of a Moroccan tagine with its notes of black olives, Mediterranean spices and grilled lamb. Beautifully polished with ultrafine tannins and incredible layers. They compare it to the 2001 though the 2001 had a higher proportion of Merlot. Produced from 52% Cabernet Franc and 48% Merlot. RK. Drink: 2018 - 2038 (GD:93-96. RP:94-96. JR:19. WS:93-96. JS:93-94 . MJ:18.5.)

● **CH ANGELUS, 1er Grand Cru Classé**

£1,200 - £1,700 per 12 Bottles In Bond

A bold yet succulent 2011 that is firm and nicely balanced for the vintage. Dark bramble fruit and roasted spice flavours fill out the palate while its polished, fine and firm tannins lend grip to the finish. Hubert de Bouïard de Laforest has been working leaps and bounds to ensure Angélu taps into its utmost potential and this can be felt in his ambitious 2011. RK. Drink: 2022 - 2040 (GD:92-95. RP:92-95. JR:16. WS:91-94. JS:93-94 . MJ:17.5)

● **LA CHAPELLE D'AUSONE, 2nd wine of Ch Ausone**

£1,200 - £1,500 per 12 Bottles In Bond

A more voluptuous and giving style than the Grand Vin. The sweet juicy merlot flavours, with hints of vanilla and cocoa, allow it to be more forward and ideal for slightly earlier drinking. DR. Drink: 2018 - 2029 (GD:88-90. RP:91-94. JR:16.5. JS:93-94. MJ:17.5.)

● **CH TERTRE ROTEOEUF, Grand Cru Classé**

£900 - £1,400 per 12 Bottles In Bond

François Mitjavile has done it again. Full, rich yet notably mineral, the 2011 easily opens onto the palate with its sweet core of sappy fruit, smoky notes and savoury undertones of celery seed and tomato confit. Its chalky structure and alcohol level of around 14% are well balanced and nicely fold into its fruit. Fans of Tertre Rôteboeuf will not be disappointed. RK. Drink: 2018 - 2035 (GD:91-94. JR:17.5.)

● **PETIT CHEVAL, 2nd wine of Ch Cheval Blanc**

£800 - £1,200 per 12 Bottles In Bond

The crisp red fruit flavours highlight the characteristic freshness of the 2011 vintage. This has appealing and open fruit flavours, with tight but ripe tannins. Good length and has that all important sweetness of fruit on the finish. DR. Drink: 2018 - 2030 (GD:89-92. RP:87-89. WS:90-93. JS:90-91. MJ:17.5.)

● **CH FIGEAC, 1er Grand Cru Classé**

£800 - £1,200 per 12 Bottles In Bond

A fairly sumptuous nose leads to a powerful, impressively endowed palate with lots of texture, freshness and flavour. Fine, cocoa-like tannins coat the palate while its fleshy dark fruits add depth and density. Finishes on gentle notes of maple syrup and earth. This will require some time but should be an impressive Figeac indeed. RK. Drink: 2021 - 2040
(GD:90-93. JR:17. WS:92-95. JS:93-94 . MJ:16.5.)

● **CH CANON, 1er Grand Cru Classé**

£500 - £700 per 12 Bottles In Bond

True to its unique St. Emilion style, the 2011 Canon offers lots of bright red and black fruits and a focused, chiselled core. Its firm, fine tannins add an additional linear feel and carry it through to its notable length. The château is slowly introducing more Cabernet Franc into the blend, which is historically more traditional for this property. A stylish wine. RK. Drink: 2020 - 2038
(GD:91-93. RP:87-89. JR: . WS:89-92. JS:92-93)

● **CH PAVIE MACQUIN, 1er Grand Cru Classé**

£400 - £600 per 12 Bottles In Bond

Striking aromas of mocha and spice, this is an openly layered wine with a natural sweetness of fruit made all the more attractive by its open freshness in the mid palate. The oak slightly dominates on the finish, but there is plenty of fruit to support this. DR. Drink: 2017 - 2026
(GD:89-92. RP:92-94. JR:14.5. WS:92-95. JS:92-93. MJ:17.5.)

● **CH BEAUSEJOUR DUFFAU LAGAROSSE, 1er Grand Cru Classé**

£400 - £600 per 12 Bottles In Bond

Nicolas Thienpont of Pavie Macquin has been the consultant at this property since the 2009 vintage. There is a Thienpont touch but the wine remains intrinsically linked to its limestone-plateau terroir. The 2011 opens up with notable lift and focus and easily unfolds an impressive core of red cherry and plum compote. Its minerality surfaces mid-palate adding to its precision. Like many 2011s, this is a fairly well-endowed wine which will benefit from some patience. RK. Drink: 2021 - 2039
(GD:91-93. RP:92-94. JR:17. WS:92-95. JS:92-93.)

● **CH LA TOUR DU PIN**

£250 - £300 per 12 Bottles In Bond

A very attractive and classical St Emilion with its beautifully integrated wild forest fruit flavours and finely structured tannins. The lovely use of cabernet franc in the blend provides freshness and complexity on the finish. A fine success for the vintage. DR. Drink: 2018 - 2028
(GD:87-89. RP:85-87. JR:17. WS:87-90. MJ:17.5.)



Pomerol for me is undoubtedly the star of the show in 2011, these are gorgeous wines from the top downwards. There are two main reasons for this; one is that the clay soils coped better with the drier Spring conditions than some other appellations allowing the merlot to thrive and

excel this year; the 2nd is the huge success of the cabernet franc and the estates focusing on these two varieties have achieved huge quality; some in time may even prove more exciting than their 2009's and 2010's. This is certainly the appellation to look out for in 2011.

● **LE PIN**

£10,000 - £14,000 per 12 Bottles In Bond

The new cellar at Le Pin was inaugurated in the 2011 vintage. Fragrant with lifted notes of roasted coffee, liqueur-like bramble fruit and maple syrup. In certain years, Le Pin can be surprisingly Burgundian but this year, its underlying density is quintessentially Pomerol. Its chiselled personality gives the 2011 an overall light, elegant touch. RK. Drink: 2018 - 2034
(GD:94-96. RP:94-96. JR:18. WS:93-96. JS:92-93. MJ:18.5.)

● **CH L'EGLISE CLINET**

£1,200 - £1,500 per 12 Bottles In Bond

Dénis Durantou explained that they picked earlier than most this year, picking their Cabernet Franc when other people started to pick their Merlot, a much earlier ripening variety. The resulting wine is 'classic Atlantic' as he describes it with attractive notes of roasted coffee, clove and ripe plums. Though grounded and poised, it is not shy of its masculine side and embraces it well, creating a firm wine that will age beautifully. RK. Drink: 2020 - 2040
(GD:92-94. RP:92-95. JR:16.5++. WS:91-94. JS:92-93. MJ:17.5.)

● **CH L'EVANGILE**

£800 - £1,200 per 12 Bottles In Bond

A glorious L'Evangile full of sweet spiced merlot fruit, this is luscious and silky and fabulously hedonistic for the vintage. A wine which highlights the very best of this exuberant grape variety with its delicious sweetness and great harmony. A beautiful wine, whilst in no way being over the top, the tannins are soft and the vibrant freshness creates a naturally uplifting feel on the finish. One of the stars of the vintage. DR. Drink: 2018 - 2034
(GD:93-95. RP:88-90. JR:17. JS: 93-94. MJ:18.)

● **VIEUX CHATEAU CERTAN**

£900 - £1,300 per 12 Bottles In Bond

I hardly dare say it, but this could even be better than his great 2010! Proprietor Alexandre Thienpont describes the 2010 as a great Pomerol and the 2011 as a great VCC and I couldn't describe it better. This is an absolute beauty, brilliant purple in colour it has a charm and purity that isn't matched anywhere else this year. Simply gorgeous with its silky velvety texture, amazing balance and long refined finish. Unquestionably my wine of the vintage! DR. Drink: 2019 - 2040
(GD:96-98. RP:94-96. JR:18. WS:93-96. JS:95-96. MJ:19.)

● **CH LA CONSEILLANTE**

£800 - £1,200 per 12 Bottles In Bond

Sweet dark plum fruit aromas and flavours; despite its natural plumpness of fruit it remains tight and intense in the mid palate. A concentrated and powerful Pomerol which will benefit from time in bottle. DR. Drink: 2017 - 2030
(GD:90-92. RP:88-91. JR:17. WS:90-93. JS:91-92. MJ:17.5.)

● **CH CLINET**

£500 - £800 per 12 Bottles In Bond

Though Clinet can be known for its pronounced fruit and oak in some vintages, in 2011 it has found a discreet, elegant side that we really like. Aromatic with sweet, black fruits and roasted spice, it has the fullness of its house style but with lots of poise and polish. It embodies the vintage well with almost essence-like concentration. An attractive, sculpted and succulent wine. RK. Drink: 2020 - 2040
(GD:92-94. RP:92-94. JR:16. WS:91-94. JS:92-93. MJ:17.)

● CH GAZIN

£450 per 12 Bottles In Bond

Tightly wound and chiselled, the 2011 Gazin is a tour de force in power, but on the palate it is still impressively silky with liqueur-like fruit flavours enveloped within its prominent tannic structure. One for the cellar but should transform beautifully. RK. Drink: 2021 - 2039 (GD:90-92. RP:88-91+. JR:16-. WS:89-92. MJ:17.5.)

● CH PETIT VILLAGE

£300 - £360 per 12 Bottles In Bond

Technical director Christian Seely's influence is certainly beginning to show on this superbly positioned Pomerol heading towards VCC and La Conseillante. Its strong flavours of black fruits and cocoa are aided by vibrancy and structure. This has depth and character and highlights the overall success of Pomerol in 2011. DR. Drink: 2017- 2030 (GD:90-92. RP:87-89. JR:16.5. WS: 90-93. JS:92-93. MJ:17.5.)

● CH NENIN

£250 - £320 per 12 Bottles In Bond

Owned by the Delon family of Léoville Las Cases. Since 1997 Nenin has been making excellent strides in its quality over the past few years which may be partially due to a gradual increase of Cabernet Franc in its blend. Super glossy, the 2011 has a marble sheen to it, complemented by an incredible density of fruit and power. Beautifully made, this finishes on attractive notes of roasted coffee and a precise, fresh feel. RK. Drink: 2020 - 2038 (GD:92-94. RP:87-89. JR:16. WS:89-92. JS:90-91. MJ:17.5.)



● CH BEAUREGARD

£240 - £280 per 12 Bottles In Bond

Always a favourite of mine at a superb price to quality ratio. The modern smoky fruit aromas lead into a wine which is full of sweet juicy fruits and masses of charm. This has volume and richness and will undoubtedly give huge appeal to all lovers of this great appellation. DR. Drink: 2017 - 2029 (GD:88-90. RP:84-87. JR:16. JS:88-89. MJ:17. WS: 84-87.)

● LA PETITE EGLISE, 2nd wine of Ch l'Eglise Clinet

£800 - £1,200 per 12 Bottles In Bond

A fabulous second wine, the 2011 is notably polished, lifted and succulent with sweet black cherries and blackberries. The vintage's structure remains very much intact, but it is nicely enveloped within the wine's fruit core, giving an overall feeling of balance. An excellent Petite Eglise which was produced from 100% Merlot. RK. Drink: 2018 - 2029 (GD:90-93. JR:16. WS:87-90. JS:87-88. MJ:17.)

● CH LA CROIX DE GAY

£240 - £280 per 12 Bottles In Bond

The reduced hectareage of this fine estate, down to 10 ha, certainly hasn't implied a reduction in quality. This is open and luscious, full of sweet ripe fruits and layers of medium toast oak. The striking spiced overtones make this hugely appealing and will certainly give masses of pleasure when fully mature. DR. Drink: 2017 - 2029 (GD:88-90. RP:89-91. JR:16. WS:87-90. JS: 87-88. MJ:17.5.)

● CH BONALGUE

£170 - £210 per 12 Bottles In Bond

Located next to La Pointe and Nenin, Ch Bonalgue is an excellent value Pomerol that offers the style of the appellation but at a more affordable price point. The 2011 offers attractive notes of spice which is nicely pleated into a sweet velvety palate of red cherries and blackberries. Lifted and fresh on the finish. RK. Drink: 2017 - 2028 (GD:88-91.)

The right bank satellite appellations performed well in 2011. Many of the leading Chateau owners in Pomerol and St Emilion have invested in these developing appellations which has had the natural effect of driving quality up throughout. Neighbouring vineyard owners

have benefited from their expertise and, as a result, the satellite appellations are a source of very good price-quality ratio wines. We have a small selection here, but of strongly made wines representing, in our opinion, the fine quality achieved throughout the right bank.

● **CH ROC DE CAMBES, Côtes du Bourg**

£300 - £380 per 12 Bottles In Bond

The 'other' wine from François Mitjavile of Tertre Rôteboeuf, the 2011 Roc de Cambes embodies the estate style with its core of ripe red fruits, dried figs, wild herbs and lacy smoky notes. Côtes de Bourg tannins kick in on the finish contributing to its notable length. RK. Drink: 2019 - 2030 (GD:90-92. JR:17.)

● **CH LES CRUZELLES, Lalande de Pomerol**

£120 - £180 per 12 Bottles In Bond

Spicy with zesty notes of wild herbs and sweet bramble fruits. Very fine tannins expand on the palate, lending a structured but also a refined feel as well. A nicely delineated wine that tends to be good value. From Denis Durantou of L'Eglise Clinet. RK. Drink: 2017 - 2028 (GD:89-92. JR:15.5. WS:86-89. JS:89-90.)

● **CH LA PRADE, Côtes de Francs**

£90 - £120 per 12 Bottles In Bond

Super polished with lots of lift, this delicious 2011 opens up with a core of sweet black fruit that is further interlaced with red raspberry, cherry and spice. Notably stylish. This is the personal property of Pavie Macquin's Nicolas Thienpont. RK. Drink: 2016 - 2026 (GD:89-91. RP:86-88. JS:87-88.)

● **CH MONTLANDRIE, Castillon Côtes de Bordeaux**

£140 - £200 per 12 Bottles In Bond

Ch Montlandrie was bought and introduced to the market by Denis Durantou of Eglise Clinet in 2009. St Emilion in style, this is produced from 75% Merlot and 25% Cabernet Franc. On the palate the Merlot shines through with its plump blueberry and polish. Super velvety this finishes on chocolate notes. RK. Drink: 2016 - 2026 (GD:89-91. RP:88-90. JR:15.5. WS:88-91. JS:88-89.)



2011 is unquestionably a hugely successful vintage for the dry white wines of Bordeaux. The cooler summer conditions helped to make very precise wines in very small quantities, therefore they have excellent concentration and structure.

The defining style of the wines have balanced freshness, supported by very charming aromatic fruit qualities meaning that these are wines which will be very pleasant to drink in 2-3 years time.



● **CH HAUT BRION BLANC, Pessac Léognan**
£4,000 - £6,000 per 12 Bottles In Bond

As to be expected, the 2011 is a richer, fuller bodied wine with lots of perfume and a broad mouthfeel. Aromatic notes of sweet yellow peaches, lemongrass and pineapple create an opulent core of fruit that becomes ever so expansive and mouthfilling. Polished and languid, this is reminiscent of a glamorous Hollywood diva slumbering by a glistening pool in the sun. Finishes smooth and long. RK. Drink: 2016 - 2028
(GD:94-97. JR:18. WS:95-98. JS:96-97. MJ:19.)

● **CH LA MISSION HAUT BRION BLANC Pessac Léognan**
£3,000 - £5,000 per 12 Bottles In Bond

A sensational wine which left almost everyone in Haut Brion's famous tasting room nearly speechless. This wine simply has no rough edges, balancing its gentle floral white peach aromas and flavours with a refined opulence. A wine of charm and subtlety and yet incredibly powerful and the complex long flavours seem to remain in the palate forever. A great wine. DR. Drink: 2015 - 2025
(GD:94-97. JR:17.5. WS:94-97. JS: 99-100. MJ:18.)

● **PAVILLON BLANC, Margaux**
£800 - £1,200 per 12 Bottles In Bond

A well-endowed white that still remains poised, pure and balanced (at 13.4%). Incredible layers unfold revealing notes of white peaches, passionfruit, lemongrass and key lime zest. This wine's concentration is utterly impressive, perfectly embodying 2011's vintage characteristics. Paul Pontallier, director at Ch Margaux, claims this is 'a great vintage for whites' and their Pavillon Blanc could turn out to be the white wine of 2011. RK. Drink: 2016 - 2028
(GD:93-95. JR:17. WS:93-96. JS:95-96. MJ:18.)

● **CLARTE DE HAUT BRION, Pessac Léognan**
£380 - £650 per 12 Bottles In Bond

Striking aromas of citrus and limes. This is wonderfully vibrant and direct, with great levels of purity and freshness. This appealing vitality is helped by a breadth and subtle weight of fruit. Appealing and very very drinkable. DR. Drink: 2012 - 2017
(GD:87-89. JR:16.5. JS:94-95. MJ:17.)



● **CH SMITH HAUT LAFITTE BLANC, Pessac Léognan**

£500 - £700 per 12 Bottles In Bond

Zesty with lots of personality and charm, the 2011 Smith Haut Lafitte is an excellent wine that ticks all the white Bordeaux boxes. Ample with peaches, pineapple and citrus zest, this is lathered in layers and freshness with notable complexity, structure and length. A gentle roundness surfaces on the end perhaps due to the 5% of Sauvignon Gris in its blend. Very fine. RK. Drink: 2016 - 2025 (GD:92-94. JR:17.5 . WS:93-96. JS:95-96. MJ:17.5.)

● **DOMAINE DE CHEVALIER BLANC, Pessac Léognan**

£550 - £650 per 12 Bottles In Bond

This famous estate's white wine needs few introductions. Crisp intense citrus and grapefruit fruit aromas. In the palate these lively fruit flavours are supported by subtle floral and white peach flavours. A mouthfilling wine with great balance and subtlety and its huge quality on the finish made it very difficult indeed to accept the Chateau's spittoon in the middle of the tasting room!!! DR. Drink: 2015 - 2026 (GD:92-95. JR:17.5 . WS:91-94. JS: 97-98. MJ:17.)

● **CH CARBONNIEUX BLANC, Pessac Léognan**

£200 - £240 per 12 Bottles In Bond

Poised and clean with lots of zesty citrus fruits, fresh peaches and lacy minerals. A really stylish white with notable delineation and ethereal lightness to the touch. RK. Drink: 2014 - 2021 (GD:89-92. JR:16. WS:90-93. MJ:17.)

● **CH PIQUE CAILLOU, Pessac Léognan**

£95 - £130 per 12 Bottles In Bond

Intense flavours of concentrated pear and peach fruits. Openly direct in its structure, this is a beautifully put together white wine, with an appealing finish of citrus fruits. DR. Drink: 2012 - 2017 (GD:87-89. MJ:16.5.)

● **CLOS FLORIDENE BLANC, Graves**

£75 - £100 per 12 Bottles In Bond

One of the more famous and well-priced white Bordeaux which is produced by Denis Dubourdieu, owner of Doisy Daëne. The 2011 is wonderfully peachy with additional notes of lemongrass and lime zest. Creamy, silky and sculpted this is a fine white that offers pleasure and some complexity. RK. Drink: 2014 - 2018 (GD:89-91. JR:16. WS:90-93. MJ:17.5.)

A lovely vintage for both appellations. The 2011 wines are characterised by the relatively fast onset of botrytis between 8th and 28th September, meaning a fairly short and quick vintage for the sweet wine producers. In such years the resulting wines tend to have delicious purity and are possibly slightly less viscous than some years,

● **CH D'YQUEM, 1er Cru Classé Supérieur**

£3,000 - £4,500 per 12 Bottles In Bond

Gentle golden yellow colour, this is a beautifully fruity style with its sweet aromas of honey and peaches. On the palate it has great purity of fruit and whilst sweet is not excessively viscous. A glorious style, creamy and elegant with hints of caramelised oranges. Long, charming and hugely pleasurable. DR. Drink: 2015 - 2040 (GD:93-99. RP:96-98. JR:18. WS:96-99. JS: 97-98. MJ:19.)

● **CH CLIMENS, 1er Cru Classé**

£700 - £850 per 12 Bottles In Bond

2011 is very much a Barsac vintage, highlighting the delicate levels of refinement and purity that this famous appellation achieves in the finest vintages. The natural breeding of this great estate's wine is beautifully represented in this stunning wine. Having tasted from 8 different casks and picking periods, the final blend will certainly be one of layered complexity full of flavours of honey, clementines and orange peel. Sweet, pure and refined, a great wine in the making. DR. Drink: 2015 - 2040 (GD:93-96. RP:95-97. JR:18.)

● **CH RIEUSSEC, 1er Cru Classé**

£250 - £450 per 12 Bottles In Bond

Intense and concentrated, this is beautifully sweet and opulent with long flavours of Seville oranges and apricots. This is rich and unctuous with layers of caramelised fruits and an appealing racy finish. DR. Drink: 2015 - 2037 (GD: 91-94. RP:91-93. JR:17. WS:93-96. JS:96-97. MJ:18.5.)

● **CH SUDUIRAUT, 1er Cru Classé**

£250 - £450 per 12 Bottles In Bond

One of the most refined Suduirauts that we have tasted, the 2011 opens up with a lifted nose of pinpointed freshness. On the palate, it is layered with apricot nectar, fresh white peaches and lemongrass laced with honey. Svelte and slinky, it glides its way across the palate and into a long finish. Christian Seely says that it is nearest to 2001 in style and complexity. RK. Drink: 2017 - 2040 (GD:93-95. RP:93-95. JR:17.5. WS:94-97. JS:95-96. MJ:18.5.)

but certainly not lacking in sweetness. These are lovely wines; they have poise, freshness, refined sweetness and deliciously open bright white and orange fruit flavours. Their charm will be that they can be drunk relatively young but have the balance to age with tremendous grace.

● **CH DOISY DAENE, 1er Cru Classé**

£280 - £340 per 12 Bottles In Bond

Owned by the white and sweet wine guru of Bordeaux, Denis Dubourdieu. A plump, juicy Barsac with a zen-like personality that offers a succulent core of zesty fruit with sweet peaches, lime peel and salty minerals. A round, smooth palate that unveils lots of layers and depth. RK. Drink: 2018 - 2040 (GD:91-94. RP:95-97. JR:17. WS:95-98. JS:92-93. MJ:17.)

● **CH D'ARCHE, 2ème Cru Classé**

£140 - £210 per 12 Bottles In Bond

This underrated property always stands out as the finest in quality in its price category and the 2011 is no exception. Open floral and white peach aromas, this focuses on delicious purity of fruit, with gentle layers of striking botrytis. A balanced wine without having excessive sweetness and very charming indeed. DR. Drink: 2015 - 2030 (GD:89-91. RP:92-94. JR:16. WS:91-94. JS:91-92)



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



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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 2014. 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 £10.30 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 £22.81 per dozen and 20% respectively. Carriage will be charged at cost.