

BORDEAUX EN PRIMEUR 2012



Le Pin



The highs and lows of the 2012 vintage in Bordeaux have been well documented. From the spring to the harvest weather patterns were extremely testing, and they were no better last week as the rain came down, dampening both our spirits and the cellars where we were tasting. Conditions couldn't have been much worse and yet, although there were some disappointments, there were some wonderful surprises and we tasted some really lovely wines. My overall impression is of a vintage that has produced generous, approachable, fruit-driven wines that definitely deserve to be included in a cellar but all depends on price.

The Wines

2012 has not produced wines of huge complexity, but it has delivered that all important ingredient "drinkability". The successful wines may not be for the long term but they are of a style that, in 5 to 10 years, I will love having on my table, pulling the corks and drinking. Every vintage has its place; the 2012s are not powerhouses like 2010, 2009 or 2005, but the best and most appealing are certainly better crafted and more stylish than the 2002s, 2007s and 2008s. Our first impression of the vintage is that it has produced, albeit in a lighter style, some of the most pleasurable drinking wines of the last 15 years. Think 1999s with a bit more succulence.

The talk before we arrived was that this was a Right Bank vintage, with Pomerol as the star and St Emilion not far behind. Whilst undoubtedly some of the very best wines of the vintage have come from these two appellations, there are also wines of real distinction in the Medoc and the Graves. As I discussed with Véronique Sanders of Ch Haut Bailly, my overall impression is that 2012 is a vigneron's vintage, rather than one of regional excellence or disappointment.

The Weather

The cold flowering conditions, a dry and at times very hot summer followed by intermittent rains during the harvest made for a very difficult year. Ensuring that the grapes were healthy was the priority and to achieve this attention to detail in the vineyards was absolutely vital. Healthy fruit, the correct picking date and careful fruit selection were all imperative in order to get the very best results. 2012 was not a vintage for the heavy handed in the cellar. Anybody who tried to force something out of the grapes which wasn't there was found out. An excess of

winemaking techniques and extraction risked forcing the negative rather than positive out of the wines, resulting in brittleness and leanness instead of the lovely, generous, succulent fruit flavours which the most appealing wines of the vintage have in abundance.

Conclusion

To conclude, 2012 has produced some very appealing, generous wines in all the leading appellations. It is a year where inevitably the top Châteaux have fared significantly better. Their location and ability to spend the money, time and effort when required was very much to their advantage. The less well-off Châteaux, whether in terms of location or finances, found it more difficult. In essence, this is a year to concentrate on the recognised names and to wait for the cru bourgeois and petits Châteaux to be bottled and then to assess them when they are ready for drinking.

There are many wines which we are keen to recommend, and will enjoy drinking from 2018 but price is the all important factor for the class of 2012. Despite the reduced yields and the cost of time and production throughout the year which were higher than normal, Châteaux owners need to give something back to the consumer and further reduce prices, bringing them down to a realistic level where the drinker can buy with confidence. There will be certain arguments for some Châteaux who have been particularly successful in 2012 but in general the wines will need to be cheaper than other comparable vintages currently on the market for there to be a compelling reason to buy, namely 2004, 2006 and 2008.

David Roberts MW

Our Recommendations

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

Ch Le Pin Pomerol
 Ch Lafite Rothschild 1er Cru Classé Pauillac,
 Ch Mouton Rothschild 1er Cru Classé Pauillac,
 Ch Montrose 2ème Cru Classé St Estèphe,
 Ch Cheval Blanc 1er Grand Cru Classé St Emilion,
 Vieux Château Certan Pomerol,
 Ch L'Evangile Pomerol,
 Ch Ducru Beaucaillou 2ème Cru Classé St Julien,
 Ch Pontet Canet 5ème Grand Cru Classé Pauillac,
 Ch Lynch Bages 5ème Grand Cru Classé Pauillac,
 Ch Eglise Clinet Pomerol,
 Ch Pichon Lalande 2ème Cru Classé Pauillac,
 Ch La Conseillante Pomerol,
 Ch Haut-Brion 1er Cru Classé Pessac Léognan,
 Ch La Mission Haut-Brion 1er Cru Classé Pessac Léognan.

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

Domaine de Chevalier Cru Classé Pessac Léognan,
 Ch Grand Puy Lacoste 5ème Cru Classé Pauillac,
 Ch Batailley 5ème Cru Classé Pauillac
 Ch Leoville Barton 2ème Cru Classé St Julien
 Ch St Pierre 4ème Cru Classé St Julien,
 Ch Rauzan Ségla 2ème Cru Classé Margaux,
 Ch Canon 1er Grand Cru Classé St Emilion,
 Clos Fourtet 1er Grand Cru Classé St Emilion,
 Ch Grand Corbin Despagne Grand Cru Classé St Emilion,
 La Petite Eglise Pomerol,
 Ch Beaugard Pomerol,
 Ch Pape-Clément Pessac Léognan,
 Ch Haut Bailly Pessac Léognan.

Recommended values of the vintage:

Ch Le Crock St Estèphe,
 Ch Les Ormes de Pez St Estèphe,
 Ch d'Angludet Cru Bourgeois Margaux,
 Ch Carbonnieux Rouge Pessac Léognan,
 Ch La Chenade Lalande de Pomerol,
 Ch Les Cruzelles Lalande de Pomerol,

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**). All our tasting notes are written by David Roberts MW.

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.

This is a vintage where the best positioned vineyards in the appellation fared the best. The natural water retentive ability of the St Estèphe soils allowed the vines to maintain their vegetative cycle through the drier summer months.

● **CH COS D'ESTOURNEL, 2ème Grand Cru Classé**
£990 per 12 Bottles In Bond

A slightly toned down Cos d'Estournel in comparison to some past vintages and a welcome lower alcohol level of under 14%. A rich and intense wine with striking dark berry fruit flavours, the tannins have that classic grainy, gravelly St Estèphe texture and the finish is long and fresh. A strong and successful wine. Drink 2018 – 2030 (GD: 91-93. RP: 92-95. JR: 17.5. JS: 92-93. MJ: 19.)

● **CH MONTROSE, 2ème Grand Cru Classé**
£640 per 12 Bottles In Bond

Under the new management of Hervé Berland, formerly wine director at Ch Mouton Rothschild, this is a hugely successful 2012 and my favourite wine in the appellation for this vintage. With a healthy proportion of Merlot in this blend (37%) this wine is deep and opaque in colour, with a fine balance between rich generous fruit characters and broad volume, with refined almost silky tannins. A wine of great texture and harmony that will age with grace. Drink 2018- 2029 (GD: 92-94. RP: 92-94. JR: 17.5+. WS: 90-93. JS: 93-94. MJ: 18.)

● **CH CALON SEGUR, 3ème Grand Cru Classé**
£440 per 12 Bottles In Bond (SOLD OUT)

Although a little closed at the primeur tastings, this is a wine which holds all the ingredients to be very classy and representative of the vintage. Deep, full and rounded black fruits, the tannins are apparent but nicely complemented by the strength of fruit and uplifting freshness. Drink 2018 -2028 (GD: 89-91. RP: 90-92. JR: 17+. JS: 92-93. MJ: 18.)

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

Striking dark, currant fruit aromas and flavours, there is noticeable richness on the palate, with good sweet fruit flavours. There is considerable grip to the tannins, but with the fruit to carry it through. Drink 2017 – 2025 (GD: 87-89. RP: 90-92. JR: 16. WS: 85-88. JS: 90-91. MJ: 17.)

As a result, I was very impressed with the overall style of these wines and, in particular, the return to slightly lower alcohol levels which gives them real appeal.

● **CH LES ORMES DE PEZ, Cru Bourgeois**
£195 per 12 Bottles In Bond

A very giving style with sweet black cherry fruit flavours and good fresh driven intensity. A well balanced example of St Estèphe for mid-term drinking. Drink 2018 – 2025 (GD: 87-90. RP: 85-87. JR: 15.5. WS: 88-91. MJ: 16.)

● **CH PHÉLAN SÉGUR, Cru Bourgeois**
£235 per 12 Bottles In Bond

The Gardinier family of Ch Phelan Ségur hosted the excellent Union des Grand Crus tasting this year and they have made a striking 2012. A full and powerfully structured wine, the strong tannic component is well supported by the deep dark fruit flavours. Drink 2017 – 2025 (GD: 87-89. RP: 84-86. JR: 16.5. WS: 88-91. JS: 87-88. MJ: 17.)

● **CH LE CROCK, Cru Bourgeois**
£145 per 12 Bottles In Bond

A hugely successful Le Crock from Didier Cuvelier and his wine-making team at Léoville Poyferré. One of the Médoc's most striking wines in the Cru Bourgeois category, with its perfumed aromas of violets and cherry fruits. This wine is beautifully harmonious, in a soft, easy, approachable style. A wine drinkers dream, it will give real pleasure. Drink 2017 – 2026 (GD: 88-90. RP: 83-85. WS: 86-89. JS: 89-90. MJ: 17.)



Having heard in advance that this was a Right Bank vintage and that the Médoc may have been affected by harvest showers, the overall consistency and style in Pauillac was a very pleasant surprise. This was the most

consistent appellation on the Left Bank, from the 1st Growths through to the 5th Growths. They are certainly of an earlier drinking style, but retain excellent plumpness of fruit which Bordeaux lovers will really appreciate.

● **CH LATOUR, PAUILLAC, 1er Grand Cru Classé**
(Not Released En Primeur)

With 90% Cabernet Sauvignon and under 13% alcohol, this is a very controlled Latour with striking aromas of blackcurrant fruits. A wine of real poise which balances structure and weight with the characteristic lushness of the 2012 vintage. The excellent balance and bright freshness make this an extremely strong wine.

Drink 2019 – 2032
(GD: 94-96. RP: 92-94. JR: 18+. WS: 93-96. JS: 93-94. MJ: 19.)

● **CH LAFITE ROTHSCHILD, 1er Grand Cru Classé**
£1,950 per 6 Bottles In Bond (LIMITED)

A wine which receives mixed opinions from tasters. As a Lafite fan I was hugely impressed. Although a little reserved at the tastings, it has incredible harmony and is a wine which I commented was totally comfortable and at ease with itself. There is natural breeding and class. Although not a blockbuster, the fine balance and grace which naturally exist will make this a very fine wine in years to come. Drink 2019 – 2032
(GD: 94-96. RP: 92-95. JR: 18.5-. WS: 93-96. JS: 93-94. MJ: 19.)

● **CH MOUTON ROTHSCHILD, 1er Grand Cru Classé**
£1,400 per 6 Bottles In Bond (SOLD OUT)

This deliciously opulent hedonistic style in 2012 made the Mouton an absolute joy to taste this year. With 90% Cabernet Sauvignon in the blend this has all the exuberance and generosity that one expects from a successful Mouton. Sweet, juicy and rich, this is a delicious glass of wine. Even if it might lack some of the complexities of the Lafite, it will be a wine lover's dream.
Drink 2018 2030
(GD: 93-95. RP: 95-97. JR: 18-. WS: 93-96. JS: 94-95. MJ: 19.)

● **PETIT MOUTON, 2nd wine of Ch Mouton Rothschild**
£760 per 12 Bottles In Bond

Rich aromas of cocoa and vanilla, this is quite a bulky style for the vintage with plenty of weight and depth and an attractive sweetness of fruit on the finish.

Drink 2018 – 2026
(GD: 89-91. RP: 90-92. JR: 17-. WS: 89-92. JS: 88-89. MJ: 18.)

● **CH LYNCH BAGES, 5ème Grand Cru Classé**
£670 per 12 Bottles In Bond

Jean-Michel Cazes at Ch Lynch Bages has done what he does best, let the fruit and wine do the talking. Careful selection, whilst not the lowest yields, has produced a supremely balanced and rounded wine, with striking flamboyance. A very pleasurable style with huge appeal.
Drink 2018 – 2028

(GD: 92-94. RP: 87-89. JR: 16.5. WS: 91-94. JS: 93-94. MJ: 18.)

● **CH PONTET CANET, 5ème Grand Cru Classé**
£690 per 12 Bottles In Bond

Very intense deep dark berry fruit flavours, this wine has great layers of pure black crisp fruits. A wine of balanced structure, with tremendously approachable fruit flavours and lovely freshness giving length and drive on the finish.
Drink 2018 – 2028

(GD: 91-94. RP: 91-94. JR: 17.5. JS: 94-95. MJ: 19.)

● **CH PICHON BARON, 2ème Grand Cru Classé**
£720 per 12 Bottles In Bond

Strong dark currant fruit aromas and palate. A wine of excellent intensity but not forced. A bright, full-blooded wine with strong concentrated dark berry fruit flavours and a sweet touch of chocolate oak on the finish.

Drink 2018 – 2029
(GD: 92-94. RP: 90-93. JR: 17. WS: 91-94. JS: 92-93. MJ: 18.)

● **CH PICHON LALANDE, 2ème Grand Cru Classé**
£650 per 12 Bottles In Bond

The most memorable Pichon Lalandes of previous decades are from the years where its fine parcels of Merlot contribute to an additional succulence in the mouth. This is most definitely the case for this excellent 2012, with its ripe broad volume of fruit, it is possibly the most appealing of all the Pauillacs this year and has a glorious feminine touch. Delicious. Drink 2017 – 2030
(GD: 92-94. RP: 91-93. JR: 16.5. WS: 89-92. JS: 92-93. MJ: 18.)

● **CARRUADES DE LAFITE, 2nd wine of Ch Lafite Rothschild**
£575 per 6 Bottles In Bond

Beautifully perfumed fruit aromas of violets and loganberry fruits. A very charming and harmonious style and undoubtedly one of the successful 2nd wines in this vintage. The crisp fresh tannic structure comes through on the finish. This is very well made with length and appeal. Drink 2018 -2027
(GD: 89-91. RP: 87-89. JR: 17-. WS: 91-94. JS: 88-89. MJ: 18.)

● **CH DUHART MILON, 4ème Grand Cru Classé**
£575 per 12 Bottles In Bond

As with the Lafite, this was a little reserved at the tasting. This is quite a punchy style for the vintage, with more pronounced tannins than the Carruades. A wine which expresses some of the true masculinity of the Pauillac appellation. Firm and weighted. Drink 2018 -2028
(GD: 88-90. RP: 87-89. JR: 17.5. WS: 91-94. JS: 90-91. MJ: 18.)

● **CH GRAND PUY LACOSTE, 5ème Grand Cru Classé**
£360 per 12 Bottles In Bond

Priced correctly this has to be a 'must buy' wine. A tremendous wine from Xavier Borie and his team and a style that every Bordeaux lover will simply enjoy drinking. The perfect balance between giving black fruit flavours, breadth and richness, rounded tannins and gentle freshness on the finish make this the most perfect example of the most successful wines in the Médoc this year. Drink 2018 – 2026
(GD: 89-92. RP: 87-89. JR: 16. WS: 89-92. JS: 92-93. MJ: 18.)

● **CH CLERC MILON, 5ème Grand Cru Classé**
£340 per 12 Bottles In Bond

As with the Armailhac, there is 29% Merlot, but a little more Cabernet Sauvignon at 60% in this blend. A wine of excellent intensity, this is rounded and structured with length and sweetness on the finish. Very good. Drink 2018 – 2028
(GD: 89-92. RP: 87-89. JR: 16.5. WS: 91-94. JS: 92-93. MJ: 17.)

● **CH D'ARMAILHAC, 5ème Grand Cru Classé**
£275 per 12 Bottles In Bond

With a principal blend of 54% Cabernet Sauvignon and 29% Merlot, this is a plump, rich wine with sweet berry fruits. The open generous style will give lots of early drinking pleasure. Drink 2017 – 2026
(GD: 88-90. RP: 89-91. JR: 17. WS: 90-93. JS: 90-91. MJ: 18.)

● **CH BATAILLEY, 5ème Grand Cru Classé**
£249 per 12 Bottles In Bond

Potentially one of the bargains of the vintage, this is a beautifully balanced style of Pauillac with strong black Cabernet Sauvignon (80%) flavours. A very unforced and natural style producing one of the star 5th Growths. Rich and full with strong moreish fruit flavours. Drink 2017 -2027
(GD: 89-92. RP: 89-91+. JR: 17.5. MJ: 17.)

● **CH HAUT BATAILLEY, 5ème Grand Cru Classé**
£240 per 12 Bottles In Bond

Strikingly direct dark berry fruits, this is an easy pleasant style with a good balanced tannic structure. A rounded and fresh style for mid-term drinking. Drink 2017 – 2027
(GD: 88-90. RP: 85-87. WS: 87-90. JS: 90-91. MJ: 18.)

The crucial factor for making high quality wines in 2012 was skilful vineyard management to cope with the vagaries of the weather and picking dates. Nowhere highlights this better than in St Julien where some of the most progressive estates are situated and where extraordinary attention to detail can be seen amongst all

● **CH LEOVILLE LAS CASES, 2ème Grand Cru Classé**
£950 per 12 Bottles In Bond

Extremely impressive although quite a difficult wine to assess truly en primeur. Quite a big brooding style and focuses more on power than charm in comparison to the Ducru for example. A weighty and full wine with a tight tannic finish. Drink 2020 – 2030
(GD: 91-93. RP: 93-95. JR: 17. WS: 93-96. JS: 94-95. MJ: 18.)

● **CH DUCRU BEAUCAILLOU, 2ème Grand Cru Classé**
£765 per 12 Bottles In Bond

A restrained and hugely successful Ducru this year with 13% alcohol and 91% Cabernet Sauvignon in the blend. I really enjoyed tasting this wine with its deep opaque colour, strong lush dark black fruit flavours with hints of cocoa and mocha. A wine which balances charm with intensity and really ingratiates itself on the palate. Lovely. Drink 2019 – 2030
(GD: 92-94. RP: 90-92. JR: 18. WS: 93-96. JS: 92-93. MJ: 18.)

● **CH BEYCHEVELLE, 4ème Grand Cru Classé**
£465 per 12 Bottles In Bond

Back to its consistent best, this beautifully positioned property highlights the benefits of its excellent location and terroir. The subtle aromas are totally misleading in comparison to the explosion of juicy blackberry fruit flavours in the mouth. This is a flamboyant and giving style which will be enjoyed by both the traditionalists and new buyers of this great estate. Drink 2018 – 2027
(GD: 91-93. RP: 89-91. JR: 16. WS: 89-92. JS: 90-91. MJ: 17.)

● **CH LEOVILLE POYFERRE, 2ème Grand Cru Classé**
£470 per 12 Bottles In Bond

A sweeter more succulent style in comparison to the Barton, slightly less classic Claret, but excellent richness with plenty of breadth and strongly textured concentration. As always, a very sophisticated wine which highlights the very rounded fruit characters of the best wines in the vintage. Drink 2018 – 2027
(GD: 92-94. RP: 89-91. JR: 17.5. WS: 90-93. JS: 92-93. MJ: 18.)

the top Châteaux. The comments from all the proprietors were the same. The small rainfall during the picking of the Cabernets between 10th and 18th of October was not a problem, the crucial thing was to have had all your grapes in ahead of the heavy storms on 19th October which the core obviously did.

● **CH LEOVILLE BARTON, 2ème Grand Cru Classé**
£490 per 12 Bottles In Bond

An extremely successful blend of 83% Cabernet Sauvignon, 15% Merlot and 2% Cabernet Franc, this is a striking bright purple colour. A very classic example of St Julien with its fresh bright fruit characteristics, a balance between crisp fresh fruit, elegance and sweetness all integrated together. A wine with lots of class and good ageing potential. Drink 2019 – 2030
(GD: 92-94. RP: 90-92. JR: 17.5. WS: 90-93. JS: 91-92. MJ: 18.)

● **CH GRUAUD LAROSE, 2ème Grand Cru Classé**
£375 per 12 Bottles In Bond

Very abundant juicy ripe summer fruit aromas. A striking balance between succulent fruits and edgy characterful tannins. Will benefit from further barrel aging with noticeable freshness on the finish. Drink 2019 – 2026
(GD: 87-89. RP: 85-87. JR: 16. WS: 89-92. JS: 92-93. MJ: 17.)

● **CH ST PIERRE, 4ème Grand Cru Classé**
£340 per 12 Bottles In Bond

Possibly the most flamboyant of the St Julien wines at the UGC tasting. This instantly jumps out of the glass with its lovely sweet juicy black cherry fruit aromas and flavours. A wine which highlights the very best of modern wine making techniques; lovely, moreish and an absolute pleasure to taste. Drink 2017 – 2027
(GD: 90-92. RP: 91-93. JR: 17.5. WS: 85-88. JS: 90-91. MJ: 18.)

● **CH LANGOA BARTON, 3ème Grand Cru Classé**
£335 per 12 Bottles In Bond

A bold and full style with striking Cabernet flavours. A concentrated wine, slightly less feminine than some years, with deep, intense tannins. The freshness on the finish provides lift and life to this extremely consistent estate. Drink 2018 – 2027
(GD: 88-90. RP: 86-88. JR: 16.5. WS: 87-90. JS: 89-90. MJ: 17.)

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

£320 per 12 Bottles In Bond

Refined aromas of violets and wild berry fruits. This possesses a beautiful balance between density and freshness. It has an excellent central core of weighted fruit, with lots of layers and the broad full finish provides for a very complete wine indeed. Drink 2018 -2029
(GD: 91-93. RP: 88-90. JR: 17. WS: 90-93. MJ: 18.)

● **CLOS DU MARQUIS**

£325 per 12 Bottles In Bond

Deep dark currant colour, this has striking aromas of blackcurrants and cassis. A fuller-styled wine and whilst there is some succulence of fruit, there is an overriding feel of power, with its striking tannic edge on the finish. Drink 2017 – 2028
(GD: 89-91. RP: 91-93. JR: 16.5. WS: 88-91. JS: 91-92. MJ: 18.)

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

£300 per 12 Bottles In Bond

An intense and structured style, this wine focuses on density of its fruit flavours rather than flamboyance. A strongly structured wine with a full dark currant-fruit finish. Drink 2018 -2025
(GD: 88-90. RP: 90-92. JR: 16. JS: 90-91. MJ: 18.)

● **CH LAGRANGE, 3ème Grand Cru Classé**

£265 per 12 Bottles In Bond

This was a real star in the St Julien flight of wines. A much more giving style than in some years, with its aromatic coffee and vanilla oaked aromas. On the palate this is opulent and luscious; it has excellent depth and will give lots of pleasure. Drink 2018 – 2025
(GD: 89-91. RP: 86-88. JR: 16.5. JS: 90-91. MJ: 17.)

● **CH MOULIN RICHE**

£155 per 12 Bottles In Bond

Quite a reserved style, but the quality of fruit has lovely pure red fruit flavours. A well balanced wine with nicely integrated tannins. A good wine with a strong firm finish. Drink 2018 – 2025
(GD: 88-90. JS: 89-90. MJ: 17.)





Because of its size and diversity in style, Margaux can very often be one of the hardest appellations to taste en primeur. In 2012, these wines were very appealing and

approachable and there was a very consistent level of quality amongst our favourite estates. Priced correctly, there will be some interesting buys here.

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

£1,400 per 6 Bottles In Bond (LIMITED)

A tremendous contrast to Ch Palmer with 87% Cabernet Sauvignon, this has intense and direct cassis-fruit aromas and flavours. A wine of real intensity and bright freshness. Possibly slightly less refined than some years, this is deep and structured and has all the potential to blossom into a very fine wine following bottle age. Drink 2019 – 2032 (GD: 93-95. RP: 92-94. JR: 18. WS: 93-96. JS: 93-94. MJ: 19.)

● **CH PALMER, 3ème Grand Cru Classé**

£1,710 per 12 Bottles In Bond

This delicious wine concentrates on the success of the Merlot in 2012 with 48% of the variety in the blend, in comparison to just 46% of Cabernet and 6% Petit Verdot. The result is a beautifully giving wine with huge generosity of fruit. This is layered, rounded and wonderfully succulent. Whilst not powerful it has lovely balance and will give lots of pleasure. Drink 2018 – 2029 (GD: 91-94. RP: 92-95. JR: 18.5. WS: 92-95. JS: 95-96. MJ: 19.)

● **PAVILLON ROUGE, 2nd wine of Ch Margaux**

£850 per 12 Bottles In Bond (LIMITED)

A wine full of perfumed fruit aromas, this is a layered and succulent style, with silky fruit tannins. A very pleasurable style in a year when some 2nd wines have slightly struggled to perform. Drink 2017 – 2024 (GD: 88-91. RP: 87-89. JR: 17.5. WS: 90-93. JS: 89-90. MJ: 18.)

● **CH RAUZAN SEGLA, 2ème Grand Cru Classé**

£410 per 12 Bottles In Bond

A really classy Margaux, this wine goes from strength to strength under the management of Scotsman, John Kolasa. Intense, deep blackberry fruit aromas, this is a strong and concentrated wine with masses of layers and intensity. Lots of class and an excellent layered finish. Drink 2018 – 2029 (GD: 91-94. RP: 93-95. JR: 16.5+. WS: 89-92. JS: 92-93. MJ: 18.)

● **CH MALESCOT ST EXUPERY, 3ème Grand Cru Classé**

£330 per 12 Bottles In Bond

Dense purple colour, this is a very flamboyant style with lots of bright berry fruits, layered with sweet spiced oaked flavours. A forward wine which will be ready for drinking at an early age. Drink 2017 – 2025 (GD: 87-89. RP: 89-92. JR: 17.5. WS: 93-96. JS: 92-93. MJ: 17.)



● **CH D'ISSAN, 3ème Grand Cru Classé**

£295 per 12 Bottles In Bond

A firmly structured Cabernet based wine, focusing more on tightly knit fruit rather than the succulence of some wines for the vintage. A crisp and fresh finish and, whilst a little reserved, this will develop well in cask. Drink 2018 – 2026 (GD: 87-89. RP: 87-89. JR: 17. WS: 89-92. JS: 89-90. MJ: 17)

● **CH BRANE CANTENAC, 2ème Grand Cru Classé**

£315 per 12 Bottles In Bond

This superb Lurton owned property is often overlooked en primeur as Henri Lurton's philosophy is not to make show stoppers for a circus, but wines with poise and ageing potential. This is a classy Cabernet based wine with refined fruit flavours supported by some steely tannins. A wine which will surprise with age. Drink 2019 – 2029 (GD: 89-91. RP: 90-92. JR: 17. WS: 90-93. JS: 90-91. MJ: 17.)

● **CH GISCOURS, 3ème Grand Cru Classé**

£300 per 12 Bottles In Bond

Beautifully perfumed bright berry-fruit aromas. This possesses a good balance between rich silky fruits and rounded, textured tannins. A pronounced wine with a strong central Cabernet core. Drink 2019 – 2028 (GD: 89-91. JR: 17. WS: 90-93. JS: 91-92. MJ: 17.)

● **CH D'ANGLUDET**

£180 per 12 Bottles In Bond

A delicious example of Margaux, from this, the appellation's most consistent Cru Bourgeois. The clean and bright berry-fruits carry through into the palate, a superbly balanced wine in a very easy drinking style. Drink 2017- 2026 (GD: 88-90. RP: 88-90. JR: 16. JS: 89-90. MJ: 17.)



The central vineyards of the Haut-Médoc and Médoc required extremely careful selection in 2012 hence our offering of these Châteaux is smaller than usual. The most

successful do still offer very good examples of succulent fruit flavours, which are characteristic of this vintage and continue to be very good value.

● **CH LA LAGUNE, 3ème Grand Cru Classé**
£440 per 12 Bottles In Bond

A broad and ripe wine with depth and richness. This is always an extremely reliable estate and has appealing Margaux styled finesse and balance. Drink 2019 – 2025 (GD: 88-90. RP: 90-92. MJ: 17.)

● **CH SENEJAC, Haut Médoc**
£95 per 12 Bottles In Bond

One of the real successes in the Cru Bourgeois category. This really appealed at the primeur tastings. It is open and full with sweet dark berry flavours. Well made with a long fresh finish. Drink 2019 – 2025 (GD: 88-90. JR: 16. JS: 90.)

It is quite natural that this is a Pessac vintage, with its balancing proportion of Merlot and Cabernet Sauvignon in the majority of the top vineyards. It is in years, such as 2012, where they can balance the plumpness of the Merlot

with some structure and direction of Cabernet fruit. Whilst not the showiest wines of the vintage, there is a very strong range with real potential.

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

£1,400 per 6 Bottles In Bond (LIMITED)

A potential sleeping giant still in its very early days of development. This is a fuller more abundant style than the La Mission, balancing wild berry fruit flavours with a touch of mineral complexity. A very layered wine focusing on the reserved complexity that is Haut Brion's bent. A wine with a great future ahead of it. Drink 2019 – 2032
(GD: 93-95. RP: 93-95. JR: 18.5. WS: 93-96. JS: 95-96. MJ: 19.)

● **CH LA MISSION HAUT BRION, Cru Classé**

£1,680 per 12 Bottles In Bond

One of the harder wines to taste during the week, which one often expects in a later picked vintage here. There are plenty of bright, crisp, clean currant-fruit flavours and the fine level of texture gives this wine a very classy mouth feel. The lasting sensations are of a wine with sweetness and rounded ripe tannins. The potential can clearly be seen. Drink 2019 – 2031
(GD: 91-94. RP: 91-94. JR: 17.5+. WS: 92-95. JS: 93-94. MJ: 18.)

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

£680 per 12 Bottles in Bond

A beautifully refined wine, full of elegance, with a delicious balance between depth and weight of fruit and rounded silky tannins. An extremely appealing wine with a gentle fresh finish. Very good. Drink 2018 – 2025
(GD: 88-90. RP: 88-90. JR: 17. WS: 90-93. JS: 91-92. MJ: 18.)

● **CH PAPE CLEMENT, Cru Classé**

£550 per 12 Bottles In Bond

Bright strong wild berry fruit aromas. This is an excellent Pape-Clement with its characteristic intensity, richness and sweet spiced dark fruit flavours. Whilst the tannins are present they have refined silky texture. A wine which highlights its breeding and has real class on the finish. Drink 2019 – 2030
(GD: 92-94. RP: 92-95. JR: 17. WS: 89-92. JS: 92-93. MJ: 17.)

● **CH HAUT BAILLY, Cru Classé**

£480 per 12 Bottles In Bond

Brilliant purple colour, this has lovely balance and restraint. The aromas have natural perfumes of cherry and violets. It is an excellent mix between poise and depth, as always from this great estate a layered and textured style which will progress beautifully in bottle. Drink 2018 – 2029
(GD: 91-94. RP: 91-93. JR: 16.5+. WS: 90-93. JS: 93-94. MJ: 18.)

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

£410 per 12 Bottles in Bond

Attractive gentle spiced black fruit aromas. A wine which highlights a good ripeness of fruit, supported by an appealing fresh line of acidity. There are some crisp tannins in the mid palate with a strong characterful finish. Drink 2018 – 2025
(GD: 87-90. RP: 87-88. JR: 16. WS: 89-92. JS: 91-92. MJ: 17.)

● **CH LES CARMES HAUT-BRION**

£345 per 12 Bottles In Bond

A strikingly showy style as always, with masses of baked dark berry fruits. This is a broad and full style with lots of sweet confectioned fruit flavours and a light spiced oak finish. Drink 2017 – 2024
(GD: 87-89. RP: 89-91. JR: 15.5. WS: 90-93. JS: 89-90. MJ: 18.)



● **DOMAINE DE CHEVALIER, Cru Classé**

£335 per 12 Bottles In Bond

A real beauty and one of the star performers of the primeur tastings. One of the most balanced wines of the week, with its silky tannins, sweet berry fruits. This has a beautifully full mouth feel, it is polished, layered and massively rewarding. A very lovely wine indeed. Drink 2018 – 2029 (GD: 92-94. RP: 92-95. JR: 16.5++. WS: 90-93. JS: 93-94. MJ: 18.)

● **CH CARBONNIEUX, Cru Classé**

£205 per 12 Bottles In Bond

The new generation at this idyllic estate continue to progress the wine's reputation and quality in 2012. Whilst not a big wine, it has fine balance and a delicious freshness of fruit. This is a very classical wine, with lots of finesse. An estate to keep an eye on. Drink 2018 – 2026 (GD: 88-90. RP: 89-91. JR: 17.5+. WS: 88-91. JS: 91-92. MJ: 17.)

● **CH PIQUE CAILLOU**

£125 per 12 Bottles In Bond

Under the stewardship of Paulin Calvet, Pique Caillou is making some extremely charming wines. This is a fine example of its clear, pure and unforced nature, with lots of perfumed fruit flavours and fine harmony. A lovely 2012. Drink 2017 – 2025 (GD: 88-90. JR: 16.5. JS: 90-91. MJ: 17.)

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The lower alcohol levels that are characteristic of the vintage have certainly benefitted the wines of St Emilion. There were considerably fewer turbo-charged wines than in some years and the best are a gorgeous example of

the great finesse and complexities that this wonderful appellation can produce. I really enjoyed the St Emilion range this year.

● **CH AUSONE, 1er Grand Cru Classé**
£3,950 per 12 Bottles In Bond (LIMITED)

A high proportion of Cabernet Franc for this vintage with 55% and 45% Merlot, this is a perfumed and refined style focusing on cherry and plum fruits. This is full of finesse and balance and the sweetness of fruit on the finish provides for an extremely rounded and classy wine.
Drink 2020 – 2035
(GD: 93-95. RP: 95-97. JS: 94-95. MJ: 19.)

● **LA CHAPELLE D'AUSONE, 2nd wine of Ch Ausone**
£1,080 per 12 Bottles In Bond

A little backward tasting during the UGC week, but there is certainly sweet harmonious fruit within this wine which will come through extremely well with age.
Drink 2018 – 2028
(GD: 89-91. RP: 91-93. JS: 92-93. MJ: 18.)

● **CH CHEVAL BLANC, 1er Grand Cru Classé**
£3,700 per 12 Bottles In Bond (LIMITED)

Competing hard to be one of the wines of the vintage this is a stunning Cheval Blanc. A blend of 54% Merlot and 46% Cabernet Franc it is a wine of huge distinction. One of the most poised and complete wines we tasted all week, it possesses fantastic grace, with subtle rounded tannins and very long textured flavours. A real beauty.
Drink 2019 – 2032
(GD: 94-96. RP: 94-96. WS: 94-97. JS: 93-94. MJ: 19.)

● **CH FIGEAC, 1er Grand Cru Classé**
£525 per 12 Bottles In Bond

Now under the famous consultancy team of Michel Rolland this is a very giving wine, with its perfumed aromas of violets and red fruits. There is tremendous weight and depth of fruit, with a long and rewardingly sweet fruit finish. Drink 2020 – 2029
(GD: 91-93. RP: 86-88. WS: 91-94. JS: 93-94. MJ: 18.)

● **PETIT CHEVAL, 2nd wine of Ch Cheval Blanc**
£1,150 per 12 Bottles In Bond

A tremendously successful wine with 75% Cabernet Franc in the blend. This is full of mature plum fruits. It is fresh and lively with balancing tannins. A very refreshing and pure style which will drink beautifully. Drink 2020 – 2028
(GD: 90-92. RP: 86-88. WS: 91-94. JS: 90-91. MJ: 18.)

● **CH CANON, 1er Grand Cru Classé**
£410 per 12 Bottles In Bond

Brilliant, deep purple colour, this is a finely textured wine, with delicious layers of bramble and plum fruits. A rounded and concentrated style with gentle balancing acidity and a lovely long finish. Drink 2018 -2025
(GD: 90-92. RP: 91-94. WS: 88-91. JS: 92-93. MJ: 18.)

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

£540 per 12 Bottles In Bond

A full and richly structured wine with masses of dark berry fruit flavours, this is a full concentrated style, with masses of spice and depth on the finish. Drink 2018 – 2029 (GD: 90-92. RP: 93-95+. WS: 91-94. MJ: 17.)

● **CLOS FOURTET, 1er Grand Cru Classé**

£510 per 12 Bottles In Bond

Yet another beauty from this superbly positioned Château. Full vibrant intense cherry fruit flavours, there is an excellent balance between the crisp red fruit structure and rounded silky tannins. A wine with length and class. Drink 2018 – 2028 (GD: 91-94. RP: 86-88. WS: 91-94. JS: 92-93. MJ: 17)

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

£480 per 12 Bottles In Bond

Sweet succulent juicy summer fruit aromas. A very giving style with lots of open fruit flavours, the tannins are rounded and supple, finishing fresh and clean. Drink 2018 – 2027 (GD: 89-91. RP: 90-93. JS: 92-93. MJ: 17.)

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

£395 per 12 Bottles In Bond

Strong intense aromas of liquorice and dark wild spices. This is a full and concentrated style with strong wild dark berry fruit flavours. A rich and warm wine with sweet vanilla characteristics on the finish. Drink 2018 – 2027 (GD: 89-91. RP: 92-95. WS: 93-96. MJ: 18.)

● **CH MOULIN ST GEORGES, Grand Cru Classé**

£215 per 12 Bottles In Bond

Another success story from the Vauthier family of Ch Ausone with its polished violet and cherry fruit aromas. It has great purity and texture and there is fine integration between fruit, tannins and lively acidity providing length and appeal on the finish. Drink 2018 – 2027 (GD: 89-91. RP: 87-89. JS: 91-92. MJ: 18.)

● **CH GRAND CORBIN-DESPAGNE, Grand Cru Classé**

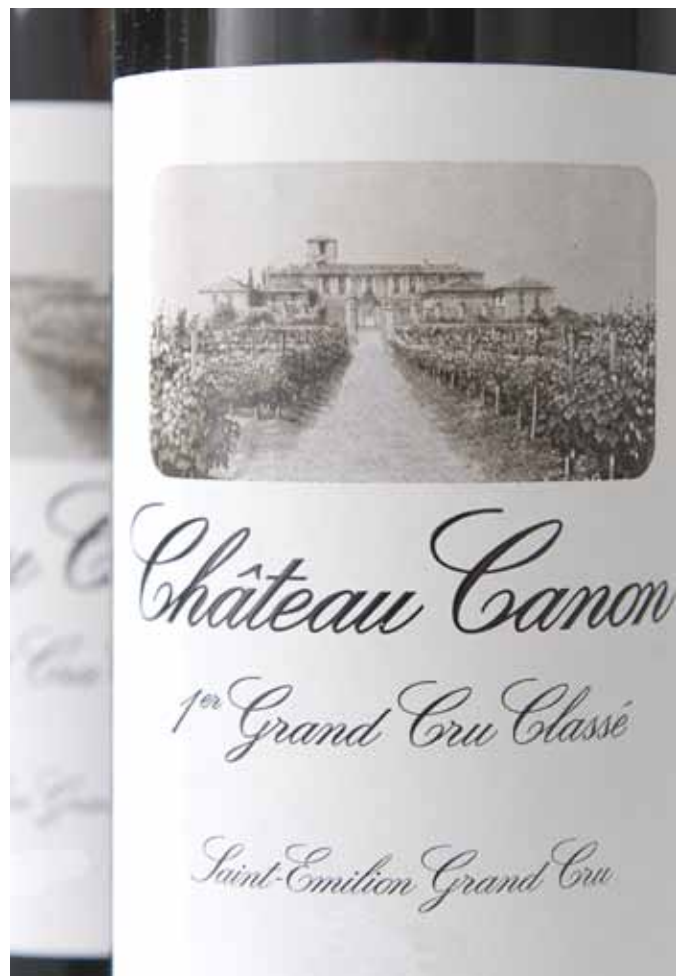
£180 per 12 Bottles In Bond

This beautifully positioned estate is on the borders of St Emilion and Pomerol and, having tasted and purchased their stunning 2007, I thought I should look at the 2012. A tremendous success from the Despagne family, this blend of 75% Merlot and 25% Cabernet Franc is a rich and refined wine, with fine balance and a hint of minerality on the finish. Drink 2017 - 2026 (GD: 89-91. RP: 88-90. WS: 88-91. JS: 87-88.)

● **CH FONBEL, 1er Grand Cru Classé**

£120 per 12 Bottles In Bond

An interesting blend of Merlot, Cabernet Sauvignon, Petit Verdot and Carmenère this is always one of the appellations most consistent value for money wines. It is a great success again in 2012 with its full cherry fruit flavours, approachable freshness and gentle crisp finish. Drink 2017 -2025 (GD: 88-90. RP: 87-89. JS: 90-91. MJ: 17.)



Pomerol was quite rightly hailed as the star-performing appellation of the vintage. The Merlot fruit coped well with the drier summer conditions and its earlier ripening propensity meant that the core of most Châteaux's fruit

was gathered before any rainfall arrived. The consistency of quality runs through at all price levels and if there is just one appellation to buy from, this is the one to go for!

● **LE PIN**

£9,000 per 12 Bottles In Bond (LIMITED)

The last wine of the day during our Pomerol tastings and what a way to finish. This is a sensational Le Pin and unquestionably our wine of the week. A wine of faultless composure, it is silky, graceful and despite its natural elegance has extraordinary intensity and length. The most beautiful wine of the vintage and an absolute joy to taste. Drink 2018 – 2035
(GD: 97-99. RP: 93-95. JR: 18.5. WS: 94-97. JS: 96-97. MJ: 19.)

● **CH L'EGLISE CLINET**

£1,600 per 12 Bottles In Bond SOLD OUT

A sensational L'Eglise Clinet and one of the stars of the vintage. This is a beautifully layered and textured wine, with delicious sweetness of fruit. Great length, very lovely indeed. Drink 2020 – 2032
(GD: 93-95. RP: 96-100. JR: 17. WS: 93-96. JS: 94-95.)

● **CH L'EVANGILE**

£1,150 per 12 Bottles In Bond

Dark opaque colour, this is full of sweet intensity with layers of chocolate and plump berry fruits. A rich and flamboyant style, with strong mouth coating flavours. This is Evangile at its best with masses of opulence and succulence. A hugely rewarding style. Drink 2019 – 2030
(GD: 92-94. RP: 90-94. JR: 17.5. WS: 92-95. JS: 94-95. MJ: 19.)

● **VIEUX CHATEAU CERTAN**

£1,0500 per 12 Bottles In Bond

Despite the very high proportion of Merlot (87%) in the 2012 VCC, the Cabernet Franc remains very apparent in the palate. A strong balance between the ripe plum Merlot flavours and lifting herbally currant flavours of the Cabernet. A poised and refreshing style of Pomerol which shows the appellation's strength in the vintage. Drink 2019 -2030
(GD: 92-94. RP: 92-94. JR: 18. WS: 92-95. JS: 93-94. MJ: 19.)

● **CH LA CONSEILLANTE**

£660 per 12 Bottles In Bond

Always a showstopper at the UGC tastings and no exception in 2012 with its full plump and juicy summer fruit flavours. A very giving wine balancing a plump richness with some good rounded tannins. A hugely pleasurable wine which will appeal to all Pomerol lovers. Drink 2018 – 2029
(GD: 92-94. RP: 92-94. JR: 16.5. WS: 92-95. JS: 92-93. MJ: 18.)

● **CH GAZIN**

£435 per 12 Bottles In Bond

Ripe juicy succulent berry fruit aromas. There are good intense direct fruit flavours in the palate, with a fresh crisp fruit feel. The tannins are rounded and support the overall structure of the wine with appealing berry fruit flavours on the finish. Drink: 2019 - 2028
(GD: 91-93. RP: 93-95. WS: 90-93. MJ: 18.)

● **CH PETIT VILLAGE**

£435 per 12 Bottles In Bond

A very composed and fresh Petit Village, the natural ripeness of fruit is supported by a very clean freshness. A polished and classy style which reinforces Petit Village's position amongst the Pomerol elite. Drink 2019 – 2028
(GD: 91-93. RP: 90-92. JR: 16.5. WS: 90-93. JS: 93-94. MJ: 18.)

● **CH NENIN**

£315 per 12 Bottles In Bond

A very appealing Nenin with its high proportion of Merlot, which gives it a more generous style than in some preceding years. There is excellent intensity and fine structure with a lovely flamboyant finish. Drink 2019 – 2029
(GD: 89-91. JR: 16.5. WS: 90-93. Js: 92-93. MJ: 18.)



- **CH BEAUREGARD**

£250 per 12 Bottles In Bond

A real star in the Pomerol line, Ch Beauregard is always a consistent performer, but the 2012 surpasses its already high bar. A wonderful balance between refinement and deliciously open appealing summer fruit flavours. Silky and fresh, this is a class act this year. Drink 2018 – 2028 (GD: 91-93. RP: 87-90. JR: 16.5. JS: 89-90. MJ: 17)

- **CH BONALGUE**

£165 per 12 Bottles In Bond

A little reserved on the nose, but this is beautifully rewarding in the palate. There is a lovely balance between spice and rich dark berry fruits. A classically styled Pomerol. Drink 2019 – 2028 (GD: 89-91. RP: 88-90. WS: 86-89. JS: 90-91.)

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

£250 per 12 Bottles In Bond

Another 100% Merlot wine from Denis Durantou and what a stunner with its appealing chocolate and mocha aromas. In the palate it is full and rich with a layered texture of sweet fruits. A very giving style, rich, full and very moreish. Drink 2020 – 2032 (GD: 92-94. JR: 16.5. JS: 89-90.)

- **CH LA CROIX DE GAY**

£210 per 12 Bottles In Bond

A full and spicy wine with quite apparent vanilla oak flavours. This is full, concentrated and certainly not short of power and weight. An appealing, modern style of Pomerol. Drink 2018 – 2025 (GD: 88-89. RP: 88-90. JR: 16. WS: 88-91. MJ: 17.)

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The right bank satellite appellations performed well in 2012. Many of the leading Châteaux 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 LES CRUZELLES, Lalande de Pomerol**

£150 per 12 Bottles In Bond

This 100% Merlot wine is deliciously seductive in style, with its rich heady dark fruit flavours and sweet spiced oaked undertones. A generous wine with a full rich finish. Drink 2018- 2024

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

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

£145 per 12 Bottles In Bond

A blend of Merlot and Cabernet Franc this is a very attractive wine, with rounded warm dark fruit flavours. The svelte tannins provide some additional weight to what is a very fine example of the fine potential within this appellation. Drink 2018 – 2026

(GD: 88-90. RP: 87-88. JS: 89-90.)

● **CH LA CHENADE, Lalande de Pomerol**

£106 per 12 Bottles In Bond

Yet another hugely successful wine from the Denis Durantou stable. Deep, full and concentrated with masses of opulent dark berry flavours. A highly appealing Lalande de Pomerol. Drink 2017 – 2023

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





2012 has produced some extremely successful dry white wines in Bordeaux. Jancis Robinson “really did love many of the dry white 2012s” and described the best as having “more nerve and integrity than I can remember from any

other vintage”. The early ripening white varieties were picked in ideal and healthy conditions and therefore have excellent pure fruit flavours with the characteristic freshness one expects from the finest Graves whites..

● **CH HAUT BRION BLANC, Pessac Léognan**
£3,400 per 6 Bottles In Bond (LIMITED)

A very intense and driven, crisp-fruited style. This possibly has more intensity than the La Mission but less of the charm and volume. The great level of concentration slightly dumbs the fruit flavours down at this early stage, but it is still a very strong and complete wine. Drink 2014 – 2024 (GD: 92-94. RP: 98-100. JR: 18.5. WS: 93-96. JS: 97-98. MJ: 19.)

● **CH PAPE CLÉMENT BLANC, Pessac Léognan**
£1,050 per 12 Bottles In Bond

Hints of pear drops and grapefruits, this is a strikingly broad and rich style. The natural fatness of fruit is aided by a good lively freshness on the finish. A good weighty style. Drink 2014 – 2017 (GD: 92-94. RP: 95-98. JR: 17. WS: 91-94. JS: 94-95. MJ: 18.)

● **CH LA MISSION HAUT BRION BLANC, Pessac Léognan**
£2,700 per 6 Bottles In Bond (LIMITED)

A sensational white Bordeaux, this has stunning generosity of fruit and it is giving, rich and full. The fine balance between Sauvignon and Semillon balance weight of fruit with lovely zesty freshness. A deliciously classy wine. Drink 2014 – 2024 (GD: 93-95. RP: 96-98+. JR: 18.5. WS: 92-95. JS: 95-96. MJ: 18.)

● **CLARTE DE HAUT BRION, Pessac Léognan**
£660 per 12 Bottles In Bond

From the famous Haut Brion stable, this has open aromas of fresh limes and grapefruits. A deliciously abundant palate, this is a ripe, attractive, forward-Drinking style and an excellent example of the great appeal of the best white Bordeaux. Drink 2014 -2018 (GD: 89-92. RP: 92-94. JR: 16. WS: 92-95. MJ: 17.)

● **PAVILLON BLANC, Margaux**
£550 per 6 Bottles In Bond

Stunning aromas of citrus fruits, this is a wonderfully easy style, with a delicious volume of fruit, subtle acidity and a long nutty finish. A beautiful style. Drink 2015 – 2021 (GD: 90-93. RP: 91-93. JR: 16.5. WS: 91-94. JS: 94-95. MJ: 18.)

● **DOMAINE DE CHEVALIER BLANC, Pessac Léognan**
£325 per 6 Bottles In Bond

Lovely vibrant aromas of fresh grapefruits and peaches. This is a full and textured wine, with mouth coating flavours and balanced clean freshness. A delicious blend of 70% Semillon and 30% Sauvignon. Drink 2014 -2020 (GD: 92-94. RP: 93-95. JS: 94-95. MJ: 18.)



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

£650 per 12 Bottles In Bond

A real show stopper, this has wonderfully vibrant citrus-fruit flavours. A wine which jumps out of the glass at you, balancing volume with lively freshness. An irresistibly appealing style. Drink 2014 – 2028
(GD: 92-94. RP: 93-95. JR: 16.5. WS: 92-95. JS: 95-96. MJ: 18.)

● **CH MALARTIC LAGRAVIÈRE BLANC,**
Pessac Léognan

£395 per 12 Bottles In Bond

An excellent, pure citrus-fruit style. This is lively and fresh with great purity. Clean, zesty and fresh on the finish. Very nice. Drink 2014 – 2018
(GD: 88-91. RP: 91-94. JR: 16. MJ: 17.)

● **CH CARBONNIEUX BLANC, Pessac Léognan**

£220 per 12 Bottles In Bond

A lovely example of white Bordeaux. This is fresh, lively and zesty, whilst remaining plump in the mid palate. Ideal to drink young. Drink 2014 – 2020
(GD: 87-89. RP: 90-92. JR: 16.5+. WS: 90-93.)

● **CLOS FLORIDENE BLANC, Graves**

£125 per 12 Bottles In Bond

As always a very consistent Graves, with lovely zesty grapefruit flavours. There is a good balance between richness and gentle freshness on the finish. A very good wine. Drink: 2014 – 2020
(GD: 87-89. JR: 17. WS: 87-90.)

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For advice or to place an order call our Sales Team on +44 (0)20 7793 7900.

Email: sales@goedhuis.com

Send an email to sales@goedhuis.com or directly to your salesman at their email address listed below.

**SALES TEAM CONTACT DETAILS**

Name	Office	Email	Direct Dial	Telephone
Gregory Brossard	Hong Kong	gregb@goedhuis.com	+852 2801 5999	+852 9686 1566
Julian Chamberlen	London	jc@goedhuis.com	020 7793 5622	07771 898 983
Arthur Coggill	London	ac@goedhuis.com	020 7793 5627	07590 195 795
Johnny Goedhuis	London	jdg@goedhuis.com	020 7793 5633	07831 296 393
James Low	London	jl@goedhuis.com	020 7793 5637	07813 886 853
Hugo McMullen	London	hm@goedhuis.com	020 7793 5642	07872 476 122
David Roberts	London	dr@goedhuis.com	020 7793 5621	07917 361 990
Mark Robertson	London	mr@goedhuis.com	020 7793 5638	07917 412 328
Tom Stopford Sackville	Hong Kong	tss@goedhuis.com	00852 2801 5999	+852 9385 2528
Jamie Strutt	London	js@goedhuis.com	020 7793 5628	07917 851 247
Charlie Whittington	London	cw@goedhuis.com	020 7793 5644	07747 604 138
Philippa Wright	London	pw@goedhuis.com	020 7793 5634	07939 991 884

CONTACT US**Head Office**

6 Rudolf Place
Miles Street
London
SW8 1RP
T +44 (0)20 7793 7900
F +44 (0)20 7793 7170

Hong Kong Office

9A, On Hing Building
1 On Hing Terrace
Central
Hong Kong
T +852 2801 5999

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