

BORDEAUX EN PRIMEUR 2014



Le Pin



Following three challenging vintages in Bordeaux it is a great pleasure to be able to write about a vintage of genuine quality.

Arriving in Bordeaux at the end of March to taste the primeur wines I didn't know quite what to expect. Enthusiasm for the wines had been increasing since the start of the year, but I wasn't sure whether this was Bordelais hype or a real reflection of the calibre of the vintage.

Five days tasting and almost 500 wines later, it is clear that the successful wines of this vintage have serious potential. 2014 looks set to be Bordeaux's strongest vintage since 2000, notwithstanding the great flight of three: 2005, 2009 and 2010. The wines still, of course, require further time to develop in cask, but there is a real justification for the optimism about this fine vintage.

To say it is a Left Bank (Médoc) year would be an oversimplification and it would be a huge mistake to ignore some of the great estates of Pessac-Léognan, St Emilion and Pomerol. However it is true that the later ripening Cabernet varieties benefitted the most from the wonderful Indian summer of September and October. This transformed 2014 from being an indifferent year to one of genuine quality.

It is also fair to say that 2014 is a year when terroir and vineyard location really come into play. Whilst not everybody made the right decisions during the more stressful parts of the growing season, quality did out and the top vineyards made very high quality wines.

The Growing Season

How did this all come about? As always, great wines are heavily dependent on weather. Key decisions made in the vineyard and winery can define and maximise the opportunities that nature provides. However it is the climate and the seasons that really make or break any given year. The key factors for the 2014 vintage can be précied as follows.

Following a relatively mild winter, bud break was ahead of schedule in March as was flowering during the latter part of May. A cool snap at this time meant that flowering was a little uneven, particularly for the more advanced Merlot. From mid-June to mid-July warm weather conditions prevailed.

Unfortunately this was followed by a cool, slightly damp July and noticeably cool conditions throughout August. As a holidaymaker in Cornwall I remember our glee that for once we were the ones basking in summer sunshine and it was our friends in the South of France who needed their jumpers! Vineyard management was crucial during this period: August is such a defining month for the quality of a vintage. It was during this period that many growers decided to cut back the canopy to expose the fruit in order to maximise sunlight and allow good air circulation to help protect against the risk of disease.

The key to the success of this vintage came in the last week of August with superb sunny and dry conditions which continued throughout September and early October. The vintage was not only saved but made as a result; perfect late ripening weather, particularly for the Cabernets, and idyllically dry harvest conditions. Whilst daylight hours are shorter and evening temperatures cooler in September than in August, nobody was complaining about a warm September after a cooler than average August.

It is these conditions which made such an extraordinary imprint on these delicious wines in 2014 and helped craft wines more suited to the traditional Bordeaux palate than the hotter more ostentatious 2009s. Dare I say it, the wines can be slightly more interesting to boot...

Records show that it was the warmest September since 1961, but I think Paul Pontallier at Ch Margaux's comparison to 1996 is particularly interesting. 1996 was a similarly difficult summer with the weather conditions turning for the better on 23rd August, followed by a superb September and October. In 2014 the change happened four days later on the 27th August but with an even better September resulting in lower yields and a more concentrated finished product. The very best wines have a touch of 1996 to them with their depth of Cabernet fruit combined with uplifting herbal freshness. This gives the wines huge personality, complexity and class.

The Wines

In terms of style, the reds do have a cooler fruit feel and there is a natural freshness of acidity which one would expect, given the cool September nights, but there is no sense of greenness in the successful wines. This is where the great terroirs come into play. I certainly noticed that the celebrated estates of the Médoc, which run alongside the river and benefit from a degree or two more warmth and a more regular supply of underground moisture, appeared to have had an advantage.

On the right bank, the best vineyards also excelled and have made sensational wines, as is the case in Pessac-Léognan. All the wines have a good tannic count, but not to an excess which can be the case in more powerful years. Moderate alcohol levels, generally around 13%, provide a wonderful balance and drinkability to this vintage.

The white wines reflect the cooler climatic conditions and highlight the brightness of the Sauvignon Blanc. Whilst less successful examples lack some volume and breadth, the great estates of Chevalier and Haut Brion have produced exemplary wines.

In Sauternes, the Chateaux owners have been hit by yet another tiny crop, in some instances as low as 7hl/ha. The wines are flamboyant, balancing sweet botrytised fruit with a lovely crisp acidity. While they may not have the complexity of a great year, they will give huge pleasure to lovers of late picked sweet wine.

Conclusion

As a conclusion, I have loved tasting the 2014s and look forward to revisiting them as they develop in cask. It is a vintage full of class and quality which fully justifies inclusion in any cellar for future drinking.

We now await the final part of the jigsaw, which is price. For the last three vintages the Châteaux owners have ignored our cries for caution and hence the primeur campaigns have verged on the disastrous. This year we really do feel there is a quality to sink our teeth into, but it is imperative that the wines are priced correctly to allow the end consumer to engage in one of the great joys in life: buying young wine, watching it develop both in terms of quality and price over time... and then enjoying it...

David Roberts MW

Our Recommendations

Wines of the vintage (some may be limited):

Ch Margaux 1er Cru Margaux
Ch Lafite Rothschild 1er Grand Cru Classé Pauillac
Ch Haut Brion 1er Cru Pessac-Léognan
Ch Mouton Rothschild 1er Grand Cru Classé Pauillac
Ch Cheval Blanc 1er Grand Cru Classé St Emilion
Ch Ausone 1er Grand Cru Classé St Emilion
Ch Le Pin Pomerol
Vieux Château Certan Pomerol
Ch Cos d'Estournel 2ème Cru St Estèphe
Ch Pichon Lalande 2ème Cru Pauillac
Ch Pontet Canet 5ème Cru Pauillac
Ch Ducru Beaucaillou 2ème Cru St Julien
Ch Léoville Las Cases 2ème Cru St Julien
Ch Palmer 2ème Cru Margaux
Ch Haut Brion Blanc 1er Cru Pessac-Léognan
Ch La Mission Haut Brion Blanc Cru Classé Pessac-Léognan
Domaine de Chevalier Blanc Cru Classé Pessac-Léognan
Ch d'Yquem 1er Cru Classé Sauternes

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

Ch Lynch Bages 5ème Cru Pauillac
Ch Grand Puy Lacoste 5ème Cru Pauillac
Ch Léoville Barton 2ème Cru St Julien
Ch Léoville Poyferré 2ème Cru St Julien
Ch Gruaud Larose 2ème Cru St Julien
Ch Branaire Ducru 4ème Grand Cru Classé St Julien
Ch Talbot 4ème Cru St Julien
Alter Ego de Palmer Margaux
Ch Rauzan Ségla 2ème Cru Margaux
Ch Brane-Cantenac 2ème Cru Margaux
Ch d'Issan 3ème Cru Margaux
Ch Giscours 3ème Cru Margaux
Ch Haut Bailly Cru Classé Pessac-Léognan
Domaine de Chevalier Rouge Cru Classé Pessac-Léognan
La Chapelle de la Mission Haut Brion Pessac-Léognan
Ch Figeac 1er Grand Cru Classé St Emilion
Clos Fourtet 1er Grand Cru Classé St Emilion
Ch Canon 1er Grand Cru Classé St Emilion

Recommended value wines of the vintage:

Ch Cos Labory 5ème Cru St Estèphe
Ch Haut Batailley 5ème Cru Pauillac
Ch Batailley 5ème Cru Pauillac
Ch du Glana St Julien
Ch Lalande Borie St Julien
Ch d'Angludet Cru Bourgeois Supérieur Margaux
Ch Cantermerle 5ème Cru Haut-Médoc
Ch Lanessan Cru Bourgeois Supérieur Haut-Médoc
Ch Ferran Pessac-Léognan
Ch Moulin St Georges St Emilion
Ch Les Cruzelles Lalande de Pomerol
Clos Floridène Blanc Graves
Ch Coutet 1er Cru Classé Barsac
Ch Doisy-Védrines 2ème Cru Classé Barsac

TO ORDER

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Tasting Notes & Scores

Below our tasting notes we have included, where available, scores from: Goedhuis & Company (**GD**), Wine Spectator (**WS**), Jancis Robinson (**JR**), Decanter (**DE**), and James Suckling (**JS**). 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.

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Terms & Conditions

Normal terms and conditions apply. All wines are offered In Bond UK. The wines will arrive in Spring 2017 and on arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-VAT per case or £5.25 ex-VAT per 6 pack per annum. When you decide to take delivery Duty and VAT become payable. These charges at present are £24.60 and 20% respectively.

Please note: ALL EN PRIMEUR DELIVERIES ARE CHARGED AT COST.

The most northerly of the great Médoc appellations, St Estèphe really benefitted from the additional ripening period provided by the superb conditions in September and October as well as the noticeable dryness during this

period. The Châteaux saw all their main grape varieties reach optimum maturity, and therefore this can be considered a very successful vintage for the appellation.

● **CH COS D'ESTOURNEL 2ème Grand Cru Classé**
£850 – £1,050 per 12 Bottles In Bond

For me, this is unquestionably one of the most exciting wines made at Cos d'Estournel for many years, highlighting the affinity of the northern Médoc to this vintage. With 65% Cabernet Sauvignon in the blend, this wine is a deep colour, with rich flavours of black fruits and spice. Its natural density of fruit is beautifully supported by a fine volume and freshness. Classy and very rewarding. Drink 2022–2035 (GD: 93-95. WS: -. JR: 18. DE: 95. JS: 96-97)

● **CH MONTROSE 2ème Grand Cru Classé**
£600 – £750 per 12 Bottles In Bond

Deep opaque colour, with floral summer fruit aromas. A full and muscular wine, with intense dark fruit flavours and hints of vanilla and cocoa. The tightly entwined tannins provide tension and power, whilst the finish is uplifting and very fresh. Strong potential. Drink 2022–2031 (GD: 91-93. WS: 94-97. JR: 17. DE: 95. JS: 94-95)

● **CH CALON SEGUR 3ème Grand Cru Classé**
£390 – £480 per 12 Bottles In Bond

Perfumed aromas of violets and loganberries, with a feeling of ripeness of fruit, whilst remaining very fresh in the mouth. This has concentrated flavours layered with a tightly integrated tannic structure. It just finishes a little shy at the end of the palate, but has the potential to blossom, following a period of cask maturation. Drink 2021–2030 (GD: 90-92. WS: 90-93. JR: 17+-. DE: 95. JS: 93-94)

● **CH LAFON ROCHET 4ème Grand Cru Classé**
£195 – £250 per 12 Bottles In Bond

Hints of plums and damsons, this is a firmly structured Lafon Rochet with masses of power and weight. Still tasting very young, but surely has lots of potential. Drink 2021–2028 (GD: 88-90. WS: 88-91. JR: 16+. DE: 90. JS: 91-92)

● **CH PHELAN SEGUR Cru Bourgeois Exceptionnel**
£190 – £240 per 12 Bottles In Bond

Vibrant deep ruby colour on the nose this is full of liquorice and spice. A concentrated and fully structured St Estèphe with dense brooding black fruit flavours, weighty and fresh on the finish. Drink 2019–2032 (GD: 88-90. WS: 90-93. JR: 15.5. DE: 90. JS: 91-92)

● **CH COS LABORY 5ème Grand Cru Classé**
£170 – £210 per 12 Bottles In Bond

A real highlight amongst the UGC selection of St Estèphes, with its delicious sweet summer pudding aromas and hints of violets. A very pure wine, with a harmonious mouth feel. The sweetness of dark chocolate flavours and cinnamon spice are balanced by a delicious freshness. Surely set to be one of the star value buys of the vintage. Drink 2021–2029 (GD: 89-91. WS: -. JR: 16.5. DE: 90. JS: 90-91)

● **CH LES ORMES DE PEZ Cru Bourgeois Exceptionnel**
£145 – £185 per 12 Bottles In Bond

A blend of the four classic Bordeaux grape varieties – Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot – balances a richness of fruit with a crisp freshness, supported by structured grainy tannins. A good weighty style which continues well into the finish. Drink 2018–2028 (GD: 87-89. WS: 90-93. JR: 16.5+. DE: 88. JS: 92-93)

● **CH LE CROCK Cru Bourgeois**
£130 – £160 per 12 Bottles In Bond

Didier Cuvelier's superb St Estèphe estate, sitting up on its own little hill overlooking Cos d'Estournel, is often overshadowed by the reputation of the other family estates, most notably Léoville Poyferré. Benefitting from the same winemaking team and philosophy, this has strong blackberry fruits, tightly entwined tannins and a good firm St Estèphe finish. Drink 2018–2028 (GD: 88-90. WS: 89-91. JR: -. DE: . JS: 89-90)

2014 has been quoted as a Cabernet vintage, and Pauillac is the appellation which expresses such years the best. Classic Pauillac should have weight of fruit, a strength of tannic structure, and freshness: all these characteristics

can be seen in this commune's best wines this year. There are some outstanding examples from 1st growth down to 5th; in our view this is a selection of the best.

● **CH LAFITE ROTHSCHILD 1er Grand Cru Classé**
£3,000 – £4,000 per 12 Bottles In Bond

With such a high proportion of Cabernet Sauvignon (87%) in the blend, this was slightly reserved at the time of tasting. Dense and opaque in colour, this is a full robust style, packed with cassis and black cherry flavours. The characteristic freshness of the vintage provides an additional layer of complexity; this will reward patience and has the typical Lafite mantle of understated class. Drink: 2027–2039
(GD: 94-96. WS: 94-97. JR: 17.5. DE: 95+. JS: 97-98)

● **CH MOUTON ROTHSCHILD 1er Grand Cru Classé**
£2,300 – £3,000 per 12 Bottles In Bond

This blend of 81% Cabernet Sauvignon, 16% Merlot and 3% Cabernet Franc focuses on masses of dark berry fruit flavours with hints of liquorice and molasses. A weighty style of Mouton that certainly caught many tasters' eye during the primeurs. This has lots of power, and whilst not the most subtle of the vintage, it is mouth coating, long and very concentrated. Drink: 2028–2040
(GD: 93-95. WS: 95-98. JR: 17.5+. DE: 95+. JS: 96-97)

● **CARRUADES DE LAFITE 2nd wine of Ch Lafite Rothschild**
£950 – £1,200 per 12 Bottles In Bond

Good bright purple colour, this has crisp croquant red currant aromas. Crisp red fruit flavours, with striking purity of Cabernet flavours. Good Pauillac density and strength on the finish. Drink 2019–2029
(GD: 88-90. WS: 90-93. JR: 16+. DE: 91. JS: 92-93)

● **CH PONTET CANET 5ème Grand Cru Classé**
£650 – £800 per 12 Bottles In Bond

I loved this 2014. It was almost reminiscent to me of Pontet Canet's brilliant 1996 vintage. With so many similarities between the seasons and fruit characters, the Tesseron family have justification for being hugely optimistic about this little stunner. Brilliant purple in colour, it oozes concentrated, crisp currant flavours and has a wonderfully pure freshness, superbly natural intensity and a long driving minerality on the finish. This wine has a real sense of terroir and is totally alive. Drink: 2026–2038
(GD: 93-95. WS: -. JR: 17. DE: 95. JS: 95-96)

● **CH PICHON LALANDE 2ème Grand Cru Classé**
£590 – £750 per 12 Bottles In Bond

Unquestionably one of my favourite wines of the vintage; this was an absolute delight to taste and a beautiful reminder of the finesse and elegance of the Comtesse de Lalande wines of yesteryear. This has all the ingredients for a great Lalande, balancing true Pauillac power with a lovely feminine touch. The lasting sensation on the finish is polished, with silky sweetness. A total delight to taste. Drink: 2025–2037
(GD: 94-96. WS: 92-95. JR: 17. DE: 91. JS: 93-94)

● **CH PICHON BARON 2ème Grand Cru Classé**
£560 – £700 per 12 Bottles In Bond

Dense opaque colour, this is full of opulent black cherry aromas and hints of vanilla and cocoa. There is a real feeling of volume, richness and sweetness of fruit. Under Christian Seely's expert stewardship this great Château only selects its very best fruit from its ridge of vines alongside Latour and Léoville-LasCases for its grand vin. The class of fruit really shines through in this excellent 2014. Concentrated and juicy, with a very long, lasting finish. Drink: 2024–2035
(GD: 92-94. WS: 92-95. JR: 17+. DE: 92. JS: 95-96)

● CH LYNCH BAGES 5ème Grand Cru Classé

 £530 – £650 per 12 Bottles In Bond

In the same mould as Pontet-Canet, this has a real feel of 1996. A classical Pauillac, balancing a lovely herbal freshness, with tightly integrated tannins. A structured wine with real life and vibrancy. Drink: 2023–2034 (GD: 91-93. WS: 93-96. JR: 17. DE: 92. JS: 95-96)

● CH DUHART MILON 4ème Grand Cru Classé

 £495 – £600 per 12 Bottles In Bond

Sweet dark whole berry aromas, this has strikingly direct blackcurrant and cassis fruit flavours, with hints of cinnamon and spice. Good bright acidity supported by a natural texture and depth. Drink 2020–2029 (GD: 89-91. WS: 90-93. JR: 17. DE: 91. JS: 92-93)

● CH GRAND PUY LACOSTE 5ème Grand Cru Classé

 £330 – £410 per 12 Bottles In Bond

It is always such a pleasure tasting with Emeline and Xavier Borie; not only do they themselves exude charm, but so do their wines. Concentrating on a high proportion of Cabernet Sauvignon in the blend, this has an exquisite nose of damsons and tayberries. An extremely broad and rounded mouthfeel with fully developed tannins is helped by a harmonious freshness and lasting sensation of sweetness. As always a fine glass of Claret. Drink: 2023–2033 (GD: 91-93. WS: 93-96. JR: 17++. DE: 92. JS: 93-94)

● CH CLERC MILON 5ème Grand Cru Classé

 £310 – £390 per 12 Bottles In Bond

Sweet dark whole berry fruit aromas. A weighted wine, which immediately fills the mouth with its volume and intensity. Lots of concentration, with broad black fruit and cocoa flavours, and hints of vanilla and spice on the finish. Drink 2019–2028 (GD: 90-92. WS: 91-94. JR: 16.5+. DE: 91. JS: 91-92)

● CH D'ARMAILHAC 5ème Grand Cru Classé

 £240 – £300 per 12 Bottles In Bond

Bright purple in colour, this has an excellent balance between sweetness of fruit and positive fresh acidity. Extremely giving and very pure Cabernet flavours. It is a fine example of the success of the Pauillac appellation in 2014. Drink 2019–2028 (GD: 88-90. WS: 90-93. JR: 17. DE: 90+. JS: 93-94)

● CH HAUT BATAILLEY 5ème Grand Cru Classé

 £220 – £270 per 12 Bottles In Bond

A star wine, punching well above its classification. Direct, intense blackberry aromas carry through into the palate. A classic example of all the very best characteristics of the vintage: structured tannins, lively freshness and sweet dark berry fruits. Top class. Drink: 2022–2029 (GD: 90-92. WS: 88-91. JR: 17. DE: 90+. JS: 92-93)

● CH BATAILLEY 5ème Grand Cru Classé

 £215 – £265 per 12 Bottles In Bond

A slightly more luscious and succulent style than its neighbour Haut Batailley, and a little less in the classic Pauillac style, it is nonetheless a delicious all round Claret. Full and broad with herbal Cabernet flavours, some structured tannins and firm depth. Drink: 2022–2029 (GD: 89-91. WS: -. JR: 16. DE: 89. JS: 92-93)

● CH LACOSTE BORIE

 £145 – £175 per 12 Bottles In Bond

50% Merlot and the remainder a blend of Cabernet Sauvignon and Cabernet Franc, this is a deep crimson colour. It balances vanilla oaked aromas, with hints of violets and sloe fruits. Fresh and clean with some appealing grainy tannins. A good classical style. Drink: 2019–2027 (GD: 88-90. WS: -. JR: 16.5. DE: 88. JS: 87-88)

For consistent quality and reliability one needs look no further than the lovely wines of St Julien. Their style, for me, balances the structure and tension of the top Pauillacs

● **CH LEOVILLE LAS CASES 2ème Grand Cru Classé**
£800 – £1,000 per 12 Bottles In Bond

With 80% Cabernet Sauvignon and 11% Cabernet Franc in the blend, the team at Las Cases were able to harvest as late as possible, not starting until 30th September. This has allowed them to produce a very intense wine, deep in colour and full of dark concentrated black fruit flavours. A wine with plenty of “matière”, weight and richness. Fresh and spicy on the finish and very long. Drink: 2023–2035 (GD: 93-95. WS: 94-97. JR: 17. DE: 95. JS: 96-97)

● **CH DUCRU BEAUCAILLOU 2ème Grand Cru Classé**
£660 – £820 per 12 Bottles In Bond

This hugely classy wine highlights the superb location and terroir of this fine estate. Deeply opaque in colour, it balances subtle floral aromas with focused black fruits, hints of liquorice and spice. With wonderful purity, sweetness and refined intensity. There is nothing forced about this delicious wine and the persistent flavours linger for a very long time. Delicious. Drink 2024–2036 (GD: 94-96. WS: -. JR: 17.5. DE: 95. JS: 96-97)

● **CH LEOVILLE BARTON 2ème Grand Cru Classé**
£450 – £550 per 12 Bottles In Bond

The late harvest of 2014 has resulted in a very powerful Léoville Barton, which was a little backward when tasted en primeur. There is a real level of concentration here, with some almost “Pauillacesque” power. Very intense with a hint of tannic masculinity; this has excellent aging potential. Drink: 2024–2035 (GD: 91-93. WS: 92-95. JR: 17.5. DE: 93. JS: 92-93)

● **CH LEOVILLE POYFERRE 2ème Grand Cru Classé**
£400 – £495 per 12 Bottles In Bond

Whilst warmer vintages more naturally suit the Poyferré style, this is an extremely good 2014. It balances a sweetness of fruit with hints of dark chocolate and vanilla, and possesses the characteristic flamboyance one expects from this fine St Julien estate. Appealing with sweet ripe fruit on the finish. Drink: 2022–2034 (GD: 92-94. WS: 92-95. JR: 16.5++. DE: 92. JS: 93-94)

with a hint of Margaux finesse and elegance. These are delicious examples in 2014.

● **CH BEYCHEVELLE 4ème Grand Cru Classé**
£400 – £495 per 12 Bottles In Bond

With over 50% Merlot in the finished blend this has a characteristic fleshiness and richness, both from the predominant grape variety and warmth of the vineyard location which hugs the Gironde. A very appealing style, with real vibrancy and a soft layered finish. Drink 2022–2033 (GD: 90-92. WS: 91-94. JR: 16.5. DE: 90. JS: 93-94)

● **CH GRUAUD LAROSE 2ème Grand Cru Classé**
£345 – £430 per 12 Bottles In Bond

Good intense dark berry fruit characters. This balances the structured ripe Cabernet flavours with a crisp freshness, which uplifts the flavours on the finish. A wine which will develop in bottle and has very good fruit quality. Drink 2020–2030 (GD: 90-92. WS: 89-92. JR: 17. DE: 91. JS: 93-94)

● **CH LANGOA BARTON 3ème Grand Cru Classé**
£300 – £370 per 12 Bottles In Bond

This lovely bright purple coloured Langoa is a wine full of charm and harmony. A very generous feel of sweet cherry fruits, a deliciously giving style which will give huge pleasure to all lovers of fine Claret. Drink: 2022–2033 (GD: 89-91. WS: 91-94. JR: 16.5+. DE: 91. JS: 92-93)

● **CH ST PIERRE 4ème Grand Cru Classé**
£275 – £340 per 12 Bottles In Bond

This well positioned estate continues its fine streak, and is now one of the top wines in the appellation. With almost 80% Cabernet Sauvignon in the blend, this balances structure with flamboyant dark black fruits. A real showstopper in the St Julien room at the UGC, it has racy acidity on the finish which provides an additional layer of complexity. A very good wine for laying down. Drink 2024–2034 (GD: 90-92. WS: 89-92. JR: 17. DE: 90+. JS: 91-92)

● CH BRANAIRE DUCRU 4ème Grand Cru Classé

£275 – £340 per 12 Bottles In Bond

Sweet juicy, succulent black fruits. This was a slightly less bold style of Branaire than I had expected, but it more than makes up for it with a lovely harmony and deliciously full finish. Drink 2022–2033

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

● CH TALBOT 4ème Grand Cru Classé

£275 – £340 per 12 Bottles In Bond

This has everything that one expects from a good Talbot. Brilliant purple in colour, it has a fine natural concentration, without being forced. It is enticing with hints of eucalyptus and cassis, the tannins are grainy but fully developed and it finishes long and full. Drink 2022–2033

(GD: 90-92. WS: 90-93. JR: 16+. DE: 89. JS: 94-95)

● CH LAGRANGE 3ème Grand Cru Classé

£230 – £290 per 12 Bottles In Bond

This relatively large estate is often unfairly overlooked by the critics. In our opinion, it makes one of the most consistent wines in St Julien. Whilst it doesn't necessarily have the finesse of the great terroirs, it always has real drive and energy, and the bright fresh fruit characteristics of the 2014 vintage perfectly highlight the Lagrange style. Strong, full and concentrated. Drink 2022–2033

(GD: 90-92. WS: 87-90. JR: 16+. DE: 90+. JS: 91-92)

● CH GLORIA

£215 – £265 per 12 Bottles In Bond

Reliable as ever, this starts with initial perfumed fruit characters and is followed by a firmness and structure which gives length and depth. Drink 2021–2029

(GD: 89-91. WS: 89-92. JR: 16.5+. DE: 89. JS: 92-93)

● CH LALANDE BORIE

£130 – £160 per 12 Bottles In Bond

This showed really well when tasted with Bruno Borie at Ducru Beaucaillou. Very approachable on the nose with nice plump, rich flavours on the palate. Polished tannins with freshness and fruitiness. Good energy on the finish. Should be great value. Drink 2018-2030

(GD: 89-91. WS: -. JR: -. DE: 89. JS: 91-92)

● CH DU GLANA

£120 – £145 per 12 Bottles In Bond

I have been increasingly impressed by Ch du Glana over the last few vintages. To find a St Julien of this quality and at such a good price is unique. In 2014 they have produced a really excellent beautifully balanced wine. It has lovely weight and fruit with an uplifting finish. If priced correctly this could be one of the bargains of the vintage.

Drink 2019-2028

(GD: 89-91. WS: -. JR: -. DE: 87. JS: -)



Margaux is the largest of the named appellations in the Médoc. It covers a large number of communes (villages) and, therefore, soils and microclimates. As a result one sees a huge range of styles and variation in quality,

meaning selection is imperative. The best, though, are brilliant and all (with the exception of Palmer) have used a large proportion of Cabernet in the finished blend. These have real poise and drive this year.

● **CH MARGAUX 1er Grand Cru Classé**

£2,300 – £3,000 per 12 Bottles In Bond

Sparring for wine of the vintage, this is exceptional equating it in style and quality to the great 1996. So many of the climatic conditions were the same in 2014 and the result is equally sensational. Ch Margaux is at its best when it has a large proportion of Cabernet Sauvignon as highlighted by this 90% blend, which balances an unctuous richness of fruit with huge drive and poise. Very long and very complete. A great wine in the making. Drink: 2027–2040
(GD: 96-98. WS: 94-97. JR: 17.5+. DE: 95+. JS: 94-95)

● **CH PALMER 3ème Grand Cru Classé**

£1,575 – £1,950 per 12 Bottles In Bond

2014 is an important year at Palmer, as it was 200 years ago that the property was purchased by Charles Palmer. In fabulous contrast to its nearest neighbour, Ch Margaux, Palmer is famed for its Merlot content, due to the uniqueness of its soil, and has 43% in the finished blend this year. It is now 100% biodynamic, and has low yields of 33 hectolitres per hectare. Deep intense colour, and plenty of dark fruits on the nose. This is rich, and continues with excellent dark berry concentration and intensity on the palate, with an upliftingly fresh and tannic finish. This will give extraordinary pleasure. Drink: 2024–2035
(GD: 93-95. WS: 93-96. JR: 17.5. DE: 95. JS: 94-95)

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

£750 – £950 per 12 Bottles In Bond

This fabulous 2nd wine highlights the success of the Chateau in 2014. With 97% Cabernet Sauvignon in the blend, this is a beautifully vibrant and fresh wine, with a structured central core of fruit. Tense and yet harmonious, with a very long finish. A superb wine. Drink 2019–2029
(GD: 91-93. WS: 91-94. JR: 17. DE: 91. JS: 92-93)

● **ALTER EGO 2nd wine of Ch Palmer**

£380 – £480 per 12 Bottles In Bond

The second wine of Ch Palmer is always smother and easier than its big brother, with a big slug of Merlot (52%). This is rich and ripe, with lovely easy balance and a nice refreshing finish. A serious second wine, very well made. Drink 2018–2030
(GD: 90-92. WS: 90-93. JR: 16. DE: 90+. JS: 92-93)

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

£350 – £435 per 12 Bottles In Bond

A star performer in the appellation of Margaux. Beautifully perfumed floral aroma, in the palate it oozes class. Structured, ripe and intense, there is a lovely breadth of fruit with many layers. Wonderfully long with a fine mix between zesty freshness and sweet intense berry fruits. One of the outstanding 2nd growths for the vintage. Drink: 2024–2034
(GD: 92-94. WS: 89-92. JR: 17. DE: 93. JS: 94-95)

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

£285 – £350 per 12 Bottles In Bond

High class Cabernet Sauvignon, which contributes 77% of the final blend. Striking damson and sloe fruit aromas. This is harmonious, with good mid-palate density, focusing on true Margaux finesse, with an attractively bright and full finish. Drink 2020–2030
(GD: 91-93. WS: 86-89. JR: 17. DE: 90. JS: 92-93)

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

£285 – £350 per 12 Bottles In Bond

Henri Lurton's fine estate is so often overlooked, but history shows this has as good an aging potential as any wine in the Médoc. A really superb example, not flashy in any way, but wonderfully pure and defined. As always it has great balance and poise, with subtle blackcurrant fruits, structured tannins and is deliciously understated all round. A must buy in my book, based on both price and quality. Drink 2022–2037
(GD: 91-93. WS: 87-90. JR: 16. DE: 91. JS: 92-93)

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

£255 – £320 per 12 Bottles In Bond

A Château which is returning to its past glory. Recent vintages have been seriously good and this is once again a Château that the Negociants are buying for stock. The 2014 has dense, broad, black fruit flavours, with hints of coffee bean, vanilla and spiced oak, some tightly knit tannic structure. It has excellent balance and that lovely fruit and freshness which is the sign of the best wines of the vintage. Drink 2020–2030

(GD: 90-92. WS: 90-93. JR: 16. DE: 90+. JS: 92-93)

● **CH DU TERTRE 5ème Grand Cru Classé**

£190 – £230 per 12 Bottles In Bond

A little backward on the nose, but opens up in the palate, highlighting masses of dark tayberry fruits, with hints of vanilla and spice. Firmly structured with an openly fresh finish. Drink 2019-2027

(GD: 88-90. WS: 89-91. JR: . DE: 89. JS: 92-93)

● **CH D'ANGLUDET Cru Bourgeois**

£156 per 12 Bottles In Bond

This will be one of the outstanding bargains of the vintage. A huge success for Ben Sichel and his team. A delicious blend of Cabernet Sauvignon, Merlot and 11% of his father Peter's favourite variety, Petit Verdot, which provides a density and drive to this lovely wine. Great balance between gracefulness and concentration, a lovely example of Margaux and the pleasures of Claret at affordable prices. Drink: 2022–2031

(GD: 89-91. WS: 86-89. JR: 16.5. DE: 89. JS: 90-91)



For price quality ratio, the Médoc wines are undoubtedly the most reasonable. Wine buyers around the world have complained about the dramatic price increases of certain chateaux, but this is a complaint that cannot be aimed

at the Cru Bourgeois properties. Since 2004, on average, their prices have not increased by more than 10% while their quality definitely has. There are some very successful wines in 2014.

● **CH LA LAGUNE 3ème Grand Cru Classé**
Haut-Médoc

£300 – £400 per 12 Bottles In Bond

Very open, sweet, ripe damson fruits on the nose. In the palate this wine was a little tight and slightly subdued, but one could really feel the texture and potential, and it will surely be yet another great success from this fine Château. Drink 2022–2030

(GD: 88-90. WS: 87-90. DE: 90. JS: 91-92)

● **CH CANTEMERLE 5ème Grand Cru Classé**
Haut-Médoc

£160 – £200 per 12 Bottles In Bond

A very good effort from this reliable and affordable estate. Lovely ripe aromas on the nose followed by nicely rounded and balanced fruit in the middle. Good weight and a clean and persistent finish. Should be good value. Drink 2020–2033

(GD: 89-91. WS: 90-93. DE: 89. JS: 93-94)

● **CH POUJEAUX Cru Bourgeois Exceptionnel**
Moulis-en-Médoc

£145 – £180 per 12 Bottles In Bond

Ripe concentrated summer fruit flavours. This has a firm, grainy tannic content and lively freshness in the mid-palate. Drink 2020–2027

(GD: 88-90. WS: 87-90. DE: 88. JS: 91-92)

● **CH MAUVESIN BARTON Moulis-en-Médoc**

£95 – £125 per 12 Bottles In Bond

Deep opaque colour, this is full of dense wild fruit flavours, a naturally weighted structure highlighting the characteristic strength of fruit in this appellation. Strong firm berry flavours with a good clean crisp finish. Drink 2019–2027

(GD: 87-89. WS: 87-90. DE: 86. JS: 89-90)

● **CH LANEISSAN Cru Bourgeois Supérieur**
Haut-Médoc

£105 per 12 Bottles In Bond

A wine with charm and intensity highlighting its excellent position sitting on the borders of St Julien. Plump juicy damson fruits, with hints of freshly cut vanilla pod. This balances a breadth of fruit with a hint of rusticity on the back palate which provides personality and character.

Very good depth and length. Drink 2018–2028

(GD: 88-90. WS: -. DE: 86. JS: -)

● **CH BEAUMONT Cru Bourgeois Haut-Médoc**

£90 per 12 Bottles In Bond

Picked at the latter part of September and early October, this is a lovely blend of Cabernet Sauvignon, Merlot and 8% Petit Verdot which provides additional body and depth to this wine. Deep crimson colour, this has striking aromas of fresh dark currants. In the palate it balances boldness and depth of fruit, with a soft harmonious texture. Not forced at all with a fine easy finish. Very classical. Drink 2020–2025

(GD: 88-90. WS: -. DE: 85+. JS: 90-91)

● **CH SENEJAC Cru Bourgeois Haut-Médoc**

£75 – £100 per 12 Bottles In Bond

Bright ruby colour. This is full of fresh cherry fruit flavours, with subtle herbal undertones. Whilst not a powerhouse, this is a rewarding style which will give good mid-term drinking pleasure. Drink 2019–2025

(GD: 87-89. WS: -. DE: 87. JS: 91-92)

The Châteaux owners within Pessac Léognan have the luxury of large proportions of both Cabernet Sauvignon and Merlot in their vineyards due to the appellation's unique micro climate. They can therefore benefit from

the finest fruit quality of both varieties. The 2014s have the volume and richness so typical of the best Merlots with good tense Cabernet structure.

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

£2,300 – £3,000 per 12 Bottles In Bond

A very classy Haut Brion, which on the day of tasting just pipped La Mission to the post as the wine of the vintage in the Clarence Dillon stable of wines. With hints of iodine and liquorice on the nose, this a very complex wine, with lots of structure and intensity. It has a warm ripe fruit feel with notes of leather and spice; very layered with a classy integration of fruit, tannins, and delicate alcohol. A superb wine. Drink: 2026–2038

(GD: 95-97. WS: 95-98. DE: 95+. JS: 95-96)

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

£1,150 – £1,450 per 12 Bottles In Bond

Lovely sweet currant fruit aromas, a deliciously rounded broad palate with lots of black fruits, subtly balancing acidity and a good grainy tannic structure. Slightly more restrained than the Haut Brion, still classy and very polished. Drink: 2023–2034

(GD: 92-94. WS: 93-96. DE: 95. JS: 95-96)

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

£520 – £650 per 12 Bottles in Bond

Open red cherry aromas, this is a generous wine with masses of volume as one would expect with 80% Merlot in the final blend. With a very generous mouth feel, I suspect it will give huge pleasure from a very early age. Drink 2018–2029

(GD: 89-91. WS: -. DE: 90+. JS: 93-94)

● **CH PAPE CLEMENT Cru Classé**

£500 – £630 per 12 Bottles In Bond

Striking aromas of dark cherries and ripe Victoria plums. This is a bold and yet harmonious style. Totally mouth filling with its abundance of wild berry fruits, rich and concentrated, but also full of life. An extremely appealing style, finishing long and fresh. Drink: 2023–2034

(GD: 91-93. WS: 91-94. DE: 94. JS: 93-94)

● **CH HAUT BAILLY Cru Classé**

£420 – £520 per 12 Bottles In Bond

Wine director Véronique Sanders explained the key to the vintage: hard work in the vineyard was followed by meticulous handling of the juice during the fermentation process to avoid over-extraction. The result is quite fabulous. Deep opaque in colour, this has a beautifully charismatic spiced, cocoa, wild fruits sensation. The wine is refined and silky and full of life. Deliciously long and subtle on the finish. Wonderful. Drink 2024–2036

(GD: 92-94. WS: -. DE: 94. JS: 93-94)

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

£285 – £350 per 12 Bottles in Bond

One of the standout 2nd wines of the vintage, this is a delicious blend 45% Merlot, 21% Cabernet Franc and 24% Cabernet Sauvignon and a massive success with its gentle bramble fruit aromas. It balances breadth with charm and is nicely intense, with good tannic structure. Fresh, clean and very long. Drink 2019–2029

(GD: 91-93. WS: 90-93. DE: 89. JS: 93-94)

● **DOMAINE DE CHEVALIER Cru Classé**

£280 – £345 per 12 Bottles In Bond

I started the week tasting this as my first Cru Classé and I finished the week tasting it; on both occasions it really impressed. Lovely sweet loganberry aromas, this is a rich and concentrated wine, with good levels of intensity aided by its tightly integrated tannins. Lots of charm and sweetness on the finish. A very rewarding wine. Drink: 2023–2034

(GD: 91-93. WS: 90-93. DE: 94. JS: 93-94)

● **CH FERRAN Cru Classé**

£75 – £95 per 12 Bottles In Bond

A favourite estate of ours in Pessac Léognan, this has strong blackberry fruit aromas, with a hint of herbal brightness. A balanced and concentrated style, which flows throughout the palate and provides length and pleasure on the finish. Drink 2017-2028

(GD: 87-89. WS: . DE: 87. JS: 91-92)



The finest St Emilions benefitted from the least amount of intervention and minimal extraction and handling. 2014 was not a year for excessive working of the must but one to let the natural flavours and softer tannins

to express themselves to a maximum. The top wines have a delicious charm, with a rounded tannic core and great life and energy on the finish.

● **CH AUSONE 1er Grand Cru Classé**

£3,000 – £4,000 per 12 Bottles In Bond

The very high proportion of Cabernet Franc (60%) in this blend highlights the variety's success in 2014. A stunning cuvée, with deliciously pure fruit characters, full of damsons, plums and loganberries. It is structured and yet silky; is almost has a Burgundian feel about it, with lovely grace and refinement. Beautifully sweet on the finish, high class indeed. Drink: 2022–2035
(GD: 94-96. WS: -. JR: 17. DE: 95+. JS: 95-96)

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

£2,900 – £3,700 per 12 Bottles In Bond

A blend of 55% Merlot and 45% Cabernet Franc, this is full of spiced cherry fruits. Extraordinarily graceful, with thrilling finesse. There is total harmony between the tannins, fruit and alcohol, and this wine exemplifies how delicacy and elegance can also produce huge complexity and intensity of flavours. Wonderfully long and complete, an utter pleasure to taste. Drink: 2023–2037
(GD: 95-97. WS: 96-99. JR: 17.5. DE: 95. JS: 95-96)

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

£980 – £1,250 per 12 Bottles In Bond

Beautifully sweet damson and cherry aromas. These flavours carry through into the palate, with a coat of vanilla and chocolate. Very charming, not powerful in style, but nevertheless has huge intensity and long layered finish. Drink 2019–2030
(GD: 91-93. WS: 91-94. JR: 16.5. DE: 90+. JS: 92-93)

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

£950 – £1,200 per 12 Bottles In Bond

Deep, dense purple colour. A melange of wild summer fruits, this is a beautifully mouth filling style, succulent and harmonious, with an uplifting freshness and verve on the finish. A very pretty style which will appeal to all St Emilion lovers. Drink 2018–2030
(GD: 89-91. WS: 91-94. JR: 16.5-. DE: 90+. JS: 92-93)

● CH FIGEAC 1er Grand Cru Classé

£500 – £620 per 12 Bottles In Bond

The new regime at Figeac has made huge strides in driving the quality of this famous estate even higher. The uniquely deep gravel soils make this the perfect terroir for Cabernet Sauvignon, hence the 44% in the finished blend this year. A fine balance between exuberant spiced dark fruits and a fresh sturdiness. Concentrated and long, there is a hint of Médoc masculinity to this wine and yet it finishes very fine indeed. Huge potential.

Drink: 2023–2035

(GD: 93-95. WS: 93-96. JR: 17.5. DE: 92. JS: 94-95)

● CH L'IF

£500 – £600 per 12 Bottles In Bond

Jacques Thienpont and his team continue to move this lovely estate in the direction of making one of St Emilion's most appealing red wines. This is a lovely luscious style, succulent and generous, focusing on vibrant raspberry fruit characteristics. Quite simply very delicious indeed.

Drink 2018–2028

(GD: 91-93. WS: 92-95. JR: 16.5. DE: 89. JS: 94-95)

● CLOS FOURTET 1er Grand Cru Classé

£450 – £570 per 12 Bottles In Bond

One of the standout St Emilions in the UGC tasting. Bright shining purple colour, striking sloe and tayberry fruit flavours, this is a wine of charm and harmony with its gentle velvety tannins and subtle sweetness of fruit on the finish. Very good indeed. Drink: 2022–2032

(GD: 92-94. WS: 92-95. JR: 16. DE: 93. JS: 91-92)

● CH TROTTEVIEILLE 1er Grand Cru Classé

£390 – £480 per 12 Bottles In Bond

A fine balance between restrained, subtle plum fruit flavours, lively spice and vanilla pod. This has very good balancing acidity with a subtle tannic structure.

Drink 2019–2029

(GD: 89-91. WS: -. JR: -. DE: 90+. JS: 94-95)

● CH CANON 1er Grand Cru Classé

£350 – £440 per 12 Bottles In Bond

A very stylish Canon and a wonderful way for wine director John Kolasa to bow out following his 15 years restructuring the property and vineyards. Deep opaque colour, hints of cinnamon, vanilla and wild fruits on the nose. A refined and harmonious wine, poised and classy.

Drink: 2022–2032

(GD: 92-94. WS: 90-93. JR: 16.5+. DE: 92. JS: 95-96)

● CH CANON LA GAFFELIERE 1er Grand Cru Classé

£350 – £440 per 12 Bottles In Bond

A strong Canon la Gaffelière, this has good fresh currant fruit flavours, with hints of cocoa and vanilla. Not overly big with a refreshing line of acidity on the finish, this is well made St Emilion. Drink: 2022–2031

(GD: 89-91. WS: 93-96. JR: 15.5. DE: 90+. JS: 93-94)

● CH MOULIN ST GEORGES Grand Cru Classé

£165 – £210 per 12 Bottles In Bond

Brilliant shining bright colour. Full of perfumed floral fruit aromas with hints of dark cherries and liquorice. It has a very rounded and full palate, with tremendous harmony.

A beautifully textured wine, multi layered with a long complex finish. Drink 2018–2028

(GD: 89-91. WS: -. JR: 15.5+. DE: -. JS: 91-92)

● CH GRAND CORBIN-DESPAGNE Grand Cru Classé

£140 – £175 per 12 Bottles In Bond

This stunning estate on the border on the St Emilion and Pomerol, made by the delightful François Despagne, balances a lovely unctuous fruit character with delicate freshness. A blend of 75% Merlot, 24% Cabernet Sauvignon and 1% Cabernet Franc. This wine enters the mouth with a juicy succulence, with hints of mint and spiced black fruits. The tannins are harmonious and silky, but nevertheless provide a texture and length on the finish. Drink 2019–2028

(GD: 89-91. WS: 88-91. JR: 16+. DE: 89. JS: -)

This is unquestionably a terroir vintage for the appellation of Pomerol. The best estates have made some terrific wines. Whilst my own personal preference has been for the wines which have a proportion of Cabernet Franc in

the blend, which gives excellent purity and finesse to the wines, there are some outstanding Merlot based cuvées highlighting the suitability of the clay soils to this variety.

● **LE PIN**

£9,000 – £12,000 per 12 Bottles In Bond

Bright ruby colour, full of fresh red summer fruits. Flavours of freshly picked raspberries, this is almost Pinot Noir-like in its purity of flavours. Gentle volume with a soft, silky tannic structure and deliciously sweet on the finish. Quite lovely. Drink 2019–2032
(GD: 95-97. WS: 96-99. JR: 17.5. DE: 94. JS: 93-94)

● **CH L'EGLISE CLINET**

£1,150 – £1,400 per 12 Bottles In Bond

A superbly crafted wine by Denis Durantou, with tremendous volume and opulently rich summer fruits highlighting the Merlot content in this wine. Not a blockbuster, but very stylish with fine length on the finish. Drink: 2021–2030
(GD: 92-94. WS: 92-95. JR: 17. DE: 93. JS: 94-95)

● **CH L'EVANGILE**

£1,050 – £1,300 per 12 Bottles In Bond

Tasting with Hugo and Charlie this was arguably their favourite wine amongst the Pomerols. A fine blend of 82% Merlot and 18% Cabernet Franc. This has striking aromas of dark chocolate and vanilla pods. In the mouth it has a natural flamboyance and generosity, with tightly integrated tannins and a profound finish. Drink: 2022–2034
(GD: 92-94. WS: 93-96. JR: 17.5. DE: 91. JS: 91-92)

● **VIEUX CHATEAU CERTAN**

£950 – £1,150 per 12 Bottles In Bond

Supremely stylish and one of the most exciting wines of the vintage; this is an absolute beauty, highlighting this famous property's sublime location and ability to produce one of the world's finest Merlot/Cabernet Franc blends. A wine of extraordinary balance, concentrating on elegance and finesse. Some critics may underestimate its sheer class as it isn't a blockbuster, but it is extraordinarily layered with immense complexity and charm. Drink: 2021–2034
(GD: 96-98. WS: 94-97. JR: 18.5. DE: 95. JS: 95-96)

● **CH LA FLEUR PETRUS**

£800 – £1,000 per 12 Bottles In Bond

A beautiful wine, floral and perfumed, full of red raspberry fruits. Mouth coating on the palate, balancing a richness and weighty texture with charm and finesse. Very long and extraordinarily layered. High class in every way. Drink: 2022–2024
(GD: 92-94. WS: 94-97. JR: 16.5. DE: 91. JS: 93-94)

● **CH LA CONSEILLANTE**

£595 – £750 per 12 Bottles In Bond

This is a favourite property of mine, and it is wonderful to see it absolutely on fire in the quality spectrum. Brilliant purple in colour, this has vibrant fresh pure red cherry aromas. A wine balancing finesse with intensity, there is an excellent concentration of both flavours and weight, with its lively fresh Victoria plum characteristics. A wine of great purity and freshness. Drink 2023–2034
(GD: 92-94. WS: -. JR: 17-. DE: 90+. JS: 94-95)

● **CH GAZIN**

£385 per 12 Bottles In Bond

Representing the more modern style of Ch Gazin of recent years, this is a succulent juicy wine, with lots of dark summer pudding fruit flavours. A beautifully giving wine with good sweetness of fruit, whilst being supported by an uplifting freshness on the finish. Drink: 2023–2033
(GD: 91-93. WS: 90-93. JR: 16. DE: 90+. JS: -)

● **CH PETIT VILLAGE**

£375 – £465 per 12 Bottles In Bond

Deep purple colour, this has perfumed floral fruit aromas. This wine balances the volume of Merlot, with an uplifting freshness of fruit provided by the Cabernet Franc. Good clean finish. Drink 2019–2030
(GD: 89-91. WS: 90-93. JR: 16. DE: 90. JS: 92-93)

● CH LA FLEUR-GAZIN

£240 – £300 per 12 Bottles In Bond

Considering its great position between La Fleur and Gazin, it is extraordinary that this lovely wine from J-P Mouiex is not better known. A very attractive 2014, with masses of plum fruit flavours, supported by textured earthy tannins. A wine with lots of personality. Drink 2019–2030 (GD: 90-92. WS: 90-93. JR: 16.5++. DE: 86. JS: 91-92)

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

£225 – £285 per 12 Bottles In Bond

Brilliant purple colour, this is a 100% Merlot wine matured in 50% new oak casks. It has striking dark cherry fruit characters, with a very pleasant sweetness of fruit. Not excessively powerful with a touch of elegance and appealingly fresh on the finish. Drink: 2019–2025 (GD: 90-92. WS: -. JR: 16.5. DE: 88. JS: -)

● CH BEAUREGARD

£200 – £250 per 12 Bottles In Bond

Under the new ownership of the Cathiard family, I am sure they must be absolutely delighted with their first vintage at the helm. A very poised and restrained style, with lovely floral aromas and hints of violets and damsons. Tremendously elegant, with subtle freshness and long lingering flavours at the end. Lovely. Drink 2021–2030 (GD: 90-92. WS: 88-91. JR: 16. DE: 86. JS: 87-88)

The right bank satellite appellations have made very appealing forward drinking wines this year. We anticipate that they will start to drink extremely well from 4 or 5 years' time, when they will start to enter their prime.

● CH LES CRUZELLES Lalande de Pomerol

£130 – £165 per 12 Bottles In Bond

A similar blend to his Eglise-Clinet (90% Merlot and 10% Cabernet Franc), Denis Durantou has produced a sweet and refined wine, with striking aromas of damsons and sloes. Beautifully concentrated with subtle caramelised fruits flavours. Very balanced and will give huge pleasure. Drink: 2019–2027 (GD: 89-91. WS: 88-91. JR: -. DE: 87. JS: 87-88)

● CH MONTLANDRIE Castillon Côtes de Bordeaux

£125 – £150 per 12 Bottles In Bond

Dense purple colour, vibrant summer fruit aromas of tayberries and loganberries. A very giving style, with lots of substance, supported by appealing grainy tannins and gentle acidity, giving the wine lift and drive. Drink 2019–2026 (GD: 89-91. WS: 89-92. JR: -. DE: -. JS: 89-90)

● CH LA CHENADE Lalande de Pomerol

£90 – £115 per 12 Bottles In Bond

An easy forward style, this wine highlights Denis Durantou's skill. Masses of plums and cherries on the nose, it is not a big wine but has lots of charm and will give wonderful early drinking pleasure. Drink 2017–2025 (GD: 87-89. WS: 88-91. JR: 16+. DE: 85. JS: 88-89)

Cooler ripening years such as 2014 suit the white grape varieties, and in particular, Sauvignon Blanc. They benefitted from the superb early weeks of September allowing the fruit to reach optimum maturity whilst the

cool nights meant that the wines have maintained a lovely vibrancy and freshness. This is a vintage which has real drive and excitement.

● **CH HAUT BRION BLANC Grand Cru Graves**
£6,000 – £8,000 per 12 Bottles In Bond

The 32% of Sémillon in the blend this year is unusually high for Ch Haut Brion Blanc, but it most certainly works, providing a density and body to the fabulously crisp and intense flavours of the Sauvignon. Lots of citrus and grapefruit flavours, very concentrated, with outstanding length. Drink: 2019–2025
(GD: 95-97. WS: 95-98. DE: 96. JS: 98-99)

● **DOMAINE DE CHEVALIER BLANC Grand Cru Classé Pessac Léognan**
£570 – £700 per 12 Bottles In Bond

This high class white exemplifies all that is so good about the 2014 vintage. Lime green in colour, it balances crisp citrus fruits with hints of pecan and hazelnuts. Very intense and driven. Broad, full and fresh with tremendous length. Drink: 2018–2027
(GD: 93-95. WS: 92-95. DE: 95. JS: 95-96)

● **CH LA MISSION HAUT BRION BLANC Grand Cru Classé Pessac Léognan**
£5,000 – £6,000 per 12 Bottles In Bond

A stunning La Mission Blanc with 83% Sémillon in the final assemblage. Hugely layered floral fruit flavours, the natural weight and bulk of the Sémillon are uplifted by a drive of citrus Sauvignon fruit. Hints of pine nuts with an almost tannic edge on the finish it is so concentrated. High class in every way. Drink: 2019–2025
(GD: 93-95. WS: 94-97. DE: 95+. JS: 95-96)

● **CH MALARTIC-LAGRAVIERE BLANC Grand Cru Classé Graves**
£320 – £400 per 12 Bottles In Bond

With 90% Sauvignon in the blend this is a striking example of the quality of this variety in 2014. It balances a deliciously herbaceous freshness with a full creamy mouthfeel. Breadth and charm with an appealing finish of passion fruits and limes. A lovely style. Drink: 2016–2020
(GD: 90-92. WS: 89-92. DE: 92. JS: 92-93)

● **CH PAPE CLÉMENT BLANC Grand Cru Classé Pessac Léognan**
£900 – £1,150 per 12 Bottles In Bond

Lime yellow in colour, this has soft white floral fruit aromas, with hints of mango and peach in the palate. A very giving, broad style balancing a natural tropical richness with a zesty fresh finish. Very enjoyable indeed. Drink: 2018–2024
(GD: 91-93. WS: 92-95. DE: 91. JS: 93-94)

● **CLOS FLORIDENE BLANC Graves**
£125 per 12 Bottles In Bond

Bright lime colour. This highlights the strength of the Sauvignon Blanc grape this vintage. Crisp, pure citrus and grapefruit notes, followed by good body and weight, with a subtle creamy texture. Drink 2015–2020
(GD: 88-90. WS: 88-91. DE: 90. JS: -)

Two main pickings in the month of October following some perfect conditions for botrytis cinerea, but sadly yields were yet again very low, amounting to just ¼ that for the red grape varieties. The results though are delicious. The style for this year balances good sweetness without

being excessive, excellent bright freshness and masses of easy generous forward drinking fruit. Whilst they will age nicely, the impression is that they will give huge pleasure from a very early age.

● **CH D'YQUEM 1er Cru Classé Supérieur Sauternes**
Not being released until 2016

Bright golden yellow colour, this has a wonderful array of tropical fruits; mango, peaches and acacia honey. A wine which jumps out of the glass at you. It is so opulent and giving, balancing natural sweetness with a delicious drive of freshness. Drink: 2017–2030
(GD: 95-97. WS: 96-99. JR: 19. DE: 97. JS: 97-98)

● **CH RIEUSSEC 1er Cru Classé Sauternes**
£485 – £600 per 12 Bottles in Bond

Initially a little reserved on the nose, there is however a beautiful explosion of succulent juicy tropical fruits in the palate. Subtle botrytic flavours and gentle sweetness, with a lively and fresh finish. Drink 2017–2029
(GD: 91-93. WS: 92-95. JR: -. DE: 95. JS: 97-98)

● **CH SUDUIRAUT 1er Cru Classé Sauternes**
£390 per 12 Bottles In Bond

Subtle yellow colour, with hints of clementine and peaches on the nose. This is delicately sweet, rather than being excessive, and has real harmony and finesse. A lovely style. Drink: 2017–2030
(GD: 90-92. WS: 93-96. JR: 18. DE: 94. JS: 97-98)

● **CH GUIRAUD 1er Cru Classé Sauternes**
£295 – £365 per 12 Bottles In Bond

This is a very fine Ch Guiraud indeed; golden colour, with a beautifully expressive nose of honey and clementines. Broad, rich and sweet, with balancing racy acidity. With excellent length, this is a totally joyous wine. Drink 2017–2029
(GD: 89-91. WS: 94-97. JR: 17. DE: 93. JS: 92-93)

● **CH RAYNE-VIGNEAU 1er Cru Classé Sauternes**
£280 – £350 per 12 Bottles In Bond

A standout wine at the UGC tasting, this fine estate has always been held in high regard by the elder vignerons in the appellation and this superb wine fully justifies that reputation. Golden yellow in colour, with a deliciously creamy caramelised nose. Subtle acacia honey flavours with lovely balancing acidity on the finish. This is a delicious wine. Drink: 2017–2030
(GD: 91-93. WS: 90-93. JR: 17. DE: 94. JS: 89-90)

● **CH DOISY-DAENE 2ème Cru Classé Barsac**
£260 per 12 Bottles In Bond

This flagship Barsac from the Dubourdieu family is a lovely balance between apricot and peaches, with refined sweetness. The characteristic freshness of the vintage gives a beautifully uplifting feel. Drink 2017–2029
(GD: 89-91. WS: 92-95. JR: 17. DE: 93. JS: 90-91)

● **CH COUTET 1er Cru Classé Barsac**
£230 per 12 Bottles In Bond

Ch Coutet tends to be more Sauternes in style than Barsac, always possessing a delicious opulence and succulence of sweet fruit. This lovely 2014 is a classic example; golden yellow in colour, it starts with the initial Barsac charm and then broadens out in the palate. Drink 2017–2032
(GD: 92-94. WS: 95-98. JR: 18. DE: 94. JS: 92-93)

● **CH DOISY-VEDRINES 2ème Cru Classé Barsac**
£220 per 12 Bottles In Bond

Olivier Casteja consistently produces one of the most classic and refined sweet wines in the region. This is a lovely example of Barsac, delicately honeyed. Drink 2017–2029
(GD: 91-93. WS: 94-97. JR: 18. DE: 91. JS: 95-96)

● **CH BASTOR-LAMONTAGNE**
£150 – £190 per 12 Bottles in Bond

One of the great bargains in Sauternes, this is a hugely giving style, with notes of honey, clementines and crème brûlée. Very attractive and ready to drink almost immediately. Lovely. Drink: 2017–2026
(GD: 89-91. WS: -. JR: 16. DE: 91. JS: 87-88)

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TERMS AND CONDITIONS

Normal terms and conditions apply. All wines are offered In Bond UK (i.e. all shipping and bottling charges are included). The wines will arrive in Spring 2017 and on arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-VAT per

case or £5.25 ex-VAT per 6 pack per annum. When you decide to take delivery Duty and VAT become payable. These charges at present are £24.60 and 20% respectively.

Please note: ALL EN PRIMEUR DELIVERIES ARE CHARGED AT COST.

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