



BORDEAUX EN PRIMEUR 2017



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## A RETURN TO CLASSICAL ELEGANCE

We had heard little of 2017's quality or style before visiting Bordeaux to taste the barrel samples in early April. All talk had been of last year's devastating spring frost.

As is the lot of any new vintage, comparison to its predecessors is often used as a measure of its success. The brilliant 2015s and 2016s had set a high standard, with their wines of profound concentration and heightened drama. The 2017s are in a different school altogether. They are more restrained and slender, sharing much of 2014's vibrant and aromatic fruit, but with a silkier tannin structure. The more we tasted, the more we enjoyed what 2017 had to offer.

We tasted over 250 wines during the Union des Grands Crus (UGC) week. We were pleasantly surprised to discover much greater consistency than we had anticipated, given the challenges of the year. For details on the growing season and how, where, and when the frost impacted vineyards across the region, [read our growing season report by Catherine Petrie MW](#). As she explains, frost hampers yield but it inflicts minimal damage on quality. The peculiarly cloudy, but dry and warm summer months of July and August shaped the wines of 2017. On the Left Bank the reds have an aromatic style of berry fruits and fresh, floral notes. Cabernet Sauvignon has clearly thrived, and the wines have a poised balance, with very high-quality tannins and a perfumed length.

On the Right Bank there is a firmer richness to the wines, although the best retain an elegant frame and a medium weight. The dry whites have performed particularly well in 2017, with crisp apricot flavours and a deliciously mouth-watering length. Sauternes has produced some delightful highs, particularly given the challenges the growers faced in 2017. Overall the tags of 'classic' and 'elegant' can be widely applied across the board. 2017 may not have the power of 2015, nor the captivating purity of 2016, but it has shown itself to be a delicious source of well-balanced wines with grace and charm.

We have narrowed our selection of wines to offer this year according to those châteaux that prospered in 2017. You will find details of each appellation, as well as tasting notes, scores (both ours and the major critics), drink dates, and price estimates in this brochure. Ever unpredictable, the campaign could be an early one this year, with the first major releases from Ch Palmer and Ch Haut-Batailley already on the market. However, a high frequency of bank holidays in France during May could mean that the campaign only fully commences towards the end of the month. We will keep you up to date with regular news and offers as the wines are released. David Roberts MW will be writing a full report on the vintage in due course.



## OUR RECOMMENDATIONS

### WINES OF THE VINTAGE (SOME MAY BE LIMITED)

Ch Canon 1er Grand Cru Classé St Emilion  
Ch Cheval Blanc 1er Grand Cru Classé St Emilion  
Ch Figeac 1er Grand Cru Classé St Emilion  
Ch Haut Brion 1er Grand Cru Classé Pessac-Léognan  
Ch La Conseillante Pomerol  
Ch La Mission Haut Brion Cru Classé Pessac-Léognan  
Ch Lafite Rothschild 1er Grand Cru Classé Pauillac  
Ch Léoville Las Cases 2ème Grand Cru Classé St Julien  
Ch L'Evangile Pomerol  
Ch Lynch Bages 5ème Grand Cru Classé Pauillac  
Ch Margaux 1er Grand Cru Classé Margaux  
Ch Montrose 2ème Grand Cru Classé St Estèphe  
Ch Mouton Rothschild 1er Grand Cru Classé Pauillac  
Ch Pichon Baron 2ème Grand Cru Classé Pauillac  
Ch Pichon Lalande 2ème Grand Cru Classé Pauillac  
Ch Tertre Rôteboeuf Grand Cru St Emilion  
Vieux Château Certan Pomerol

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Ch Haut-Brion Blanc Bordeaux  
Pavillon Blanc du Ch Margaux Bordeaux

### RECOMMENDED WINES OF THE VINTAGE (SUPERB QUALITY AND HOPEFULLY SENSIBLY PRICED)

Ch La Clotte Grand Cru St Emilion  
Ch Brane-Cantenac 2ème Grand Cru Classé Margaux  
Ch Calon-Ségur 3ème Grand Cru Classé St Estèphe  
Ch Clerc Milon 5ème Grand Cru Classé Pauillac  
Ch Gazin Pomerol  
Ch Haut Bailly Grand Cru Classé Pessac-Léognan  
Ch Léoville Barton 2ème Grand Cru Classé St Julien  
Ch Léoville Poyferré 2ème Grand Cru Classé St Julien  
Ch Rauzan Ségla 2ème Grand Cru Classé Margaux  
Ch Roc de Cambes Côtes de Bourg  
Domaine de Chevalier Grand Cru Classé Pessac-Léognan

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Domaine de Chevalier Blanc Grand Cru Classé Pessac-Léognan

### RECOMMENDED VALUE WINES OF THE VINTAGE

Ch Capbern Cru Bourgeois St Estèphe  
Ch Lafon Rochet 4ème Grand Cru Classé St Estèphe  
Ch Lagrange 3ème Grand Cru Classé St Julien  
Ch Langoa Barton 3ème Grand Cru Classé St Julien  
Ch Les Ormes de Pez Cru Bourgeois St Estèphe  
Réserve de la Comtesse Pauillac  
La Chenade Lalande de Pomerol

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Ch Olivier Blanc Grand Cru Classé Pessac-Léognan  
Ch Sigalas Rabaud 1er Cru Classé Sauternes

# PRACTICALITIES

## TASTING NOTES & SCORES

DR: tasting notes written by David Roberts MW.  
CP: tasting notes written by Catherine Petrie MW.

Below our tasting notes we have included, where available, scores from: Goedhuis & Company (GH), Neal Martin for Vinous (NM), Antonio Galloni for Vinous (AG), Lisa Perrotti-Brown MW for the Wine Advocate (WA), Wine Spectator (WS), Jancis Robinson MW (JR), Jane Anson for Decanter (DE), James Suckling (JS), and Matthew Jukes (MJ).

## OUR SCORES

We have written tasting notes that detail the character of the wines, as well as scores. The GH score is an average of David and Catherine's scores. 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 AGE-WORTHY WINE
94-96	AN OUTSTANDING WINE WITH COMPLEX CHARACTER AND AGEING POTENTIAL
90-93	A VERY GOOD WINE WHICH SHOULD GIVE ENORMOUS PLEASURE IN THE MEDIUM TERM
86-90	A GOOD WINE USUALLY BETTER SUITED TO EARLY DRINKING

## 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.

## PRICES

Price estimates are a guide, and are all quoted for 12x75cl, although some estates only release in 6x75cl format.

Most wines are available in larger formats. There is an additional cost for bottling in larger formats. Please ask for

## HOW TO ORDER

### PHONE

London: +44 (0)20 7793 7900  
Hong Kong: +852 2801 5999

### EMAIL

Send an email to our Sales Team in London at [sales@goedhuis.com](mailto:sales@goedhuis.com), in Hong Kong at [hksales@goedhuis.com](mailto:hksales@goedhuis.com) or directly to your sales person at their email address listed below.

Georgina Crawley	<a href="mailto:gc@goedhuis.com">gc@goedhuis.com</a>
Johnny Goedhuis	<a href="mailto:jdg@goedhuis.com">jdg@goedhuis.com</a>
Toby Herbertson	<a href="mailto:th@goedhuis.com">th@goedhuis.com</a>
James Low	<a href="mailto:jl@goedhuis.com">jl@goedhuis.com</a>
Hugo McMullen	<a href="mailto:hm@goedhuis.com">hm@goedhuis.com</a>
Ruairi O'Hara	<a href="mailto:roh@goedhuis.com">roh@goedhuis.com</a>
Catherine Petrie MW	<a href="mailto:cp@goedhuis.com">cp@goedhuis.com</a>
Caroline Que, HK	<a href="mailto:caroline@goedhuis.com">caroline@goedhuis.com</a>
David Roberts MW	<a href="mailto:dr@goedhuis.com">dr@goedhuis.com</a>
Tom Stopford Sackville	<a href="mailto:tss@goedhuis.com">tss@goedhuis.com</a>
Jamie Strutt	<a href="mailto:js@goedhuis.com">js@goedhuis.com</a>
Charlie Whittington	<a href="mailto:cw@goedhuis.com">cw@goedhuis.com</a>
Philippa Wright	<a href="mailto:pw@goedhuis.com">pw@goedhuis.com</a>

### WEBSITE

The wines are available to buy online at [www.goedhuis.com](http://www.goedhuis.com)

## EN PRIMEUR TERMS & CONDITIONS

Normal terms and conditions apply. All wines are offered In Bond UK. The wines will arrive in Spring 2020 and on arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves Ltd, at a cost of £11.25 ex-VAT per case or £5.62 ex-VAT per 6 pack per annum. When you decide to take delivery, Duty and VAT become payable. These charges at present are £25.98 per 12x75cl case and 20% respectively.

**ALL EN PRIMEUR DELIVERIES  
ARE CHARGED AT COST**

# ST ESTEPHE

St Estèphe is the most northern of the Médoc's communal crus. Its unique terroir is made up of layers of gravel that are supported by a dense clay base. This subsoil retains water in dry seasons and works particularly well with Merlot, a relatively widely planted variety in this appellation that is used to flesh out the more austere Cabernet Sauvignon. This clay base also creates powerful, textured tannins that enable St Estèphe to stand out from the crowd.

St Estèphe had a geographical advantage in 2017: its proximity to the widest part of the Gironde Estuary. Being so close to such a large body of water afforded the commune good frost protection. Its clay soils were also an excellent vessel for the June downpour, and this water helped sustain the vines through the dry July and August period. Many estates waited for the September rain to pass before picking their Cabernet Sauvignon in the October sunshine, and the best wines have a luminous, silky quality.

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## CH COS D'ESTOURNEL 2ÈME GRAND CRU CLASSÉ

£1,100 - £1,400 per 12 Bottles in Bond

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This blend of Cabernet Sauvignon (66%) and Merlot (32%), with tiny proportions of Petit Verdot and Cabernet Franc, has produced a deeply coloured wine with abundant aromas of dark summer pudding fruits. It has the characteristic muscular core that one seeks in St Estèphe, with a bolder degree of tannic depth than some wines of the vintage. The lasting flavours are of ripe black fruits with hints of cocoa and spice, with a long, focused finish. DR. Drink 2025 – 2040.

GH: 91-93, NM: 94-96, AG: 92-95, WA: 97-100, JR: 17.5+, DE: 94, JS: 97-98, MJ: 18.5+

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## CH MONTROSE 2ÈME GRAND CRU CLASSÉ

£1,000 - £1,280 per 12 Bottles In Bond

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Alongside Cos, this is a king amongst St Estèphe estates. At 76% Cabernet Sauvignon, the 2017 has the highest proportion of this variety in the blend since 2006. The estate is building a new winery, and now has 90 tanks at its disposal to vinify individual plots. The dexterity in the cellar rewards in the glass; this is dense, dark and structured, with great purity and precision. There is a fine balance between silky fruit and a fresh, salty, toasty length with a touch of vanilla spice. The chalky tannins give it a long, elegant finish. This was the high point of the appellation. CP. Drink 2025 – 2040

GH: 93-95, NM: 94-96, AG: 92-95, WA: 96-99, WS: 91-94, JR: 17.5, DE: 96, JS: 96-97, MJ: 18+

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## CH CALON-SÉGUR

### 3ÈME GRAND CRU CLASSÉ

£590 - £760 per 12 Bottles In Bond

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Only 40% of the annual production went into the Grand Vin in 2017. The final blend focuses on the quality of its Cabernet fruit (76% Cabernet Sauvignon and 9% Cabernet Franc), with Merlot and Petit Verdot making up the final 15%. A very direct style both on the nose and on the palate, with striking cassis and blackcurrant flavours. This wine has an excellent kernel of mid-palate fruit. It is fresh and cool in style, with a fine, rewarding length. DR. Drink 2025 – 2038

GH: 91-93, NM: 92-94, AG: 90-93, WA: 92-94, WS: 91-94, JR: 17.5+, DE: 94, JS: 94-95, MJ: 18

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## CH LAFON ROCHET

### 4ÈME GRAND CRU CLASSÉ

£310 - £410 per 12 Bottles In Bond

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Lafon Rochet have welcomed the same team of pickers for the past 30 years, and more than most estates in the Médoc, this place really feels like a family business. Basile Tesseron decided to harvest a little later than some neighbours, and after a few early passes started in earnest from 20th September. Thanks to the coolness of sugar accumulation during the cloudy summer, this tastes anything but over-ripe. There is a lightness to the hedgerow fruit and a flow to the plush tannins. 55% Cabernet Sauvignon gives fresh structure and is expertly blended with the 34% Merlot, 6% Cabernet Franc and 5% Petit Verdot. It is a graceful example from this excellent value property. CP. Drink 2023 – 2032

GH: 90-92, NM: 91-93, AG: 89-91, WA: 85-87, WS: 87-90, JR: 16.5, DE: 93, JS: 92-93, MJ: 17.5+

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## PAGODES DE COS

### 2ND WINE OF CH COS D'ESTOURNEL

£300 - £385 per 12 Bottles In Bond

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With almost equal proportions of Cabernet Sauvignon and Merlot in the blend, this is a deliciously giving style and exactly what one seeks in a second wine from a leading estate. Deeply coloured and opaque, this has a generous array of dark berry fruits in the palate. Very pure and full of life, with the added appeal of soft caressing tannins. Not a powerful wine but one that will be very rewarding. DR. Drink 2022 – 2032

GH: 89-91, NM: 90-92, AG: 89-91, WA: 90-92, JR: 17, DE: 90, JS: 92-93, MJ: 17.5+

# ST ESTEPHE

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## CH CAPBERN CRU BOURGEOIS

£174 per 12 Bottles In Bond



Ch Capbern is run by the team at St Estèphe cru classé, Ch Calon-Ségur, and offers excellent value for the calibre of winemaking. It was the first wine we tasted of the UGC week and set the tone for the vibrantly fruited, delicately aromatic, medium bodied wines we would enjoy all week. It has a leafy freshness to the fruity nose and a smooth, iodine character on the palate. Managing Director Laurent Duffau explained they offset the slight lack of structure in the Merlot this year with the high quality of the Cabernet Sauvignon. This showed a dextrous application of Bordeaux's tradition of blending. CP. Drink 2022 – 2032

GH: 90-92, NM: 89-91, AG: 88-90, WA: 85-87, WS: 88-91, JR: 16.5, DE: 89, JS: 91-92, MJ: 17

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## CH DE PEZ CRU BOURGEOIS

£115 per 6 Bottles In Bond

This Cru Bourgeois St Estèphe estate has been nurtured into one of the jewels of the unclassified growths by owners, Champagne house Louis Roederer, who purchased the estate in 1990. Its smoothly textured palate with mature tannins and a bright, freshening drive follow its aromas of black fruit and Asian spice. It has St Estèphe's classical chalky acidity, and some admirably fleshy weight from the high proportion of Merlot (46%), with fine structure derived from its Cabernet Sauvignon (51%), Cabernet Franc (1.5%) and Petit Verdot (1.5%). CP. Drink 2021 – 2033

GH: 90-92, NM: 88-90, AG: 90-93, WA: 89-91, WS: 88-91, JR: 16-, DE: 90, JS: 90-91, MJ: 16.5+

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## CH LES ORMES DE PEZ CRU BOURGEOIS

£225 per 12 Bottles In Bond



This is an excellent example of good value St Estèphe, in the infinitely capable hands of Jean-Charles Cazes of Lynch Bages. A firmly structured wine, full of wild hedgerow fruit flavours. Beautifully balanced with a subtle stony finish, this well-made wine bursts with energy and intensity. DR. Drink 2023 – 2033

GH: 90-92, NM: 91-93, AG: 88-90, WS: 88-91, JR: 16, DE: 92, JS: 92-93, MJ: 17+



*Ch Lafon Rochet*

# PAUILLAC

Pauillac lies due south of St Estèphe, and is hailed as the king of the Left Bank communes. It is home to three First Growths as well as a plethora of other classified growths. Pauillac's famous well-draining, gravelly soils enable Cabernet Sauvignon to reach the acme of complexity and concentration.

Pauillac has hit the heights of the 2017 vintage. Its proximity to the river gave good frost protection and damage was limited. The wines have cool fruit, classical tannin structure, and svelte length. Amongst them are some of the finest wines of the vintage.

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## CH LATOUR 1ER GRAND CRU CLASSÉ

(not released en primeur)

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It is such a disappointment that Ch Latour no longer releases en primeur. Its 2017 is a brilliant example of what separates the First Growths from the rest. An extraordinarily complex wine, made up of 92.1% Cabernet Sauvignon, 7.8% Merlot and 0.1% Petit Verdot. Such a blend highlights the attention to detail that winemaker Hélène Genin takes in creating her wines. The half cask of Petit Verdot made all the difference to the final blend, she says! Densely opaque, this is full of blackberries, liquorice and treacle toffee on the nose. Stunning purity, very layered. This is a wine full of life, with extraordinary poise. The tannic depth is perfectly integrated with the freshness and drive of fruit, which is the lasting sensation on the finish. A wine of real class. DR. Drink 2029 – 2047  
GH: 95-97, NM: 94-96, AG: 94-97, WA: 97-99, JR: 18, DE: 97, JS: 98-99, MJ: 19+

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## CH LAFITE ROTHSCHILD

### 1ER GRAND CRU CLASSÉ

£4,600 - £6,000 per 12 Bottles In Bond

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Lafite maintains its lofty seat amongst the great estates of Pauillac. Always high in Cabernet Sauvignon, the 2017 comprises 96% of the variety, which has clearly thrived in the conditions of the year. The quality of the tannins here is exquisite: integrated and mature, they afford the wine a restrained richness. The savoury, graphite scented fruit is poised, and the wine finishes with an effortless weight. As ever, patience will be required. CP. Drink 2028 – 2045  
GH: 94-96, NM: 95-97, AG: 94-97, WA: 97-99, JR: 17, DE: 98, JS: 97-98, MJ: 18.5+

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## CH MOUTON ROTHSCHILD

### 1ER GRAND CRU CLASSÉ

£4,000 - £5,000 per 12 Bottles In Bond

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A blend of 90% Cabernet Sauvignon, 9% Merlot and 1% Cabernet Franc. The winemaking team here made the most of the drawn out four week harvesting period in September to select the very best fruit for the Grand Vin. A wine true to the Mouton mould, deep garnet in colour, it has a joyous, open aroma of luscious, dark, wild fruits. The palate is broad, coating the mouth with flavours of cocoa, Arabian spices and fresh coffee beans. A full and generous style, with a lovely Pauillac drive and tannic edge, finishing beautifully bright and fresh. DR.  
Drink 2027 – 2043  
GH: 93-95, NM: 94-96, AG: 92-95, WA: 97-99, JR: 18, DE: 96, JS: 97-98, MJ: 18.5

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## CARRUADES DE LAFITE

### 2ND WINE OF CH LAFITE ROTHSCHILD

£1,300 - £1,700 per 12 Bottles In Bond

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Carruades usually sits at the top of the second wine category, and the 2017 is impressive. There is a sweet ripeness to the fruit, which retains a fresh profile. The silky texture of the tannins is well integrated and balanced by the mineral freshness. With 35% Merlot and 5% Cabernet Franc in the blend to support the 60% Cabernet Sauvignon, Lafite's second wine has a softer, more accessible character than the imperial Grand Vin. CP. Drink 2022 – 2030.  
GH: 91-93, NM: 89-91, AG: 90-93, WA: 90-92, JR: 16.5, DE: 91, JS: 92-93, MJ: 17+

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## PETIT MOUTON

### 2ND WINE OF CH MOUTON ROTHSCHILD

£1,250 - £1,600 per 12 Bottles In Bond

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The second wine of First Growth Mouton Rothschild has really grown in stature in recent years. This is a fine example of its new-found quality. Hints of vanilla and mocha on the nose. This is a bold and giving style, whilst retaining a tightly integrated tannic core. A bright freshness on the finish lifts the palate to create a balanced, open wine. DR. Drink 2023 – 2033  
GH: 91-93, AG: 90-92, WA: 89-91+, WS: 90-93, JR: 17+, DE: 91, JS: 93-94



# PAUILLAC

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## CH PICHON LANDE 2ÈME GRAND CRU CLASSÉ



£1,100 - £1,420 per 12 Bottles In Bond

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This wine stopped us in our tracks. I was seduced by the quality, harmony and sheer class of this stunning wine! This Pichon Lalande exemplifies the supremacy of Bordeaux's two most famous grape varieties, Cabernet Sauvignon (70%) and Merlot (23%). Beautifully perfumed with hints of violets and dark cherries. It caresses the palate with its sweetness, charm and tenderness, slowly building in energy and intensity, finishing with Pauillac drive and depth. A real highlight of the vintage with a great life ahead. This is a totally brilliant wine. DR. Drink 2026 – 2040

GH: 94-96, NM: 93-95, AG: 92-95, WA: 94-96, WS: 92-95, JR: 17, DE: 94, JS: 95-96, MJ: 18+

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## CH PICHON BARON 2ÈME GRAND CRU CLASSÉ



£1,050 - £1,350 per 12 Bottles In Bond

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Minimal frost damage at the estate, and none affecting the plots used for the Grand Vin, means the 2017 follows the usual recipe with a blend of 79% Cabernet Sauvignon and 21% Merlot. There is an intensity and ripeness to the Cabernet in this deeply coloured wine. The dark hedgerow aromas accompany the roasted coffee bean warmth of flavour. Robust tannins are matched by the meaty weight of its fruit. Pichon Baron's characteristic muscle is combined with a sweetly spiced length to culminate in a seductive, voluptuous finish. CP. Drink 2026 – 2035

GH: 93-95, NM: 93-95, AG: 93-96, WA: 95-97, WS: 92-95, JR: 17.5, DE: 95, JS: 95-96, MJ: 18+

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## CH PONTET CANET 5ÈME GRAND CRU CLASSÉ

£900 - £1,200 per 12 Bottles In Bond

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64% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc and 2% Petit Verdot. Alfred Tesseron and his daughter Justine finished their harvest slightly later than some of their neighbours and have made a very fine 2017. Deep blackcurrant fruits on the nose and palate. This is a bright fresh style, with a firm tannic core, having capitalised on the cool nights of early autumn. DR. Drink 2025 – 2040

GH: 92-94, NM: 92-94, AG: 92-95, WA: 96-98, WS: 90-93, JR: 17+, DE: 94, JS: 96-97, MJ: 18.5+

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## CH LYNCH BAGES 5ÈME GRAND CRU CLASSÉ



£900 - £1,170 per 12 Bottles In Bond

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This Lynch deserves special attention; it was one of the most exciting wines we tasted all week. The texture of its tannins is distinctly layered: silky and fine, they build in momentum. Accompanying these are elegant aromatics of violets and dark berries, with a concentration of inky cassis fruit and a creamy freshness on the palate. It is a highlight of the vintage, and once again far outpaces its fifth growth classification. CP. Drink 2026-2040  
GH: 93-95, NM: 91-93, AG: 92, WS: 92-95, JR: 17, DE: 95, JS: 95-96, MJ: 18+

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## CH GRAND PUY LACOSTE 5ÈME GRAND CRU CLASSÉ

£500 - £700 per 12 Bottles In Bond

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My impression is that this fine wine may be underestimated by some tasters. It is not a showstopper, but a wine of poise, balance and integrity. Striking bramble and dark berry aromas, this has an appealing succulence whilst retaining a tightly knit tannic core. A wine with an unforced depth of both fruit and weight. It highlights François-Xavier Borie's skill in allowing both nature and terroir to express themselves beautifully. DR. Drink 2024 – 2035

GH: 92-94, NM: 91-93, AG: 90-93, WS: 91-94, JR: 17, DE: 94, JS: 92-93, MJ: 18.5+

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## CH DUHART-MILON 4ÈME GRAND CRU CLASSÉ

£500 - £640 per 12 Bottles In Bond

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Duhart-Milon has the good fortune to be owned by Domaines Barons de Rothschild and is overseen by the same team as Lafite, yet it often goes overlooked, given the fame of its sibling. The 2017 has a graphite aromatic purity that sings of its 76% Cabernet Sauvignon. The palate is cool and savoury, with a salty, slaty edge. The tannins are refined and integrated with the dark fruits, and mineral freshness follows on to a long finish. CP. Drink 2025 – 2037

GH: 91-93, NM: 89-91, AG: 89-92, WA: 89-91, JR: 16.5, DE: 94, JS: 90-91, MJ: 16.5

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# PAUILLAC

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## CH CLERC MILON 5ÈME GRAND CRU CLASSÉ

£460 - £600 per 12 Bottles In Bond



60% Cabernet Sauvignon, 23% Merlot, 14% Cabernet Franc, 2% Petit Verdot, 1% Carmenère. This Fifth Growth from the Mouton stable of Baron Philippe de Rothschild has superb terroir. It neighbours both Mouton and Lafite Rothschild, and has a high proportion of old vines including the now rare Bordeaux variety of Carmenère. It is smooth and delicious, and has the scent of blackberries with a delicate note of wild herbs and pencil shavings.

There is a melting quality to the palate, with silky tannins. It is perfectly weighted. CP. Drink 2024 – 2035  
GH: 91-93, NM: 89-91, AG: 88-91, WA: 93-95, WS: 90-93, JR: 16.5, DE: 94, JS: 92-93, MJ: 17.5+

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## CH HAUT BATAILLEY 5ÈME GRAND CRU CLASSÉ

£496 per 12 Bottles In Bond

2017 marks the first vintage for Jean-Charles Cazes and the Lynch Bages team since acquiring this lovely property from their neighbours the Bories. The 2017 reflects the Cazes family style. With a dark density to the colour, this is a beautiful reflection of high class Pauillac fruit, with masses of black cherry flavours. It balances a chunky intensity with sweetness of flavour. Ripe and succulent with a refreshing lift on the finish providing length and character. DR. Drink 2024 – 2034

GH: 91-93, NM: 90-92, AG: 91-94, WS: 89-92, JR: 16.5, DE: 92, JS: 94-95

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## CH BATAILLEY 5ÈME GRAND CRU CLASSÉ

£393 per 12 Bottles In Bond

Strong garnet hue, this is a classically styled Cabernet-based wine, full of striking cassis and blackcurrant fruits. Not as broad as some years but nicely layered, with hints of dark chocolate and vanilla pod, and a lightly herbal edge. Its medium length will make this approachable from an early age. DR. Drink 2024 – 2032

GH: 89-91, NM: 90-92, AG: 89-92, WA: 91-93, WS: 89-92, JR: 16+, DE: 92, JS: 94-95, MJ: 17

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## CH D'ARMAILHAC 5ÈME GRAND CRU CLASSÉ

£300 - £390 per 12 Bottles In Bond



Along with Clerc Milon, this is another Pauillac property in the Baron Philippe de Rothschild stable. There is something distinctive and charming about this wine's aromatics. They have a wonderful concentration of fresh fruits and liquorice spice. Freshness on the palate is not derived from simple acidity, but from a mineral salinity and the cool structure of its flavours that range from dark berries to nutmeg spice. The tannins are fine, and slightly grainy, with a persistent finish. CP. Drink 2022 – 2031  
GH: 90-92, NM: 90-92, AG: 87-90, WA: 90-92, WS: 90-93, JR: 16.5, DE: 91, JS: 93-94, MJ: 17.5+

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## RÉSERVE DE LA COMTESSE 2ND WINE OF CH PICHON LALANDE

£280 - £360 per 12 Bottles In Bond

One of the outstanding second wines of the vintage. A blend of 60% Cabernet Sauvignon, 36% Merlot and 2% each of Cabernet Franc and Petit Verdot. Full of plums and summer fruits, this is a very harmonious style of Pauillac, with refinement and elegance. An extremely graceful wine, which will give huge early drinking pleasure. DR. Drink 2022 - 2033

GH: 91-93, NM: 90-92, AG: 88-91, WA: 88-90, JR: 16, DE: 92, JS: 92-93, MJ: 17+

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## CH PÉDESCLAUX 5ÈME GRAND CRU CLASSÉ

£250 - £350 per 12 Bottles In Bond

Overseen by Emmanuel Cruse, proprietor of Ch d'Issan, this relatively unknown Fifth Growth is a rising force in Pauillac. Blackcurrant, blueberries and a hint of spice on the nose flow into the palate of ripe dark fruit. It has a rich, generous texture, great balance, fine-grained tannins and wonderful freshness coming through on the finish. With all the drive so typical of Pauillac, this is ideal for good medium term drinking. DR. Drink 2025– 2032  
GH: 91-93, NM: 90-92, AG: 88-90, WA: 89-91, WS: 88-91, DE: 93, JS: 93-94

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## CH LACOSTE BORIE 2ND WINE OF CH GRAND PUY LACOSTE

£170 - £220 per 12 Bottles In Bond

A classic entry-level Pauillac from François-Xavier Borie and his team at Grand Puy Lacoste. Shining purple in colour, with hints of dark chocolate and vanilla pod on the nose. The palate is open and approachable with cassis fruit and a relatively delicate tannic structure. A well-balanced wine for mid-term drinking. DR. Drink 2022 – 2031  
GH: 88-90, NM: 88-90, AG: 88-90, JR: 16, DE: 92, MJ: 17

# ST JULIEN

St Julien is like the middle child of the Médoc, neither as assertive as Pauillac nor as voluptuous as Margaux; it lies both geographically and stylistically between the two. Despite the fact it has no First Growth, it has several outstanding Second Growths, and the commune's wines are often sought out for their balance and consistency.

This consistency is abundantly clear in 2017. Tasting through the wines at the St Julien UGC was a pleasure. The overwhelming majority of wines showed a return to their classical and refined character. Alcohol and body are noticeably lighter in this commune than in the two previous vintages (most alcohols are between 12.5% and 13.5%) and the tannins are moderate and fine-grained. This vintage of St Juliens may well start to drink in advance of the 2015s and 2016s, and would make a shrewd addition to the cellar of fans of this commune's classical style.

## CH LÉOVILLE LAS CASES 2ÈME GRAND CRU CLASSÉ



£1,500 - £2,000 per 12 Bottles In Bond

Arguably the greatest of the second growths, Las Cases often nudges into First Growth territory for its quality and longevity. The wine has a deep purple colour, with aromas of dark cherries and graphite on the nose. There is cool, steely control underneath the fine, exquisite tannins, and a savoury salinity in its length. Tightly wound in its youth, this wine is a marriage of power, elegance, and complexity. CP. Drink 2028 – 2045  
GH: 93-95, NM: 93-95, AG: 94-97, WA: 96-98, WS: 93-96, JR: 18, DE: 97, JS: 96-97, MJ: 18.5+

## CH DUCRU BEAUCAILLOU 2ÈME GRAND CRU CLASSÉ

£1,200 - £1,600 per 12 Bottles In Bond

The high proportion of Cabernet Sauvignon in the final blend (90%) creates a full-bodied wine, with structure and brooding power. This is a full and intense wine focusing on deep, dark fruits. Ducru's warmer terroir alongside the river comes into play in the sweetness and volume on the long, pleasurable finish. DR.  
Drink 2027 – 2038

GH: 92-94, NM: 93-95, AG: 93-96, WA: 95-97+, WS: 93-96, JR: 17.5, DE: 96, JS: 97-98, MJ: 19+

## CH LÉOVILLE POYFERRÉ 2ÈME GRAND CRU CLASSÉ



£650 - £750 per 12 Bottles In Bond

This was an absolute beauty full of gorgeous fruit. Poyferré has a reputation for being slightly less powerful than its neighbour Barton, but it is always a wine of joy and charm. The 2017 ticks all the boxes. Beautifully perfumed aromas of violets and blueberries, this is a rich, succulent, juicy wine, with wonderfully polished tannins. Very generous in style, a delightful crowd-pleaser. DR. Drink 2025 – 2038  
GH: 93-95, NM: 91-93, AG: 92-95, WA: 93-95, WS: 92-95, JR: 17.5, DE: 95, JS: 95-96, MJ: 18+

## CH LÉOVILLE BARTON 2ÈME GRAND CRU CLASSÉ



£550 - £700 per 12 Bottles In Bond

Ch Léoville Barton has continued its winning streak after a fabulous 2016. This 2017 is one of the most muscular and fleshy of the St Juliens, and shows supreme integration of blackberry fruit richness and structural oak. There is a great energy to this wine, which has a punchy density to its weight and a peppery length. CP.

Drink 2024 – 2036

GH: 93-95, NM: 93-95, AG: 93-96, WA: 91-93+, WS: 93-96, JR: 17, DE: 95, JS: 94-95, MJ: 18+

## CH BEYCHEVELLE 4ÈME GRAND CRU CLASSÉ

£550 - £650 per 12 Bottles In Bond

In recent years Ch Beychevelle has reclaimed its former glory, re-establishing itself as one of the finest examples of great St Julien. The introduction of their new state-of-the-art winery this year has taken them to new heights. This blend of 50% Cabernet Sauvignon, 45% Merlot, 1% Cabernet Franc and 4% Petit Verdot is full of life. With bright, pure, energetic berry and plum fruits, and a subtle tannic structure sitting underneath, this is a finely balanced wine with excellent ageing potential. DR.

Drink 2025 – 2038

GH: 92-94, NM: 90-92, AG: 92-95, WA: 90-92, WS: 90-93, JR: 16.5, DE: 92, JS: 93-94, MJ: 17.5

## CH GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ

£500 - £600 per 12 Bottles In Bond

Gruaud Larose's reputation for classically consistent St Julien is once again realised in this 2017. This is not a powerhouse, but is driven by its intense cassis Cabernet flavours. The tannins are relatively firm, but provide added dimension and layers of flavour on the finish. This will be very rewarding. DR. Drink 2026 – 2038

GH: 91-93, NM: 90-92, AG: 89-92, WS: 91-94, JR: 16, DE: 91, JS: 92-93, MJ: 17.5

## CH ST PIERRE 4ÈME GRAND CRU CLASSÉ

£420 - £500 per 12 Bottles In Bond

At only 12.5% alcohol this is one of the most light-footed of the St Juliens this year. There is a smoky savour to the fruit derived from its high proportion of Cabernet Sauvignon (73%). A fresh finish is sustained along a line of salty, soy flavour, with some robust tannins beneath. CP. Drink 2022 – 2030

CP. Drink 2022 – 2030

GH: 89-91, NM: 92-94, AG: 92-95, WA: 91-93, WS: 91-94, JR: 16, DE: 94, JS: 92-93, MJ: 17.5+

# ST JULIEN

## CH BRANAIRE DUCRU 4ÈME GRAND CRU CLASSÉ

£411 per 12 Bottles In Bond

Branaire has long been a favourite of mine, always understated but utterly true to its origins. Deeply aromatic with flavours of fresh blackcurrants, full of energy, this wine highlights the success of St Julien in 2017. A wine with great depth of fruit, supported by a lovely bite of natural freshness. The property's characteristically grippy tannins on the finish give added complexity and length. Extremely good. DR.

Drink 2029 – 2039

GH: 91-93, NM: 91-93, AG: 91-94, WA: 88-90, WS: 90-93, JR: 15.5, DE: 89, JS: 92-93, MJ: 17.5+

## CLOS DU MARQUIS ST JULIEN

£360- £460 per 12 Bottles In Bond

Clos du Marquis is owned by Domaines Delon of Ch Léoville Las Cases, and the vineyard is surrounded by the triplet of Léovilles: Las Cases, Poyferré, and Barton. This 2017 has a shy nose at first, but begins to open up with aromas of blackcurrants, cherries, and liquorice. Its St Julien style is distinguished by its cool Cabernet qualities and refined tannins, with a medium weight and an understated but lengthy finish. CP. Drink 2023 – 2035  
GH: 91-94, NM: 90-92, AG: 90-93, WA: 91-93, WS: 91-94, JR: 17, DE: 90, JS: 93-94, MJ: 17

## CH TALBOT 4ÈME GRAND CRU CLASSÉ

£350 - £450 per 12 Bottles In Bond

Talbot is an ever-popular, ever-reliable name in St Julien. There is an aromatic quality to the Cabernet Sauvignon, supported by the juicy redcurrant and cherry character of the Merlot. The chalky tannins are well balanced by the wine's natural freshness. CP. Drink 2023 – 2032

GH: 90-92, NM: 90-92, AG: 88-91, WA: 87-89, WS: 90-93, JR: 16, DE: 89, JS: 92-93, MJ: 17.5

## CH LANGOA BARTON 3ÈME GRAND CRU CLASSÉ

£390 per 12 Bottles In Bond

54% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc, this is a classical blend for the estate. The sister property to Ch Léoville Barton is another success in 2017. At a moderate 13% abv there is a density to the dark fruit with hints of dark soaked raisins and notes of toasty spice. The tannins are robust but not overpowering. This is another terrific Langoa Barton. CP. Drink 2023 – 2032  
GH: 92-94, NM: 90-92, AG: 90-93, WS: 90-93, JR: 17, DE: 92, JS: 93-94, MJ: 17



## LA CROIX DE BEUCAILLOU

£300 - £400 per 12 Bottles In Bond

A slightly reserved Croix de Beaucaillou at the time of tasting, nevertheless dense in colour and rich in dark berry fruits. At this early stage the tannins appear to control the fruit, but with time in cask this has the potential to evolve and produce the seamless quality one expects from Bruno Borie and his team. DR.

Drink 2024 – 2034

GH: 89-91, NM: 90-92, AG: 90-93, WA: 89-91, WS: 89-92, JR: 16.5, DE: 91, JS: 92-93, MJ: 17

## CH LAGRANGE 3ÈME GRAND CRU CLASSÉ

£300 - £400 per 12 Bottles In Bond



Ch Lagrange has produced a string of successful vintages in recent years, marking out this substantial estate as a consistent and good value source of quintessential St Julien. Unfortunately it sustained significant losses in the April frost, but the 2017, reduced as it is in volume, retains the excellent balance of recent years. It has a sweet perfume of red berries and juicy Victoria plums. The texture of the palate is supple and unforced, with a creamy length. CP. Drink 2024 – 2035  
GH: 92-94, NM: 87-89, AG: 88-91, WA: 89-91, WS: 89-92, JR: 16.5, DE: 91, JS: 92-93, MJ: 17+

## CH GLORIA

£250 - £350 per 12 Bottles In Bond

Amongst so many high-profile neighbours in St Julien, it says much for the quality of this unclassified château that their 2017 stands comfortably amongst its peers. The initial aromas are a little reserved, but there is a distinct hit of black fruits. The structured palate has something of neighbouring Pauillac's power which flows through to a subtle sweetness and freshness. DR. Drink 2023 – 2035  
GH: 89-91, NM: 89-92, AG: 91-94, WA: 89-91, WS: 91-94, JR: 16.5, DE: 92, JS: 90-91, MJ: 15.5+

## CH LALANDE BORIE CRU BOURGEOIS

£180 - £230 per 12 Bottles In Bond

A single estate in its own right, this Cru Bourgeois is owned and managed by the Ducru Beaucaillou team. This 2017 has a high proportion of Merlot (66%) with 34% of Cabernet Sauvignon completing the blend. The attack is of plums and fresh figs, with a touch of graphite underneath. Not a powerful wine, but with a hint of sweetness in the mid-palate, this has an easy and approachable style. DR. Drink 2023 – 2032  
GH: 89-91, NM: 89-91, WA: 88-90, WS: 88-91, JR: 16, DE: 87, JS: 91-92, MJ: 16.5+

# MARGAUX

Silky and seductive are words often used to describe wines from Margaux. They tend to have the highest proportions of Merlot within the core of the Médoc resulting in charming wines with a sweet perfume, and a lovely balance between juicy fruit, freshness, and fine tannin structure.

In 2017 Margaux suffered more frost damage than the other major communes of the Médoc. Its more southerly location, further upstream than St Estèphe, Pauillac and St Julien, means the river is much narrower at Margaux, and offers less frost protection. When the cold Siberian wind bore down on Bordeaux, the air temperature in Margaux plummeted. But the warm and early growing season that recommenced after the April frost did allow second generation growth to reach maturity by harvest time, and even though some estates were badly frosted, yields in many cases were less severely reduced than at first feared.

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## CH MARGAUX 1ER GRAND CRU CLASSÉ

£4,000 - £5,000 per 12 Bottles In Bond



Ch Margaux escaped the worst that the frost brought, reporting a loss of only 10%. Given the frost and the September rain that threatened to dash the vintage, Thibault Pontallier remarked on the team's astonishment when they first tasted the wine after fermentation. Thanks to the warm spell at the end of September, he explained they have made a much better wine in 2017 than anticipated. He likened it to 1996: not an easy vintage, but one that produced a sublime wine. 2017's velvet-like tannins support the aromatic fruit and soft creamy texture of the wine. It has freshness, charm and perfume, but still retains density and richness on the palate reminding you of its First Growth status. Against the odds, this is a hugely successful Ch Margaux, and one of the finest wines of the vintage. CP.

Drink 2025 – 2040

GH: 95-97, NM: 93-95, AG: 94-97, WA: 96-98, JR: 17.5, DE: 96, JS: 97-98, MJ: 18.5+

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## CH PALMER 3ÈME GRAND CRU CLASSÉ

£1,175 per 6 Bottles In Bond

The very best parcels of Ch Palmer on the gravel rises close to the Gironde escaped the frost and this great château has produced a sensational wine in 2017. Merlot dominates the blend at 54%, creating a deliciously luscious wine, full of succulent bramble fruits and Moroccan spice. A beautifully layered wine with velvety tannins, this will give absolute pleasure from youth to old age. DR. Drink 2024 – 2039

GH: 93-95, NM: 93-95, AG: 93-96, WA: 96-98, WS: 92-95, JR: 17.5+, DE: 95, JS: 97-98, MJ: 18.5+

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## PAVILLON ROUGE 2ND WINE OF CH MARGAUX

£1,050 - £1,380 per 12 Bottles In Bond

As ever only an edge off the pace of the Grand Vin. Unlike most Bordeaux estates who produce a second wine, Ch Margaux also indulges in a third and a fourth. This means the second, Pavillon Rouge, is proportionally improved by this stricter selection. And selection was extreme this year, Thibault Pontallier explained. They will produce half the volume of Pavillon Rouge in 2017 compared to 2016. This is an enchanting wine; crunchy and vibrant, with aromatic poise and supple tannins. The open, red fruit palate is already approachable and should make an immensely enjoyable early-drinking style. CP. Drink 2022 – 2030

GH: 92-94, NM: 88-90, AG: 89-92, WA: 91-93, JR: 17, DE: 92, JS: 94-95, MJ: 17.5+

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## CH RAUZAN SÉGLA 2ÈME GRAND CRU CLASSÉ



£550 - £700 per 12 Bottles In Bond

An extremely impressive wine from the Wertheimer brothers of Chanel. Since their purchase 25 years ago, this great estate has re-established its place among the upper echelons of the Médoc as Margaux's top Second Growth. Deeply opaque in colour, it has aromas of mocha and dark berries. In the palate the initially sweet, generous fruit gives way to a robust texture and generous structure. Full, long and complex. One of the high notes of the appellation. DR. Drink 2028 – 2040

GH: 93-95, NM: 92-94, AG: 90-93, WA: 94-96, WS: 91-94, JR: 16.5, DE: 93, JS: 94-95, MJ: 17.5+

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## ALTER EGO 2ND WINE OF CH PALMER

£293 per 6 Bottles In Bond

Dark purple colour, with open aromas of dark chocolate and hints of vanilla. In the palate this wine has a full, broad mouthfeel with sweet, ripe fruit. Very true to the origins of Palmer and a lovely second wine. DR.

Drink 2023 – 2034

GH: 91-93, NM: 89-91, AG: 89-92, WA: 90-92, WS: 89-92, JR: 17, DE: 91, JS: 92-93, MJ: 17.5

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## CH BRANE-CANTENAC 2ÈME GRAND CRU CLASSÉ



£500 - £600 per 12 Bottles In Bond

Ch Brane-Cantenac is never the most obvious or flamboyant at the UGC tastings, often underselling itself when in cask. Its strength lies in its age-worthiness, invariably developing into a fine example of Margaux. The 2017 has an impressive balance between pure crystalline fruits, tightly integrated tannins and a lovely freshness. This bears the hallmarks of a great future Brane. DR. Drink 2025 – 2039

GH: 91-93, NM: 91-93, AG: 88-91, JR: 16.5, DE: 93, JS: 92-93, MJ: 17.5+

# MARGAUX

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## CH D'ISSAN 3ÈME GRAND CRU CLASSÉ

£450 - £550 per 12 Bottles In Bond

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Ch d'Issan is a magnificent moated property that dependably delivers an excellent portrait of the Margaux appellation. They reported 2017 was their earliest harvest since 2003, starting on 18th September. Issan's vines were fortuitously protected from the frost by the insulation of the stone wall that runs around the estate. The wine has a sweet scent of red fruits, currants, raspberries and plums, thanks to its high proportion of Merlot (35%). The tannins are quietly grippy and provide structure to the body of the wine. With a balanced weight this will develop into an enjoyable wine. CP

Drink 2022 – 2032

GH: 90-92, AG: 89-92, WA: 90-92, WS: 88-91, JR: 16.5, DE: 94, JS: 93-94, MJ: 17

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## CH GISCOURS 3ÈME GRAND CRU CLASSÉ

£420 - £540 per 12 Bottles In Bond

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Alexandre van Beek explained how his property experienced severe losses to the frost on the lower slopes, but that vines with a slight elevation were spared. There is a delicious juiciness to this Giscours. It has the freshness of 2014, but it has silkier tannins and a more accessible frame. The extended hang-time afforded to the Cabernet fruit means the wine has an unforced integration between tannin and fruit. CP. Drink 2021 – 2030

GH: 91-93, NM: 90-92, AG: 90-93+, WA: 90-92, WS: 89-92, JR: 16.5+, DE: 93, JS: 92-93

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## CH MARQUIS DE TERME MARGAUX

£280 - £350 per 12 Bottles In Bond

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Marquis de Terme is not a regular feature in our en primeur offers, but we were really impressed with this wine. Deep opaque colour, this is a very giving style with fleshy, juicy dark fruits in the palate. The tannins sit comfortably under the breadth of sweet fruit and make for a tremendously appealing style. DR

Drink 2024 – 2032

GH: 91-93, NM: 89-91, AG: 91-94, WA: 88-90+, WS: 90-93, JR: 16, DE: 91, JS: 90-91

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## CH DU TERTRE 5ÈME GRAND CRU CLASSÉ

£250 - £320 per 12 Bottles In Bond

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Despite its long history, this sister property of Ch Giscours had remained in the shadows until the early 2000s. This sample was a little backward on tasting, but the palate has some charming fruit. It has a lighter in body than some others from this commune and should make for enjoyable early drinking. CP. Drink 2021 – 2030.

GH: 90-92, AG: 90-92, WA: 89-91, WS: 88-91, JR: 16.5, DE: 91, JS: 91-92



*Johnny Goedhuis with Thibault Pontallier and Chef Michel Roux Senior OBE at Ch Margaux*

# MEDOC & HAUT-MEDOC

For price quality ratio, the wines of the Médoc and the Haut-Médoc are undoubtedly the most reasonable. Wine buyers around the world have grumbled about the price increases of certain crus classés, but this complaint cannot be levelled at the Cru Bourgeois properties. Their prices have not increased dramatically over the years while their quality has.

For obvious reasons, 2017 was a complicated vintage for properties lying well inland from the river. Frost-inflicted losses in yield were compounded by the threat of botrytis after the September rain, and there were some disappointments. Some, like Ch Mauvesin Barton, did not make any wine at all in 2017. Our selection here represents those wines that stood out as successes of the vintage. They offer a juicy and charming freshness, making them excellent drinking clarets in the short and medium term.

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## CH LA LAGUNE 3ÈME GRAND CRU CLASSÉ HAUT-MÉDOC

£300 - £400 per 12 Bottles In Bond

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One of the Haut-Médoc's leading estates, La Lagune always produces a full bodied and deeply structured wine and 2017 is no exception. Full of brooding black fruits, this is a compact, intense style with good ageing potential. DR. Drink 2022 – 2030  
GH: 89-91, NM: 90-92, WA: 88-90, JR: 16.5, DE: 92, JS: 89-90, MJ: 17.5+

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## CH CANTEMERLE 5ÈME GRAND CRU CLASSÉ HAUT-MÉDOC

£200 - £250 per 12 Bottles In Bond

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71% Cabernet Sauvignon, 25% Merlot, 4% Petit Verdot. This fresh, herbaceous example from Cantemerle shows off its high Cabernet weight in the blend. The tannins are fairly tenacious at this stage and will need time to mellow. But the cool dark fruit character and black tea aromatics promise a favourable evolution. CP.  
Drink 2022 – 2029  
GH: 88-90, NM: 88-90, WA: 89-91, WS: 87-90, JR: 15.5, DE: 92, JS: 93-94, MJ: 17+

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## CH BEAUMONT CRU BOURGEOIS HAUT-MÉDOC

£120 per 12 Bottles In Bond

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Always a sound bet, this wine is terrific value for money. The 2017 exemplifies Cru Bourgeois quality. Dark inky purple in colour, it is full of Black Forest fruits, with good intensity and bright freshness on the finish. DR.  
Drink 2022 – 2031  
GH: 89-91, NM: 86-88, DE: 87

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## CH FONRÉAUD LISTRAC-MÉDOC

££130 per 12 Bottles In Bond

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One of Listrac's most consistent properties in recent times under the careful management of the Chanfreau family. Dark spiced smoky aromas of blackberry fruits. This wine has volume and an excellent texture revealing a tannic structure behind the dark black fruits. The finish is bright and fresh. DR. Drink 2022 – 2031  
GH: 89-91, NM: 87-89, WA: 85-87, JR: 16, DE: 86, JS: 88-89

# PESSAC-LEOGNAN

The distinctly unglamorous suburban sprawl of southern Bordeaux gives way to the gravelly-soiled commune of Pessac-Léognan, Bordeaux's preeminent region for dry white wines. As well as Sauvignon Blanc and Sémillon (see page 24 for the Pessac-Léognan whites), Cabernet Sauvignon and Merlot thrive here, producing wines with elegant balance and cool freshness.

This region suffered more than most on the Left Bank and, so hard was the frost in pockets of this region, some substantial châteaux, like Ch Fieuzal, will release no wine at all in 2017. Very few here escaped unscathed. But there are some gentle hills in this appellation, and vineyards on higher lying land escaped. Those with the best terroirs – gravel soils over clay and limestone subsoil – had the perfect defence against the dry summer. The vines that were unhampered by frost prospered in the climatic conditions of 2017. So it is a small, but rather beautiful vintage for many estates in Pessac-Léognan.

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## CH HAUT-BRION 1ER GRAND CRU CLASSÉ

£4,000 - £5,000 per 12 Bottles In Bond



53% Merlot, 40.7% Cabernet Sauvignon, 6.3% Cabernet Franc. There is a profound power and length to this wine. Aromas of sweet, mellow dark fruits flow through onto the palate where they are wrapped in a velvety texture. The svelte tannins are abundant, and show more presence than many other wines in this vintage, but their character is so smooth they melt on the palate. Its freshness is derived from minerality and bright berry fruit flavours rather than simple acidity. Its length is astonishing; it holds your attention well after the wine has left your palate. CP. Drink 2026 – 2040  
GH: 95-97, NM: 94-96, AG: 93-96, WA: 95-97, JR: 17.5+, DE: 97, JS: 95-96, MJ: 19++

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## CH LA MISSION HAUT-BRION GRAND CRU CLASSÉ

£2,800 - £3,600 per 12 Bottles In Bond

Every year when we taste the Clarence Dillon wines, our big conundrum is which do we think is best, La Mission and Haut Brion. As is so often the case, it was a split decision this year, but I loved La Mission! Shining bright purple colour, this is full of bramble fruits on the nose. This beautifully poised and balanced wine blends an initial richness and sweetness with subtly layered tannins providing complexity and nuance. A total charmer and everything I look for in La Mission: subtle exuberance with gravelly structure. Unquestionably one of the stand-out wines of the vintage. DR.  
Drink 2025 – 2042  
GH: 94-96, NM: 93-95, AG: 92-95, WA: 95-97, JR: 18, DE: 96, JS: 95-96, MJ: 19+

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## LE CLARENCE DE HAUT-BRION 2ND WINE OF CH HAUT-BRION

£930 - £1,200 per 12 Bottles In Bond

55% Merlot, 38% Cabernet Sauvignon, 5.3% Cabernet Franc, 1.7% Petit Verdot. This 2017 second wine is smoky, mineral and restrained, much like its Grand Vin. Fine grained tannins are bound up with brambly dark fruits and a plummy length from its high proportion of Merlot. CP. Drink 2023 – 2035  
GH: 91-93, NM: 89-91, AG: 89-91, JR: 17, DE: 92, JS: 93-94, MJ: 18+

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## CH HAUT BAILLY GRAND CRU CLASSÉ

£700 - £900 per 12 Bottles In Bond



Ch Haut Bailly lost around 30% of their yield to frost, which mostly affected the plots used in their second wine, La Parde. The château's owner, financier and philanthropist Robert Wilmers, passed away in December 2017, but there is no doubt this wine would have met with his approval. The Merlot component (32%) is fruity and finely weighted, whilst the Cabernet Sauvignon (60%) provides aromatic freshness and silky structure to the tannins. 4% each of old vine Cabernet Franc and Petit Verdot were co-fermented this year and add spice and depth to the blend. It is a precise and pure wine with supreme balance, and one of the most successful in the appellation. CP. Drink 2026 – 2040  
GH: 93-95, NM: 92-94, AG: 93-96, WA: 94-96, JR: 17.5, DE: 95, JS: 94-95, MJ: 18.5++

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## CH SMITH HAUT LAFITTE GRAND CRU CLASSÉ

£700 - £900 per 12 Bottles In Bond

60% Cabernet Sauvignon, 35% Merlot, 4% Cabernet Franc, 1% Petit Verdot. As ever, this is a flashy style of Pessac-Léognan with the rich influence of new oak. Dark cherry fruit gives the wine a luxurious feel with a vibrant line of acidity running along its length. CP.  
Drink 2024 – 2032  
GH: 91-93, NM: 93-95, AG: 94-97, WA: 94-96, WS: 91-94, JR: 17, DE: 94, JS: 95-96, MJ: 18+

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## LA CHAPELLE DE LA MISSION 2ND WINE OF CH LA MISSION HAUT-BRION

£600 - £770 per 12 Bottles In Bond

Only the second wines from the very best terroirs have impressed in 2017 and this stunning La Chapelle is a beautiful example. The bramble fruits of the Grand Vin come through in this effortless wine. Easy and charming, this finishes with sweetness and distinction. Gorgeous. DR. Drink 2023 – 2035  
GH: 91-93, NM: 87-89, AG: 89-91, WA: 88-90, JR: 17, DE: 94, JS: 92-93, MJ: 17.5+



# PESSAC-LEOGNAN

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## CH PAPE CLÉMENT GRAND CRU CLASSÉ

£600 - £750 per 12 Bottles In Bond

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Ch Pape Clément sustained losses in the April frost. Their red wine is often a highlight of the appellation, and whilst this does not reach the heights of the previous year, it has much to recommend it. Dark fruit is laced with the black spice of liquorice. There is a herbal edge to the palate that possesses high calibre, abundant tannins. It may need time in the cellar before opening up. CP.

Drink 2025 – 2035

GH: 90-92, NM: 91-93, AG: 94-97, WA: 94-96+, WS: 91-94, JR: 16.5, DE: 92, JS: 95-96, MJ: 17.5+

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## CH LES CARMES HAUT-BRION PESSAC-LÉOGNAN

£520 - £680 per 12 Bottles In Bond

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Carmes Haut Brion's walled vineyard is an extraordinary sun trap, enjoying temperatures some 2 degrees warmer than its illustrious neighbour Haut-Brion. The result is a wine uniquely high in Cabernet Franc for the Graves (40%) and one of stunning juicy succulence. It stood out from the crowd with aromas of plums and ripe figs thanks to its proportion of whole-bunch fruit in the fermentation. The fruit coats the palate and, unusual as it is, this is a superb wine in its own right. DR. Drink 2023 – 2034

GH: 91-93, NM: 92-94, AG: 93-96, WA: 91-93+, DE: 94, JS: 94-95, MJ: 17.5+

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## DOMAINE DE CHEVALIER GRAND CRU CLASSÉ

£500 - £620 per 12 Bottles In Bond

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The Bernard family have nailed the 2017 vintage. Despite the vulnerability of their vineyards to spring frost they were protected by the neighbouring woodlands. Their vines have produced a wine rich in dark fruit, with a restrained elegance. The mid-palate has ample structure and excellent freshness, and the wine's appealing grainy tannins give an added layer of complexity on the finish.

Top quality. DR. Drink 2024 – 2039

GH: 92-94, NM: 93-95, AG: 88-91, WA: 91-93+, WS: 89-92, JR: 17+, JS: 93-94, MJ: 18+



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## CH PICQUE CAILLOU GRAND CRU CLASSÉ

£140 - £175 per 12 Bottles In Bond

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A blend of 65% Cabernet Sauvignon and 35% Merlot, this is deep purple in colour, full of wild hedgerow fruits. The lovely palate is understated but superbly balanced with a natural intensity of fruit and the grip of earthy tannic structure. A superb example of Pessac-Léognan from Paulin Calvet's excellent value estate. DR.

Drink 2022 – 2034

GH: 90-92, JR: 15, DE: 89, JS: 89-90, MJ: 16

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## CH FERRAN

£125 per 12 Bottles In Bond

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Sadly for our friend Philippe Lacoste, this lovely property was severely hit by the frost in 2017, so the production is tiny. But the quality of what little wine has been produced is excellent. A blend of 35% Petit Verdot, 50% Merlot and 15% Cabernet Sauvignon, this is a rich and generous style, with lovely sweetness of fruit and a gentle, velvety softness. Approachable and very appealing. DR. Drink 2021 – 2030

GH: 90-92, NM: 87-89, AG: 88-91, WA: 89-91, DE: 87, JS: 88-89

# ST EMILION

On the Right Bank lies the medieval town of St Emilion surrounded by vines that produce round, rich and often hedonistic wines. The appellation is one of the largest in Bordeaux, and despite a myriad of soil types, two main ones dominate - the limestone slopes that delve down to the valley from the plateau and the valley itself, which is comprised of limestone, gravel, clay and sand. Towards its Pomerol border clay soils nourish roots in drier years. Dominated by Merlot, the blends also contain some freshening Cabernet Franc and occasionally Cabernet Sauvignon.

St Emilion bore the brunt of the frost, and stole the headlines. Its chilling decimation arrived on the Right Bank on 26th April, slicing through swathes of vineyards. Some estates will not release any wines in 2017. The wines that will be released encompass highs and lows, so careful choice is essential in this appellation, but rest assured the top estates have produced some brilliant wines. Over-extraction and high alcohol are flaws that have hindered the reputation of the appellation in recent years, but in 2017 there is a greater restraint to the wines. We have made a strict selection to reflect the style of St Emilion we most enjoy – rich but toned and elegant.

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## CH AUSONE 1ER GRAND CRU CLASSÉ

£5,000 - £7,000 per 12 Bottles In Bond

There were mixed emotions tasting this great estate's 2017. The Vauthier family considered themselves lucky that this, their prized vineyard, was not touched at all by the frost, but sadly two other properties in the family ownership, Fonbel and Simard, lost their entire crop. 45% Merlot and 55% Cabernet Franc, this is a wine of concentration and depth. A lovely aroma of violets and cranberries, in the palate the layered texture harmoniously balances sweetness and freshness. A very graceful wine with a core of gentle tannins on the finish providing an extra dimension of energy and drive. DR. Drink 2025 – 2040  
GH: 93-95, NM: 94-96, AG: 95-98, WA: 97-99, JR: 18, DE: 97, JS: 96-97, MJ: 19.5+

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## CH CHEVAL BLANC 1ER GRAND CRU CLASSÉ

£5,000 - £6,000 per 12 Bottles In Bond



The pockets of clay soil in slight depressions across the estate were most vulnerable to frost, and they did lose some yield in April (around 30%). Undeterred, the team at Ch Cheval Blanc undertook a long and resolute picking schedule, starting on 6th September and finishing on 10th October. Through dogged determination in the vineyard a high proportion of the property's fruit makes it into the Grand Vin (over 80%). It is a blend of 56% Merlot, 30% Cabernet Franc and 14% Cabernet Sauvignon. This final component, higher than usual, is from vines just five years old. Contrary to received wisdom that only old vines are capable of high quality, Cheval Blanc's technical director, Pierre-Olivier Clouet, explained that with low vigour, good rootstocks and attentive viticulture, young vines are hugely capable of high quality and expressing terroir. There is a perfumed, leafy quality to the Cabernet Sauvignon intermingled with the violet scent of the Cabernet Franc and the plummy volume of the Merlot. The wine has such energy, a touch of bitter tension, and aromatic precision. CP. Drink 2025 – 2040  
GH: 94-96, NM: 93-95, AG: 93-96, WA: 93-95, JR: 17.5, DE: 96, JS: 97-98, MJ: 18+

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## CH ANGÉLUS 1ER GRAND CRU CLASSÉ

£2,500 - £3,500 per 12 Bottles In Bond

Despite losing 15% of their Cabernet Franc vines to the frost, Hubert de Bouïard has still managed to produce a very complete wine from 70% Merlot and 30% Cabernet Franc. Smoky, sweet dark fruit aromas. This wine is full and intense, yet nothing is forced. It has a lovely restrained richness, and tannins that are totally integrated. This is a wine that justifies the estate's recent elevation to 1er Grand Cru Classé status. DR. Drink 2025 – 2040  
GH: 93-95, NM: 94-96, AG: 92-95, WA: 94-96, WS: 93-96, JR: 17.5+, DE: 96, JS: 95-96, MJ: 18.5+

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## CHAPELLE D'AUSONE 2ND WINE OF CH AUSONE

£1,350 - £1,750 per 12 Bottles In Bond

50% Merlot, with 40% Cabernet Franc and 10% Cabernet Sauvignon, this is a deep and concentrated second wine, full of blackberry and hints of pepper and spice. Quite different in style to the Grand Vin, this has a robust and open appeal. DR. Drink 2023 – 2032  
GH: 90-92, NM: 90-92, AG: 89-92, WA: 91-93, JR: 17, DE: 90, JS: 93-94, MJ: 17.5+

# ST EMILION

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## CH FIGEAC 1ER GRAND CRU CLASSÉ

£1,300 - £1,800 per 12 Bottles In Bond



This was a high profile casualty of the April frost, which affected 70% of the property. But with a 'when life gives you lemons, make lemonade' attitude, the team at Figeac threw the kitchen sink at 2017, and have emerged victorious. Drones and precision viticulture were used to map the 25,000 plants, allowing them to distinguish when vines were ready for picking. This method saw the team of *vendangeurs* make up to three passes in certain parcels. As a result the estate has made just under half the volume of Grand Vin compared to 2016. What they have made is magical. It has a lower proportion of Cabernet Franc than usual (10%), with 43% Merlot, and 47% Cabernet Sauvignon. The colour is dark with a black cherry rim foretelling its kirsch aroma. The palate is focused and fresh, with minty length. It is less opulent in style than the 2015 or 2016, but the texture of its tannins is impeccable. It is a powerful, meaty style, with plenty of Cabernet guts. A triumph. CP. Drink 2025 – 2040  
GH: 93-95, NM: 93-95, AG: 94-97, WA: 94-96, WS: 92-95, JR: 18.5, DE: 93, JS: 95-96

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## CH TERTRE RÔTEBOEUF GRAND CRU

£1,150 - £1,500 per 12 Bottles In Bond



80% Merlot, 20% Cabernet Franc. This is one of the most atypical, but nevertheless, very finest examples of the appellation. François Mitjavile's distinctive St Emilion property, perched up on the limestone slopes above the town, escaped the frost and yet again has produced a wine with a huge spectrum of fruit and spice flavours. All 6 hectares were picked in one day by a team of 70 pickers. Mitjavile is a shaman amongst winemakers. The Tertre Rôteboeuf, which is aged in 100% new oak, carries its toast with such style one cannot tell where fruit spice ends and oak spice begins, even at this nascent stage. Sweet cranberry and rose petal aromas are enveloped in the juicy, supple, and delicious palate. This wine has exquisite sway and flow. Its finish is so long it occupies the memory long after we leave the cellar. CP.  
Drink 2023 – 2040  
GH: 95-97, NM: 93-95, AG: 93-96, WA: 96-98, JR: 17++, MJ: 19+

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## CH BELAIR-MONANGE 1ER GRAND CRU CLASSÉ

£1,020 - £1,320 per 12 Bottles In Bond

The Moueix family have hit the jackpot with their flagship St Emilion estate in 2017. Dense opaque colour, this gloriously open wine is full of exuberance. Rich in volume, it is finely layered between fruit, alcohol, velvety tannins and freshness. Its superb terroir and heritage is evident and the gorgeous flavours of fruit linger endlessly on the palate. An exceptional wine. DR.

Drink 2024 – 2039

GH: 94-96, NM: 96-98, AG: 94-97, WA: 96-98, WS: 92-95, JR: 17, DE: 95, JS: 94-95, MJ: 18.5+

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## CH QUINTUS GRAND CRU

£850 - £1,110 per 12 Bottles In Bond

This superbly positioned St Emilion estate owned by the Dillon family of Ch Haut-Brion goes from strength to strength. The 2017 is an even more striking wine than the very fine 2016. It delivers everything one would expect from such a superbly located vineyard, overlooking Angéus and Belair-Monange. Shining purple in colour, it has a beautifully perfumed nose of violets and cherries. The palate is silky and poised, with good purity of fruit and a bright, fresh, mineral finish. DR.

Drink 2022 – 2038

GH: 93-95, NM: 89-91, AG: 89-92, WA: 93-95, JR: 16.5, DE: 93, JS: 93-94, MJ: 18

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## CLOS FOURTET 1ER GRAND CRU CLASSÉ

£770 - £1,000 per 12 Bottles In Bond

Unlike their neighbours at Ch Canon, Clos Fourtet's vineyards are north facing, and were hit by the frost, touching 30%. Only the first generation fruit was used in the Grand Vin, which is a blend of 86% Merlot, 10% Cabernet Sauvignon and 4% Cabernet Franc. This is a very intense wine, full of dark summer berry fruits. Rich and juicy, this has a central tannic drive, and is firm and concentrated. DR. Drink 2024 – 2035

GH: 91-93, NM: 92-94, AG: 92-95, WA: 92-94, WS: 93-96, JR: 16, DE: 94, JS: 94-95, MJ: 17+

# ST EMILION

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## CH CANON 1ER GRAND CRU CLASSÉ

£650 - £850 per 12 Bottles In Bond



The south-westerly facing vines on the plateau of this great estate avoided the north-easterly winds that were the cause of so much damage in the appellation in 2017. We had the luxury of tasting from three separate casks as well as the final blended cuvée, and there is little doubt Ch Canon's star continues to shine. Dense in colour, the open dark cherry fruit aromas lead into a palate of lovely purity. The beautiful fruit is enhanced by a silky tannic edge. A layered harmonious wine full of charm. DR.

Drink 2025 – 2038

GH: 93-95, NM: 92-94, AG: 93-96, WA: 94-96, WS: 93-96, JR: 17, DE: 94, JS: 94-95, MJ: 17.5+

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## CH MOULIN ST GEORGES GRAND CRU

£220 - £250 per 12 Bottles In Bond

Ch Moulin St Georges has to be one of St Emilion's most consistent Grands Crus. Every year it delivers typicity and quality. This is a classic blend of 80% Merlot and 20% Cabernet Franc. Shining purple colour, it brims with sweet, ripe fruit. Full of charm and a pleasing intensity of plum and cassis flavours. Subtle, rich and rewarding. DR. Drink 2023 – 2035

GH: 90-92, NM: 87-89, AG: 89-91, WA: 87-89, JR: 16-, DE: 90, JS: 89-90, MJ: 17+

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## CH LA CLOTTE GRAND CRU

£400 - £550 per 12 Bottles In Bond



The Vauthier family, owners of Ch Ausone, have recently added this estate to their collection. Hugely impressive at the first tasting. A darkly opaque wine with the perfume of violets and cranberries. In the palate this is elegant, with velvet-like tannins and gentle freshness. A deliciously poised wine with a drive of energetic freshness on the finish. DR. Drink 2024 – 2035

GH: 92-94, NM: 92-94, AG: 90-93, WA: 89-91, JR: 16, DE: 90, MJ: 17.5

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## CH BERLIQUET GRAND CRU ST EMILION

£250 - £320 per 12 Bottles In Bond

The Wertheimer brothers, owners of fashion house Chanel and celebrated neighbouring property Ch Canon, purchased this historic estate in August 2017, just ahead of the harvest. Vinified by the same team as Ch Canon, they describe the 2017 at Ch Berliquet as a "transition vintage". They plan to make significant upgrades to the cellar and viticultural practices, but the raw material seems very promising. They have tried to draw out the freshness and fruity minerality of the vineyard using the expertise practiced at Canon. There is a charming exuberance to the 70% Merlot, with freshness and fine tannin structure brought by the 30% Cabernet Franc.

One to watch. CP. Drink 2022 – 2034

GH: 91-93, NM: 88-90, AG: 86-89, WA: 91-93, WS: 89-92, JR: 15.5, DE: 90, JS: 92-93

# POMEROL

The small appellation of Pomerol is situated on the Right Bank of the Dordogne River, north of St Emilion and north-east of Libourne. Pomerol's soils are predominately iron-rich clays with a smattering of gravel, and produce wines of extraordinary power and depth. As a result of this clay dominance it has the highest percentage of Merlot planted in all of Bordeaux. Unlike other Bordelais sub-regions, there is no system of classification. The châteaux are traded on reputation alone.

Pomerol, like St Emilion, was devastated by the April frost. However, most of the finest terroirs on top of the plateau escaped with only minor cuts and bruises. The clay soils helped the vineyards comfortably sit out the dry July and August. Summer temperatures were higher on the Right Bank than the Left, and the flavour of rich, ripe fruit is more evident in these Pomerols than in the Médoc. But the low sunlight in July and August kept sugar accumulation (and thus alcohol) in check. The 2017 Pomerols have a sweet, seductive fruit, with a heightened tannic concentration and rich body in comparison with the Left Bank.

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## CH L'ÉGLISE-CLINET

£1,800 - £2,500 per 12 Bottles In Bond

90% Merlot, 10% Cabernet Franc. Ch L'Eglise Clinet is Denis Durantou's tiny and prized 4.2 hectare estate. He practices strict fermentation temperature control (between 26-28°C) so as to extract only the highest quality tannins. The wine has a deep crimson colour, and this Merlot-dominated wine has a concentrated smoothness, a profound tannic structure, and a long life ahead of it. The aromatics of the blackberry fruit are mingled with a cinnamon and vanilla spice from oak ageing. CP. Drink 2024 - 2035  
GH: 92-94, NM: 95-97, AG: 94-97, WA: 96-98+, WS: 92-95, JR: 17+, DE: 95, JS: 97-98, MJ: 18.5+

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## VIEUX CHÂTEAU CERTAN

£1,600 - £2,200 per 12 Bottles In Bond

If flamboyant fruit is what you are looking for in your Pomerol, then VCC is not the wine for you. If, however, you covet finesse and balance, this is a no-brainer. Deep in colour, with lovely perfumed blueberry and plum fruit scent. Harmonious, elegant and subtle, with extraordinary layers. One of the highlights of the vintage. DR. Drink 2024 – 2040  
GH: 94-96, NM: 94-96, AG: 95-98, WA: 96-98, JR: 18.5, DE: 93, JS: 97-98, MJ: 19+



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## CH L'ÉVANGILE

£1,600 – £2,200 per 12 Bottles In Bond

Unusually for L'Évangile, the 2017 is a single variety wine: 100% Merlot. Their parcels of Cabernet Franc, a variety that usually accounts for 6-10% of the blend, were severely frosted. Much like Ch Figeac in St Emilion, they used precision viticulture to determine what to pick when, and various passes were made through the vines over a long harvest to select the fruit at optimal ripeness with fine, mature tannins. The wine has an abundance of dark, luxurious fruit, with a lovely cool sleekness to the palate. With 14.6% alcohol – albeit moderate compared to some other vintages at this estate – it has that fleshy, rich mid-palate that some of the weaker examples from the vintage are missing. A triumph. CP. Drink 2024 – 2040  
GH: 94-96, NM: 90-92, AG: 94-97, WA: 93-95, JR: 16.5, DE: 95, JS: 94-95, MJ: 18.5

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## CH LA FLEUR-PÉTRUS

£1,450 - £1,850 per 12 Bottles In Bond

Having neighbours such as Le Gay, La Fleur and Pétrus, it is little surprise that this is a wine of sensual quality. Hints of coffee and dark smoky fruit, this balances reserve with harmony. The rounded ripe tannins provide a full-bodied texture to this balanced wine. This will evolve into a superb wine. DR. Drink 2024 – 2038  
GH: 93-95, NM: 92-94, AG: 93-96, WA: 94-96, WS: 93-96, JR: 17+, DE: 95, JS: 95-96, MJ: 18++

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## CH LA CONSEILLANTE

£1,450 – £1,850 per 12 Bottles In Bond



This wine is a showstopper. Marielle Cazaux continues her success at this estate, which has confirmed its reputation as a star of the Right Bank with a string of excellent recent vintages. This blend of 85% Merlot and 15% Cabernet Franc has a heightened aromatic drama, with hints of eucalyptus, mint and bursting red berries. Gentle extraction has yielded sinuous tannins and graceful length. Its perfumed elegance sets it apart from its peers. Standing ovation. CP. Drink 2023 – 2038  
GH: 95-97, NM: 93-95, AG: 94-97, WA: 95-97, DE: 94, JS: 94-95, MJ: 19+

# POMEROL

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## CH HOSANNA

£840 - £1080 per 12 Bottles In Bond

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Just 4.5 ha in the middle of Pomerol, Hosanna's gravel and clay soils are perfectly suited to growing superb quality Merlot. Strong aromas of dark fruits with hints of liquorice and dark toffee. A generous and opulent wine, with a lovely richness of sweet spiced dark fruits. The tannins have a full but silky texture and the lasting sensation is one of sweetness and ripe fruit. DR. Drink 2023 – 2037 GH: 93-94, NM: 94-96, AG: 91-94, WA: 96-98, WS: 91-94, JR: 17, DE: 93, JS: 95-96, MJ: 17++?

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## CH CERTAN DE MAY

£830 - £1,060 per 12 Bottles In Bond

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70% Merlot, 25% Cabernet Franc, 5% Cabernet Franc from this tiny 5.5 hectare estate. This was a little backward when tasted, but showed floral potential on the nose and some high quality fruit on the palate. Edouard Moueix likens the 2017 Pomerols to 1988s. They are tight in their youth and will need some more time to broaden out in barrel. CP. Drink 2023– 2035 GH: 92-94, NM: 89-91, AG: 90-93, WA: 89-91, WS: 90-93, JR: 16, DE: 91, JS: 94-95, MJ: 17.5+

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## CH GAZIN

£550 – £700 per 12 Bottles In Bond

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Ch Gazin is one of the larger estates of Pomerol at 24 hectares. It often flies under the radar during the campaign but consistently delivers the star qualities of Pomerol at a fair price. The 2017 displays juicy rich fruit on the nose. There is an appealing tension between lightly puckering tannins and fresh acidity. A little more time before bottling will help the wine broaden and find its balance. CP. Drink 2023 – 2033 GH: 91-93, NM: 91-93, AG: 90-93, WA: 89-91+, WS: 89-92, JR: 16.5, DE: 89, JS: 94-95, MJ: 17.5+

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## CH PETIT VILLAGE

£480 - £625 per 12 Bottles In Bond

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A blend of 71% Merlot, 20% Cabernet Franc, and 9% Cabernet Sauvignon. This balances perfumed fruit with robust structure, which is the classic Petit Village style. A fulsome wine with freshness on the finish. It has the potential to age very well indeed. DR. Drink 2026 – 2035 GH: 90-92, NM: 87-89, AG: 90-93, WA: 90-92, WS: 91-94, JR: 16.5, DE: 90, JS: 94-95, MJ: 17.5+

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## CH BEAUREGARD

£400 - £500 per 12 Bottles In Bond

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The installation of the new winery at this beautiful château has taken its quality to a new level. 60% Merlot and 40% Cabernet Franc, this is a plump and giving wine, with flavours of damson and bullace plum, and hints of mocha. Rewarding, and with lovely balance. DR. Drink 2023 – 2035 GH: 90-92, NM: 88-90, AG: 90-93, WA: 86-88+, WS: 89-92, JR: 15, DE: 89, JS: 92-93, MJ: 16.5

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## LA PETITE EGLISE

### 2ND WINE OF CH L' EGLISE CLINET

£250 - £350 per 12 Bottles In Bond

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Only around 600 cases of this wine have been made in 2017. This 100% Merlot was a little closed on tasting, but the softness of its tannins and red fruit drenched palate reassure me it will blossom with a little time in barrel. CP. Drink 2023 – 2032 GH: 90-92, NM: 90-92, AG: 90-93, WA: 90-92, JR: 16.5, JS: 90-91, MJ: 17+

# RIGHT BANK SATELLITES

These satellite appellations surround the more famous Right Bank communes of Pomerol and St Emilion. The varied soil types can spell variable quality amongst some lesser properties in difficult years. Just two winemakers make our shortlist, both hugely respected for their signature styles: François Mitjavile of Ch Tertre Rôteboeuf in St Emilion, and Denis Durantou of Ch L'Eglise Clinet in Pomerol.

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## CH ROC DE CAMBES CÔTES DE BOURG

£390 - £500 per 12 Bottles In Bond

Côtes de Bourg might not conjure quite the same romantic image as St Emilion, but this wine possesses the same spellbinding charm as François Mitjavile's flagship estate, Ch Tertre Rôteboeuf, with an earlier drinking window. 80% Merlot and 20% Cabernet Sauvignon. Old vines (50 years for the Cabernet Sauvignon) give the wine great intensity. The sweet cranberry fruit is seasoned with Asian spice from the 100% new French oak. The fleshy palate culminates in a long and satisfying finish. CP. Drink 2021 – 2032  
GH: 93-95, NM: 91-93, WA: 90-92, JR: 16.5+, MJ: 17.5+

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## DOMAINE DE CAMBES BORDEAUX

£275 - £350 per 12 Bottles In Bond

80% Merlot, 20% Cabernet Franc. A sister property to Roc de Cambes, with vines planted on the flat terraces below the slopes of the Côtes de Bourg, looking across the estuary to the appellation of Margaux. All three of François Mitjavile's vineyards miraculously escaped the frost. There is considerable intensity and concentration in this wine for a modest unclassified Bordeaux, with lithe tannins and fresh, red-fruited length. CP. Drink 2021 – 2028  
GH: 91-93, NM: 89-91, WA: 88-90



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## CH LES CRUZELLES LALANDE DE POMEROL

£160 - £210 per 12 Bottles In Bond

80% Merlot, 20% Cabernet Franc. This is always a good bet from the Denis Durantou cellar. Flamboyant, giving and charming, full of fleshy summer fruits. The tannins are soft and gentle and a light fresh touch of acidity at the end provides added appeal. DR. Drink 2021 – 2030  
GH: 89-91, NM: 90-92, WA: 89-91, WS: 87-90, JR: 16, DE: 91, JS: 90-91, MJ: 17+

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## CH MONTLANDRIE CÔTES DE CASTILLON

£140 - £180 per 12 Bottles In Bond

Côtes de Castillon is one of the better-known satellite appellations of St Emilion, and with good reason. This excellent property from Denis Durantou's stable reliably produces attractive Merlot-based wines (75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon). Its tannins are mouth-coating in their extreme youth, and it may need a few years to come around, but this has the fruit concentration and savoury structure to evolve with the style of previous vintages. CP. Drink 2022 – 2032  
GH: 90-92, NM: 91-92, WA: 91-93, WS: 87-90, JR: , DE: 92, JS: 90-91, MJ: 17.5+

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## LA CHENADE LALANDE DE POMEROL

£115 - £150 per 12 Bottles In Bond

Another wine from Durantou, and like Les Cruzelles, a blend of 80% Merlot and 20% Cabernet Franc. It has lovely structure and generous, juicy fruit from the high proportion of Merlot. The tannins are a little gritty, and this ever well-priced Lalande de Pomerol has admirable length. DR. Drink 2022 – 2030  
GH: 89-91, NM: 88-90, WA: 88-90, WS: 86-89, JR: 16.5, DE: 89, JS: 87-88, MJ: 16.5+



# WHITE WINES

The focus of Bordeaux en primeur campaigns invariably centres on the dry reds, but it would be a discredit to neglect the sensational white wines in 2017. The finest are produced from oak-aged Sauvignon Blanc and Sémillon from the well-draining gravelly soils of Pessac-Léognan.

The advanced growing season led many estates to start picking their white grapes in August. The dry conditions meant there was no threat of rot to the thin skins of the Sauvignon Blanc and Sémillon, and the grapes were harvested in rude health. The natural acidity, fresh fruit character, and medium weight of the vintage have made for graceful, accessible whites, the best of which have cellaring potential.

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## CH HAUT-BRION BLANC BORDEAUX

£5,400 - £6,500 per 12 Bottles In Bond

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56.2% Sauvignon Blanc, 43.8% Sémillon. There is a symphony of apricots, mango, passionfruit, salty lime and frangipani flowers on the nose. The palate shows an intricate integration between tangy freshness and subtle oaky spice. This has depth and power delivered with the deftest touch. CP: Drink 2021 – 2033

GH: 95-97, NM: 94-96, AG: 92-95, WA: 97-100, JR: 17.5, DE: 98, JS: 94-95, MJ: 19+++

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## CH LA MISSION HAUT-BRION BLANC BORDEAUX

£4,300 - £5,600 per 12 Bottles In Bond

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A top class example of this great estate's white wine. La Mission Haut-Brion is famed for the high proportion of Sémillon in its vineyards. The 2017, comprising 76.2% of the variety, has hints of quince and apricots, lifted by the zesty limey Sauvignon Blanc. The perfect blend of these two varieties, broad and mouth-coating, but also lively and fresh. A wonderful white wine. DR.

Drink 2020 – 2030

GH: 93-95, NM: 93-95, AG: 91-94, WA: 96-98, JR: 18, DE: 99, JS: 96-97, MJ: 19+

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## PAVILLON BLANC DU CH MARGAUX BORDEAUX

£1,130 - £1,465 per 12 Bottles In Bond

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This charming white is always a welcome respite when tasting in the Médoc. Made from 100% Sauvignon Blanc it is rich, salty, and delicious, perfumed with hints of grapefruit and lime pith. It has a mouth-watering combination of creamy texture and crisp freshness, and leaves a long, mineral finish in the palate. CP.

Drink 2019 – 2025

GH: 92-94, NM: 91-93, AG: 94-97, WA: 93-95, JR: 17.5, DE: 99, JS: 97-98, MJ: 18+

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## CH PAPE CLÉMENT BLANC

### GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£758 per 12 Bottles In Bond

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A standout white in the Pessac-Léognan UGC tasting. This is vibrant and fresh with hints of limes and grapefruits. In the palate there is drive and energy, it is wonderfully intense and long. Excellent. DR.

Drink 2020 – 2030

GH: 92-94, NM: 91-93, AG: 93-96, WA: 94-96+, WS: 93-96, JR: 17, DE: 94, JS: 92-93, MJ: 17.5+

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## DOMAINE DE CHEVALIER BLANC

### GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£660 - £850 per 12 Bottles In Bond

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70% Sauvignon Blanc, 30% Sémillon. This is a very good example of 2017's floral, citrus and zingy balance. The delicate blossom aroma is given complexity and weight by the spice of light oak on the palate, and the volume of peachy fruit gives a little breadth. Medium in weight, refreshing and graceful. CP: Drink 2020 – 2030

GH: 91-93, NM: 93-95, AG: 92-95, WA: 91-93+, JR: 17.5+, DE: 94, JS: 96-97, MJ: 18+

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## CH LATOUR MARTILLAC BLANC

### GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£210 - £270 per 12 Bottles In Bond

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This is an excellent follow-up to this estate's storming 2016, with a lighter weight and nervous freshness.

Winemaker Valérie Vialard has a golden touch with dry whites and the Ch Latour Martillac Blanc continues to offer some of the best value for its quality in the appellation. With charming aromas of apricots and ripe Mediterranean lemons, this wine has a delicious, tangy freshness. Some fine structure from light phenolic tension means it should cellar well. CP: Drink 2019 – 2027

GH: 91-93, NM: 91-93, AG: 90-93, WS: 89-92, JR: 16, DE: 91, JS: 92-93, MJ: 17.5+

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## CH OLIVIER BLANC

### GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£185 - £240 per 12 Bottles In Bond

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This great value white stood out amongst its peers at the UGC tasting for its zesty, citrus aromas. Lemon pith and grapefruit flavours combine with the light spice of oak on the palate, and the wine has an excellent drive and lively, balanced finish. CP: Drink 2019 – 2026

GH: 91-93, NM: 90-92, AG: 90-92, WS: 91-94, JR: 16, DE: 95, JS: 92-93



# SWEET WINES

Lying at the southern end of the Graves region is the unique commune of Sauternes. In autumn, rolling evening mists rise from the confluence of the cool spring-fed Ciron tributary and the warm tidal Garonne River. The humid mists slither silently through the vineyards before dusk. This moisture encourages one of the wine world's most extraordinary phenomena: *botrytis cinerea*, or noble rot. The Sauvignon Blanc and Sémillon grapes shrivel on the vine, concentrating the sugars, acid, glycerol and unique *botrytis* flavours of bitter orange marmalade and honey. As the mist burns off in the morning sun the grapes bathe in autumnal glory. When conditions are right they produce wines of profound complexity.

Sauternes did not have an easy growing season. Patchy as it was, the frost bit particularly hard in some pockets, and one of Barsac's finest properties, Ch Climens, lost 100% of its crop in one devastating blow. As harvest approached, some growers were troubled by fruit flies. They love the high sugar content of the grapes, easily accessed through their thin skins. Sorting in the vineyard was essential at many properties before harvest began, and so yields are low for a number of reasons. As autumn approached, the dry weather meant *botrytis* remained absent and sugar accumulation climbed, but the sudden downpours in September brought on a rapid transformation in the vineyards. Most estates made just 2 or 3 passes through the vines, and the best wines have a refreshing drive as well as bitter orange marmalade flavours from *botrytis*.

Despite the difficulty of their labour, the producers of Sauternes continue to insist upon the highest standards; they are uncompromising in the pursuit of their craft. It is the seat of artisan winemaking in Bordeaux, and given the lengths these growers go to, the prices are staggeringly good value.

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## CH D'YQUEM 1ER CRU CLASSÉ SUPÉRIEUR SAUTERNES

(not released en primeur)

A glorious Yquem which will not be released until next autumn. Shining gold in colour, honeyed and floral on the nose, with hints of Seville orange and barley sugar. A very layered wine, perfectly pitched between a glorious sweetness and its bright lively freshness on the finish. A dream of a wine. DR. Drink 2020 – 2045  
GH: 93-95, NM: 95-97, WA: 97-99, JR: 18.5, DE: 96, JS: 98-99, MJ: 19+

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## CH SUDUIRAUT 1ER CRU CLASSÉ SAUTERNES

£420 - £545 per 12 Bottles In Bond

94% Sémillon, 6% Sauvignon Blanc. The majority of the blend is made up of fruit gathered in the third pass through the vineyards, and the wine has a sweet honeysuckle and honeycomb aroma. 140g/l residual sugar gives weight and unctuous richness to the palate, with a bite of Seville orange bitterness cutting through the sweetness. CP. Drink 2020 – 2032  
GH: 91-93, NM: 94-96, WA: 93-95, WS: 92-95, JR: 17.5, MJ: 18.5

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## CH RIEUSSEC 1ER CRU CLASSÉ SAUTERNES

£370 - £485 per 12 Bottles In Bond

A very refined Rieussec and slightly less ostentatious than some years, with a Barsac-esque elegance and harmony. Gentle flavours of acacia honey and fresh orange peel lifting the finish. A blend of 83% Sémillon and 17% Sauvignon, this is a wine of gorgeous quality. This has great finesse. DR. Drink 2020 – 2040  
GH: 92-94, NM: 92-94, WA: 96-98, DE: 94, MJ: 19+

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## CH GUIRAUD 1ER CRU CLASSÉ SAUTERNES

£390 per 12 Bottles In Bond

The Ch Guiraud 2017 has the distinctive tropical aroma of pineapple juice. The natural sweetness of the vintage gives the wine's body a viscous weight, which is supported by the generous spice of new French oak. CP. Drink 2019 – 2034  
GH: 90-92, NM: 91-93, WA: 91-93, WS: 92-95, JR: 17.5, DE: 94, MJ: 19+

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## CH SIGALAS RABAUD 1ER CRU CLASSÉ SAUTERNES

£350 per 12 Bottles In Bond

This estate has once again produced one of the most exciting wines of the appellation from 100% Sémillon. Laure de Lambert Compeyrot runs this small, charming family estate with passion and flair. Ever inquisitive and admiring of her neighbours, she does things her own way at Sigalas Rabaud. The 2017 has an aromatic quality that awakens the senses, with lychee, pear and sugared almonds. The base of the blend comes from the large second pass through the vineyard and the wine is lower in residual sugar than many others this vintage at 130g/l. The palate has a nimble weight thanks to its bitter apricot edge and salinity on the finish. CP. Drink 2020 – 2035  
GH: 93-95, NM: 92-94, WA: 93-95, WS: 91-94, JR: 17, DE: 93, MJ:

# SWEET WINES

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## CH COUTET 1ER CRU CLASSÉ BARSAC

£342 per 12 Bottles In Bond

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Despite their best efforts – burning old vines, wooden cases, wooden pallets, anything they could lay their hands on! – this magnificent Barsac estate lost 50% of its crop in April. But as with many other estates, the best blocks were spared, and so they have miraculously produced a normal amount of Grand Vin this year. The estate has a high proportion of old vines, with an average age of 40-45 years, which produce low yields from the sandy clay soils. This 2017 has a vibrant golden colour. Its aromas are a combination of sweet floral notes and bitter bergamot oil. That sweet/bitter sensation continues on the palate with flavours of crystallised ginger and Seville orange marmalade, followed by a long, generous finish.

CP. Drink 2020– 2034

GH: 92-94, NM: 94-96, WA: 95-97, WS: 92-95, JR: 17,

DE: 95, MJ: 18.5+



*Old Semillon vines at Ch Sigalas Rabaud*

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Send an email to sales@goedhuis.com, hksales@goodhuis.com or directly to your salesman at their email address listed above.

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### EN PRIMEUR TERMS & CONDITIONS

All wines are offered In Bond UK. We will arrange shipment from the châteaux in Spring 2020. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves Ltd, at a cost of £11.25 ex-vat per case (12x75cl) per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £25.98 per 12-bottle case and 20% respectively.

**ALL EN PRIMEUR DELIVERIES WILL  
BE CHARGED AT COST**