



BORDEAUX EN PRIMEUR 2018



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A GAME OF TWO HALVES

The greatest wines owe their success to location and climate. The French famously use the term *terroir* to capture the idea of the unique style arising from all the nuances of a vineyard's position. Equally important, but not always given equal credit, is the human element: decisions made by individuals in both vineyard and winery also hugely influence the glorious nectar that ends up in our glasses. The 2018 Bordeaux vintage embodies this special relationship between man and nature better than any other I have tasted in 30 years in the wine trade.

Bold, astute decisions at the right time have resulted in estates making some of their greatest wines in recent years. Missed opportunities, often a failure to act at the crucial moment, however, had far-reaching effects and in those cases the end result does not reflect this very fine year. Vintage comparisons are not always helpful, but there is reason to take note when one of our favourite proprietors, Olivier Bernard of Domaine de Chevalier, says that, while until now 2005 and 2010 were his greatest achievements, for him his 2018 surpasses both!

THE GROWING SEASON

To use a sporting analogy, 2018 was most definitely a game of two halves. The first six months of the year saw as much rain as growers expect in an average year. Christian Seeley of Château Pichon Baron in Pauillac commented that this was the most difficult period for producers. The weather conditions were suited to the development of mildew on a dangerous scale. Skilful human intervention was paramount. Proactive management techniques in the vineyard, in particular ahead of these conditions, were vintage saving. For the less attentive and those caught napping the consequences were potentially disastrous.

Those châteaux who follow the much-admired biodynamic methods found their hands tied. With limited forms of control available, their vineyards suffered the ravaging effect of mildew with the attendant significant reduction in yield. Most notably Château Palmer harvested a miserly 11 hl/ha, an almost 75% loss of crop, with Château Pontet Canet at similar levels. Here maximum skill was required in handling the grapes to make the most of such miniscule volumes.

For some, the crucial months of May and June had their own challenges. On May 26th there was an extremely harsh hailstorm in the city centre of Bordeaux and its surrounds. This impacted the southerly vineyards of

Pessac-Léognan, hitting some of the earlier flowering sites. Château Haut-Brion reported some loss of potential fruit, but nothing catastrophic. Véronique Sanders commented that Haut Bailly escaped unscathed. At their neighbouring property, Château Le Pape, they lost 50% of their crop, which shows how localised these storms can be. A slight dip in temperature in early June caused some *coulure* (aborted fruit set) reducing potential yields in some vineyards. Arguably this was no bad thing, as at this stage some producers were fearing an excess of production from their vines.

A dramatic change in weather conditions at the start of July saw the second half of the match get underway with a bang. In Pomerol Edouard Moueix described four months of amazing luminosity, the longest period of consistent daytime sunshine since the fabulous 1990 vintage. This was crucial for the development of the excellent fruit quality that characterises the vintage. In addition, while the total temperature for the same period was warmer than 2003, it kept below the excessive peaks of 40 degrees or more, which impacted on that vintage. Furthermore, most evenings the temperature dipped significantly. The cool and fresh nights helped maintain much required acidity levels, so vital for wines of true quality and balance.

There was just one caveat in this summer of sunshine. Sadly on July 15th, the very day that France won the Football World Cup, and as Hugo Lloris was raising the trophy, the heavens opened. Hailstones the size of golf balls fell on some of the greatest estates in Sauternes. In the satellite vineyards of Bourg and Blaye and at Château La Lagune in the Haut-Médoc the crop was completely wiped out.

Outside this localised calamity, the only real concern in the three summer months up to the harvest was, ironically, a lack of rainfall. It was now that vineyard location and *terroir* really came into play. Vines planted on sandier free-draining soils were at risk of suffering from water deprivation. However, the best located estates in the Médoc and the superbly positioned clay-based vineyards of Pomerol and St Emilion escaped hydric stress; they not only coped but truly excelled.

HARVEST & CELLAR

The harvest took place in perfect conditions from early September through to mid October depending on the proportion of slightly earlier ripening Merlot to the later ripening Cabernets. Excellent quality fruit meant the sorting tables were virtually redundant, apart from the exclusion of a certain proportion of minute, mildew-affected berries.

As the grapes entered the cellar the final pieces of the 2018 jigsaw fell into place with the element of human instinct and experience again coming into play. Berry sizes were noticeably small, as the warm dry summer months had encouraged strong, thick skins. While this had the potential to deliver wonderful intensity and concentration of flavours, careful handling was critical to avoid excessive extraction of colour and tannin. At Château Figeac, Frédéric Faye commented that to make a great wine in 2018 meant minimal handling in the winery. Having selected your best berries, it was vital to ferment at low temperatures and keep *remontage* (pumping over) to a minimum.

THE WINES

The greatest vintages are often not without their difficulties: 1961 suffered a severe frost, 1945 risked the vagaries of drought as did 2005. 2018 falls into this category. It tested vineyard managers to the extreme but, as the fruit was picked, there was a huge sigh of relief throughout the villages. Today, with the vinifications complete and the blends made in early January, there is little doubt that the best wines are exceptional.

There are some tremendously successful red wines this year. The best have a very relaxed feel, but also a controlled intensity. The berries were on the small side due to drier summer season, which contributed to a deep colour and firm central tannic core. The long warm summer meant that the fruit was exceptionally ripe giving a lovely richness to the wines. Harvest dates were as always crucial (particularly for the Merlot) to avoid an excess of alcohol. Many châteaux owners suggested the wines balance the richness of the 2009s with the freshness and drive of the 2016 vintage. I also found a touch of grip and intensity reminiscent of the 2000 vintage. If the outstanding red wines in 2018 develop as we think and have a mix of these three vintages, then we really are in for a treat.

Each and every appellation has produced some superlative wines. Singling any out seems unfair, but Pomerol really did not put a foot wrong and it was a joy to taste the uniform brilliance of St Estèphe. We take for granted the tremendous quality and reliability of areas such as St Julien and Pauillac and, yet again, they have not disappointed.

I also hugely enjoyed the dry white wines in 2018. The majority have a high proportion of Sauvignon Blanc in the blend, but the fruit was beautifully ripe and the wines have less of a herbaceous bite than in some years. The scented flavours are floral with ripe white fruits. With softer acidity they will be approachable for early drinking, have a delicious balance and will give great pleasure.

In Sauternes, sadly, it was not an easy year. Certain estates, such as Châteaux Guiraud and de Fargues, lost their entire crop due to the July hail storm. Those who did produce wines saw yields at their lowest levels for many years, down to 5 hl/ha for some estates. As a result, we have not included any sweet wines in this brochure, but we will be making the wines available when they are released during the campaign.

To conclude, 2018 really is a high class vintage. Less homogenous than some years as most vineyards faced difficulties at some stage during the growing season, it is a year where the human element was so very important. The top wine directors and vineyard managers certainly earned their crust in 2018 with some sensational results. The best wines will stand the test of time with an amazing life ahead of them, and have excited us at all levels.

DAVID ROBERTS MW



OUR RECOMMENDATIONS

WINES OF THE VINTAGE

(SOME MAY BE LIMITED)

Ch Ausone 1er Grand Cru Classé St Émilion
Ch Haut-Brion 1er Cru Pessac-Léognan
Ch Lafite Rothschild 1er Cru Pauillac
Ch Petrus Pomerol
Ch La Conseillante Pomerol
Ch Léoville Las Cases 2ème Cru St Julien
Vieux Château Certan Pomerol

Ch Cheval Blanc 1er Grand Cru Classé St Émilion
Ch Cos d'Estournel 2ème Cru St Estèphe
Ch Figeac 1er Grand Cru Classé St Émilion
Ch Mouton Rothschild 1er Cru Pauillac
Ch Pichon Lalande 2ème Cru Pauillac
Ch Pichon Baron 2ème Cru Pauillac
Ch Ducru Beaucaillou 2ème Cru St Julien

RECOMMENDED WINES OF THE VINTAGE

(SUPERB QUALITY AND HOPEFULLY SENSIBLY PRICED)

Ch Canon 1er Grand Cru Classé St Émilion
Ch Léoville Barton 2ème Cru St Julien
Ch Léoville Poyferré 2ème Cru St Julien
Ch Calon-Ségur 3ème Cru St Estèphe
Domaine de Chevalier Cru Classé Pessac-Léognan
Ch Rauzan Ségla 2ème Cru Margaux
Ch Beychevelle 4ème Cru St Julien
Ch Branaire Ducru 4ème Cru St Julien
Ch Brane-Cantenac 2ème Cru Margaux

Ch Gazin Pomerol
Ch Grand Puy Lacoste 5ème Cru Pauillac
Ch Les Carmes Haut-Brion Pessac-Léognan
Ch Clerc Milon 5ème Cru Pauillac
Clos du Marquis St Julien
Ch La Clotte Grand Cru Classé St Émilion

Domaine de Chevalier Blanc Cru Classé Pessac-Léognan

RECOMMENDED VALUE WINES OF THE VINTAGE

Ch Moulin St Georges Grand Cru St Émilion
Reserve de la Comtesse Pauillac
Ch Capbern Cru Bourgeois St Estèphe
La Chenade Lalande de Pomerol
Ch Les Cruzelles Lalande de Pomerol
Ch Fourcas Dupré Cru Bourgeois Listrac Médoc
Ch Gloria St Julien
Ch Montlandrie Côtes de Castillon
Ch de Pez Cru Bourgeois St Estèphe

Ch Plince Pomerol
Ch Potensac Cru Bourgeois Médoc
Ch Fonbel Grand Cru St Émilion
Ch Le Pape Pessac-Léognan
Ch Lanessan Cru Bourgeois Haut-Médoc
Ch Lalande Borie Cru Bourgeois St Julien

Ch Latour Martillac Blanc Cru Classé Pessac-Léognan
Ch Olivier Blanc Cru Classé Pessac-Léognan

PRACTICALITIES

TASTING NOTES & SCORES

All tasting notes are written by David Roberts MW.

OUR SCORES

We have written tasting notes that detail the character of the wines, as well as 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 details.

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, in Hong Kong at hksales@goedhuis.com or directly to your sales person at their email address listed below.

Georgina Crawley	gc@goedhuis.com
Johnny Goedhuis	jdg@goedhuis.com
Toby Herbertson	th@goedhuis.com
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Caroline Que, HK	caroline@goedhuis.com
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Tom Stopford Sackville	tss@goedhuis.com
Jamie Strutt	js@goedhuis.com
Charlie Whittington	cw@goedhuis.com
Philippa Wright	pw@goedhuis.com

WEBSITE

The wines will be available to buy online at www.goedhuis.com as they are released.

EN PRIMEUR TERMS & CONDITIONS

Normal terms and conditions apply. All wines are offered In Bond UK. The wines will arrive in Spring 2021 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 £11.50 ex-VAT per case or £5.75 ex-VAT per 6 pack per annum. When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £26.78 per 12-bottle case and 20% respectively.

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

ST ESTÈPHE

St Estèphe is the most northern of the Médoc's communal crus. Its unique terroir is made up of layers of gravel which 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 which is used to flesh out the more austere Cabernet Sauvignon. This clay base also creates powerful, textured tannins which enable St Estèphe to stand out from the pack.

2018 highlights the great importance of the clay in this appellation. In our view this has made it one of the most homogenous in the vintage and massively successful at all price levels. Laurent Dufau at Calon-Ségur compared the clay to a sponge: in the wet spring, once saturated, it released excess water it could not absorb but, come the dry summer months, it slowly distributed moisture to the needy roots protecting the vines from hydric stress. This contributed to the lovely freshness and evenness in the St Estèphe wines this year.

CH COS D'ESTOURNEL 2ÈME GRAND CRU CLASSÉ

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



There is a feeling of a new era at this great château and quality is certainly equalling some of its greatest historical vintages. Their 2018 epitomizes the huge success of St Estèphe in this vintage and the exciting times for the château. 74% Cabernet Sauvignon, 23% Merlot and 3% combined Petit Verdot and Cabernet Franc. Deep opaque colour, with a nose of richly layered dark summer berry fruit. This has a delicious volume whilst remaining elegant. A classic Cos, with a bright energetic drive. It is multi layered with strong persistent tannins and a line of freshness from the cool clay soils gives an additional dimension. Huge class and one of the standout wines of the vintage.

Drink 2026 – 2047

GH: 97-98

CH MONTROSE 2ÈME GRAND CRU CLASSÉ

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

Another stellar wine from this great estate. Dense black cherry colour, the nose is full of blackcurrant, Arabian spice and dark Valrhona chocolate. Wonderfully bright, it has a superb bold intensity, supported by succulence and richness. A slightly more hedonistic style than some of its neighbours and so rewarding. Multi-dimensional, rich and long and an example of why a wine from St Estèphe should form part of any cellar from the 2018 vintage.

Drink 2026 – 2047

GH: 96-98

CH CALON-SÉGUR 3ÈME GRAND CRU CLASSÉ

£700 - £850 per 12 Bottles In Bond



An absolute joy to taste. This walled estate on the edge of the village of St Estèphe is quite simply on fire under the ownership of Suravenir, who acquired the estate in 2012, and the current management team headed by Laurent Dufau. Aromas of black olives and summer pudding. This is all about purity, elegance and class. A great drive of bright dark fruits on the palate flows into exceptionally fine and subtle tannins. This is full of life and very long, with a real tingle of excitement at the end.

Drink 2025 – 2045

GH: 95-97

CH LAFON ROCHET 4ÈME GRAND CRU CLASSÉ

£380 - £450 per 12 Bottles In Bond

Owner Basile Tesseron is maximising the benefits afforded to him by his wonderful new winery. His 2018 reflects the deep density of fruit so typical of the estate, but it also has a new found charm and is wonderfully comfortable in its own skin. Dark in colour with bright crunchy fruit aromas. This is beautifully polished, balancing an innate richness of black fruits with harmonious rounded tannins and a gentle zest of freshness on the finish.

Drink 2025 – 2040

GH: 93-95

PAGODES DE COS 2ND WINE OF CH COS D'ESTOURNEL

£340 - £420 per 12 Bottles In Bond

Brilliant purple colour, this is a very scented wine full of violets and mulberries. A direct pure style, with a degree of tension and hints of grippy tannins. This is a more substantial style of second wine which will benefit from a period of bottle ageing.

Drink 2025 – 2034

GH: 90-92

ST ESTÈPHE

CH COS LABORY 5ÈME GRAND CRU CLASSÉ
£280 - £350 per 12 Bottles In Bond

This 18 ha estate neighbouring Cos d'Estournel is occasionally overlooked, perhaps due to its small size. In terms of quality however it represents superb value and is very true to its St Estèphe origins. Bright brilliant purple colour, this is full of sweet Black Forest fruits. It has a deliciously mouthcoating texture with soft rounded tannins and an appealing lift on the finish. Excellent.
Drink 2026 – 2037
GH: 91-93

CH MEYNEY CRU BOURGEOIS
£230 - £280 per 12 Bottles In Bond

The riverside road on the east of St Estèphe is a wonderful route to see the unique terroir and great classified growth vineyards of this fine appellation. Pass the grandeur of Ch Montrose and immediately next door is the charmingly humble property of Ch Meyney – you will be instantly struck by how special its terroir must also be. One of our “value buys” of the vintage. Shining purple colour, with open aromas of dark hedgerow fruits, this is plush, polished and luscious. The tannins are very ripe and rounded, and there is a lovely warming sensation on the finish.
Drink 2024 - 2035
GH: 90-92

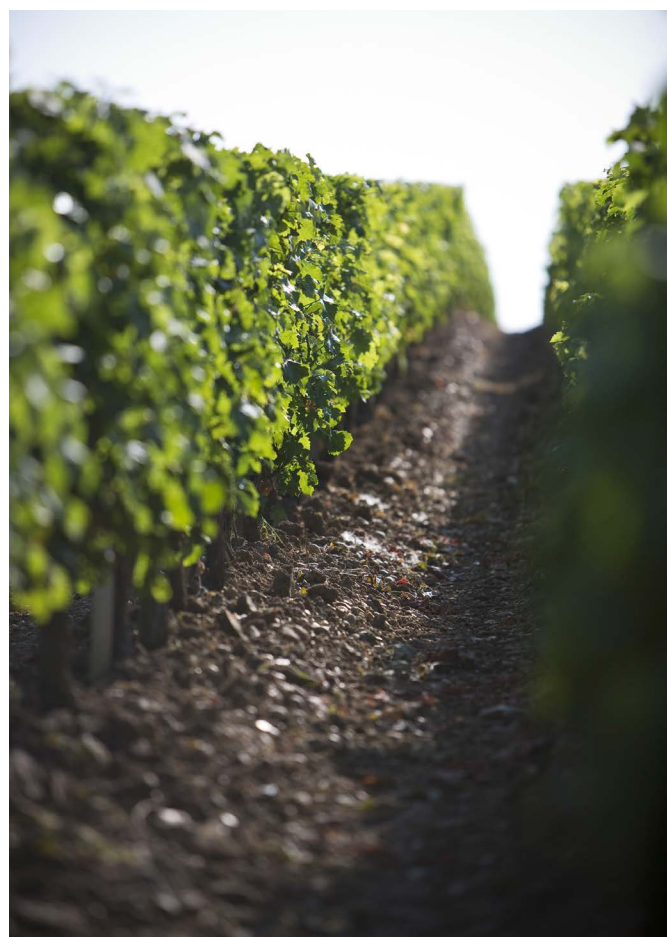
CH CAPBERN CRU BOURGEOIS
£150 - £200 per 12 Bottles In Bond

Under the same ownership as Ch Calon Ségur, but very much its own wine. A blend of 62% Cabernet Sauvignon, 37% Merlot and 1% Petit Verdot, this is full of balance and poise with hints of violets and fresh summer red fruits. It focuses on finesse and harmony, while the granular tannins on the finish give additional dimension and complexity to this very complete wine.
Drink 2025 – 2034
GH: 91-93

CH DE PEZ CRU BOURGEOIS
£130 - £160 per 6 Bottles In Bond



It is over 20 years since Louis Roederer Champagne purchased this 26 ha estate and the fruits of their expertise and investment can clearly be seen in this superb 2018. An almost 50:50 blend of Merlot and Cabernet Sauvignon, it has a very perfumed aroma of violets, blueberries and hints of lavender. A refined style much in the vein of the illustrious Pichon Lalande, also under the same ownership. This is beautifully balanced, with a gentle line of sweetness. The lift of freshness on the finish creates what the French describe as a deliciously “digestible” wine.
Drink 2025 – 2037
GH: 91-93



Ch Capbern's vineyards

PAUILLAC

Due south of St Estèphe lies the appellation of Pauillac, 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 running alongside the Gironde enable Cabernet Sauvignon to reach fantastic heights of complexity and concentration.

Luminosity was the word of the moment during our château visits this year. It was a vital influence for ripening the Cabernet Sauvignon in 2018, with more sunlight hours than any vintage on record. Equally important were the notably cool nights in September and October, so important for ensuring the Cabernet maintained its natural bite of freshness and rewarding drive and energy. These factors combined with the naturally high water table and cooling influence of the Gironde to produce a particularly impressive set of wines from the Pauillac vineyards close to the river.

CH LATOUR 1ER GRAND CRU CLASSÉ

(not released en primeur)

It is always hugely disappointing when a wine of such outstanding quality isn't available to offer en primeur. This wine exudes class. It is deep opaque in colour and has an array of fruit compôte and deep black fruits on the nose, with a hint of liquorice. It balances a luscious sweetness and succulence of fruit with great composure. Taut and intense with a nice bite of freshness, the central tannic core provides additional grip and length. High quality and a great example of Cabernet Sauvignon at its best, making up 91% of the final blend.

Drink 2028 – 2050

GH: 97-98

CH LAFITE ROTHSCHILD

1ER GRAND CRU CLASSÉ

£5,000 - £6,800 per 12 Bottles In Bond

Unquestionably one of the stand out wines of the vintage, bearing the hallmarks of potential greatness. This is a truly exceptional example of both Lafite and Pauillac at its very best. 91% Cabernet Sauvignon, 8.5% Merlot and 0.5% Petit Verdot. Deep damson in colour, this has a symphony of aromas and flavours, ranging from dark summer berries, hints of mulberries, blueberries and blackcurrants. An extraordinarily composed wine, nothing is in excess. The start of the palate is one of grace and refinement, slowly giving way to intensity and subtle power. Beautifully poised, balancing sweetness of fruit with freshness and as everything builds in the mouth, one is left with a sensation of complete class. It is hard to find fault in this wine.

Drink 2028 – 2050

GH: 98-100

CH MOUTON ROTHSCHILD

1ER GRAND CRU CLASSÉ

£4,500 - £5,500 per 12 Bottles In Bond



The Mouton Rothschild star continues to shine. Richly polished dark berry and sweet raisin fruit aromas. This wine is polished from start to finish. It has a wonderful volume and generosity, without excess. Flavours of mocha, with hints of arabica coffee, spice and deep cassis fruit. There is a characteristic Mouton boldness flowing through the palate with firmly structured tannins giving drive and energy. Very long and has huge wow factor.

Drink 2028 - 2045

GH: 97-98

CARRUADES DE LAFITE

2ND WINE OF CH LAFITE ROTHSCHILD

£1,500 - £1,850 per 12 Bottles In Bond

The whispers throughout the en primeur week were that the 2018 Carruades could possibly be the best ever. We were not disappointed when we tasted! A balanced blend of 56% Cabernet Sauvignon, 38% Merlot and 6% Cabernet Franc. More red than dark fruits, with hints of cranberry and pomegranate and a touch of lavender. A graceful and harmonious style, expressing a lovely balance and so much more than a second wine. Deliciously pure, with the same degree of refinement as the Grand Vin and a very long distinguished finish.

Drink 2025 - 2039

GH: 93-95

PETIT MOUTON

2ND WINE OF CH MOUTON ROTHSCHILD

£1,500 - £1,850 per 12 Bottles In Bond

A real star amongst the second wines this vintage. A brightly striking crimson colour. Fresh loganberry and mulberry fruits, with hints of vanilla pod. A wine with appealing richness and a very silky texture. Polished, long, rich and full.

Drink 2024 – 2035

GH: 92-94

PAUILLAC

CH PICHON LALANDE 2ÈME GRAND CRU CLASSÉ

£1,350 - £1,550 per 12 Bottles In Bond



One of the most exciting wines of the week. This is a glorious wine, highlighting the gentle fruit handling policy of wine director Nicolas Glumineau and the importance not to over-extract in this vintage. A wine all about purity and brightness of fruit. There is a sweet elegance to the fruit so very typical of Lalande, which then evolves to show true Pauillac drive and intensity. A wonderfully structured wine with a very layered texture and flavours of mocha and dark fruits. The final sensations move from compactness and density to finesse and refinement. A great wine in the making.

Drink 2026 – 2047

GH: 97-98

CH PONTET CANET 5ÈME GRAND CRU CLASSÉ

£1,300 - £1,550 per 12 Bottles In Bond

The vagaries of tasting en primeur made this a very difficult wine to taste at our visit. For many it was one of their wines of the vintage but on our day it was a little more reticent. The power and concentration from the very low yielding crop at this property in 2018 just controls the fruit a little, giving the impression that this really is a wine for the long term and may remain shy for a number of years in its youth.

Drink 2030 - 2045

GH: 93-95

CH PICHON BARON 2ÈME GRAND CRU CLASSÉ

£1,200 - £1,400 per 12 Bottles In Bond



A brilliant contrast to the typically more feminine styled Pichon Lalande. This wine comprises 78% Cabernet Sauvignon and is full of deep dark summer pudding fruits. It is immediately striking with its intense bold dark fruit flavours and an innate richness. The ripeness of the tannins contributes to a wine with power, drive and depth, supported throughout by a fabulous weight of fruit. Fantastic flavours of black cherries, dark cocoa and Arabian spice, which linger beautifully throughout.

Drink 2026 – 2047

GH: 96-98

CH LYNCH BAGES 5ÈME GRAND CRU CLASSÉ

£900 - £1,200 per 12 Bottles In Bond

72% Cabernet Sauvignon, 19% Merlot, 6% Cabernet Franc and 3% Petit Verdot. This is a big dense wine full of sweet dark cassis. It is powerful and structured with the characteristic Pauillac punch of tannins driving the wine throughout the palate. A savoury touch on the finish gives an added dimension, but the lasting sensation is a wine with real muscle.

Drink 2027 – 2041

GH: 93-95

CH GRAND PUY LACOSTE 5ÈME GRAND CRU CLASSÉ

£650 - £800 per 12 Bottles In Bond



It is always a joy to taste this lovely château's wine with Xavier and Emeline Borie. Their relaxed manner and natural charm seem to flow into their wines. 78% Cabernet Sauvignon, this is a bright and racy wine, with striking dark blackberry fruit characters. It is very clean and pure, with a lovely vitality to it. The subtly granular tannins provide an additional layer and complexity. Beautifully discreet and composed but amazingly fulfilling. A wine in complete balance which will age superbly.

Drink 2026 – 2041

GH: 94-96

CH DUHART-MILON 4ÈME GRAND CRU CLASSÉ

£550 - £700 per 12 Bottles In Bond

Duhart Milon makes it three out of three for the Domaines Baron Rothschild stable in 2018. This is a cracker. Sweet aromas of dark plums and mulberry. This is a direct and intense style with a firm and robust nature. The flavours are dark, with hints of fig and black treacle, which remain throughout balancing the natural firmness and weight of fruit that flow through from start to finish.

Drink 2026 – 2040

GH: 93-95

PAUILLAC

CH CLERC MILON 5ÈME GRAND CRU CLASSÉ

£500 - £650 per 12 Bottles In Bond



A real head turner, this wine jumps out at the glass! Full of spiced blueberry fruits, with smoky peppery undertones. A richly flamboyant style, great volume of fruit and well rounded tannins. A very complete blend of five varieties; mainly Cabernet Sauvignon and Merlot but also Cabernet Franc, Petit Verdot and the relatively little used Carmenère.

A brilliant effort here from the Mouton team.

Drink 2023 – 2037

GH: 93-95

CH D'ARMAILHAC 5ÈME GRAND CRU CLASSÉ

£350 - £450 per 12 Bottles In Bond

Spiced dark bramble fruit aromas, the sweet juicy fruit characters lead into hints of roasted coffee beans. The generosity of fruit is aided by a subtle gritty tannic core. A well rounded wine showing the integrity of structured Cabernet Sauvignon (55%) and the ripe easy volume of the Merlot (30%).

Drink 2025 – 2036

GH: 91-93

CH HAUT BATAILLEY 5ÈME GRAND CRU CLASSÉ

£400 - £600 per 12 Bottles In Bond

Haut Batailley is situated on the western side of Pauillac. This is the second vintage under the new ownership of the Cazes family, proprietors of Ch Lynch Bages. This is a deep intense wine with strong elderberry aromas. And a hint of new vanilla oak. The overall character is plush and ripe with sweet flavours of mocha and peppery spice. The underlying tannings provide grip and energy for this very sophisticated Pauillac.

Drink 2024 – 2035

GH: 91-93

RÉSERVE DE LA COMTESSE 2ND WINE OF CH PICHON LALANDE

£300 - £400 per 12 Bottles In Bond



To produce a high class second wine takes immense skill. It must represent the ethos of the Grand Vin but be more accessible yet without any weaknesses. This Reserve de la Comtesse is as good as any second wine this vintage. Beautifully perfumed with flavours of blueberries and violets and damsons, it possesses a lovely sweetness of fruit. Pristine and polished, the tannins are extraordinarily silky and provide an additional layer of depth and integrity. Lovely.

Drink 2023 – 2033

GH: 92-94

CH BATAILLEY 5ÈME GRAND CRU CLASSÉ

£350 - £450 per 12 Bottles In Bond

In contrast to some estates this vintage Ch Batailley had very healthy yields at 50 hl/ha. This is no bad thing as the wine has really benefitted, producing a very relaxed and easy style of wine with lots of dark currants and cassis. This has nicely balanced intensity, with subtle cappuccino oak flavours. A really rewarding style, with excellent structure and a bright fresh lively finish.

Drink 2024 – 2035

GH: 91-93

CH LACOSTE BORIE 2ND WINE OF CH GRAND PUY LACOSTE

£200 - £250 per 12 Bottles In Bond

This is a true second wine from the estate of Grand Puy Lacoste, consisting of a blend of 61% Cabernet Sauvignon, 31% Merlot and 8% Cabernet Franc. It doesn't have delusions of grandeur, but just sets out to represent the origins of its terroir, the typicity of Pauillac and the character of the vintage. The Borie family have certainly nailed this 2018. Gentle aromas of violets and pomegranate, a firm direct style, brightly fresh and a gentle rewarding finish.

Drink 2023 – 2032

GH: 89-91

ST JULIEN

St Julien is like the middle child of the Médoc, not as assertive as Pauillac or as coquettish as Margaux; it lies both geographically and stylistically between the two. Whilst it doesn't boast a first growth, like its neighbour Pauillac, it is equal in reputation because of the wealth of distinguished second growths in the appellation. The commune's wines are sought out for their balance and complex consistency.

That consistency prevails in 2018. The wines are characterised by the unusually long period between flowering and harvest, over 120 days in comparison to an expected average of 100, which has resulted in a deep volume and feeling of ripeness. The cool fresh nights through September and October gave all the wines a fine degree of bright freshness flowing through and allowing the true quality of the St Julien terroir to shine through.

CH LÉOVILLE LAS CASES 2ÈME GRAND CRU CLASSÉ



£1,800 - £2,400 per 12 Bottles In Bond

Arguably the Medoc's fifth first growth, this is an exceptionally poised wine exuding total class. A structured blend of 80% Cabernet Sauvignon, 11% Cabernet Franc and 9% Merlot. Shining bright purple colour, with a striking nose of pure scented violets and a drive of fresh blackcurrants. These characters follow through in the palate, intense and direct, and then evolve to provide a delicious richness of dark fruits and hints of cedar. Nothing is in excess, it manages to balance the high degree of concentration with a lovely feeling of finesse. The subtle tannic core gives an added dimension on the finish and the final memory is one of sweet dark spiced fruits. Destined to be considered one of the greats in the history of this superb estate.

Drink 2030 – 2046

GH: 97-99

CH DUCRU BEAUCAILLOU 2ÈME GRAND CRU CLASSÉ



£1,400 - £1,800 per 12 Bottles In Bond

A very striking style from a classic blend of 85% Cabernet Sauvignon and 15% Merlot. This wine has all the hallmarks of the superb summer weather conditions. Strongly spiced earthy Black Forest fruit aromas. A full intense wine, very bold in both richness and power. A concentrated style, with a structured tannic firmness, providing a central weight. However it never loses the ripeness of sweet dark fruits, and the touch of mocha at the end gives an added dimension. Powerful with excellent ageing potential.

Drink 2028 – 2044

GH: 95-97

CH LÉOVILLE POYFERRÉ 2ÈME GRAND CRU CLASSÉ



£700 - £900 per 12 Bottles In Bond

The higher proportion of Merlot in this blend (30%), in comparison to its other second growth neighbours, produces a wonderfully rewarding and hedonistic style of wine, guaranteed to give huge pleasure at almost every stage of this wine's life. The polished dark cherry aromas instantly excite. This is juicy and succulent, whilst never lacking in depth and core. The tannic richness creates a silky texture and there is a mountain of sweet dark fruit flavours, with hints of cocoa and liquorice. Such a crowd pleaser but with complexity and drive.

Drink 2027 – 2045

GH: 96-98



CH LÉOVILLE BARTON 2ÈME GRAND CRU CLASSÉ



£650 - £800 per 12 Bottles In Bond

This delicious 2018 is a great example of controlled power and nuance. Scented flamboyant aromas of sweet summer fruits. A symphony of flavours in the palate boast succulence and richness, whilst remaining very poised and direct. On the finish the open fruit gives way to a subtle freshness, with a lively core of granular tannins. A classic and complex St Julien in a great vintage for this appellation.

Drink 2027 – 2045

GH: 96-98

ST JULIEN

CH BEYCHEVELLE 4ÈME GRAND CRU CLASSÉ

£650 - £800 per 12 Bottles In Bond



A blend of 50% Merlot, 41% Cabernet Sauvignon, 3% Cabernet Franc and 6% Petit Verdot. The dominance of Merlot made this wine a real showstopper in the flight of St Juliens. Masses of dark black fruits with hints of molasses and Moroccan spice. It has a sweet richness supported by very plush tannins. A bright lively wine with gloriously appealing vibrance and freshness on the finish, contributing to its high quality and length. Excellent.

Drink 2026 – 2042

GH: 94-96

CH GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ

£550 - £700 per 12 Bottles In Bond

Often overlooked in the mass of UGC samples when tasted en primeur, this is a wine that tends to be understated in its youth, but as one of the great second growth properties it rarely fails to deliver when it reaches full maturity. This will be the case for the extremely sound 2018. It wasn't the star attraction in the room, but it had a lovely subtle purity of fruit, with hints of cranberries and damsons. A very controlled style with the bright berry fruits well supported by its gritty tannic core. It remains the value second growth in the pack.

Drink 2026 – 2039

GH: 91-93

CH ST PIERRE 4ÈME GRAND CRU CLASSÉ

£450 - £650 per 12 Bottles In Bond

At just 17 hectares this is a relatively small estate in Médoc terms, and it has certainly been on a roll in recent years. With a blend of 75% Cabernet Sauvignon and 25% Merlot this has flattering dark mulberry and plum fruit aromas. Very generous in the palate with hints of fruit cake and cocoa. It is mouthcoating and subtle rounded tannins sit comfortably underneath. This is a wine with presence which will give much pleasure.

Drink 2025 – 2040

GH: 93-95

CH TALBOT 4ÈME GRAND CRU CLASSÉ

£450 - £550 per 12 Bottles In Bond

2018 represents the 100th year that Ch Talbot has been in the ownership of the Cordier family and it is a very fine way to celebrate their centenary. A very complete wine, showing controlled Cabernet Sauvignon poise. A dense yet full style, with intense dark cassis flavours, hints of fresh tobacco leaf and an uplifting freshness on the finish. Drink 2026 – 2038

GH: 91-93

CLOS DU MARQUIS ST JULIEN

£420 - £520 per 12 Bottles In Bond



Clos du Marquis is not the second wine of Ch Léoville Las Cases but comes from specific parcels of vines under the great property's ownership near its neighbours, Léoville Barton and Poyferré. This is a superb example of St Julien, with intense dark cassis and black cherry flavours. It balances approachable sweet fruits, with hints of cocoa. It has an excellent balance between good chewy firmness, refinement and length on the finish.

Deeply flavoured and very long.

Drink 2025 – 2038

GH: 93-95

CH BRANAIRE DUCRU 4ÈME GRAND CRU CLASSÉ

£420 - £520 per 12 Bottles In Bond



This superb wine has the potential to be Branaire's finest wine to date in the 21st century. It really has everything. A blend of 58% Cabernet Sauvignon, 33% Merlot, 5% Petit Verdot and 4% Cabernet Franc. Deep dense opaque colour, full of dark black fruits, with hints of mocha and spice. A wonderfully energetic style, bright and lively, and deliciously sweet. The layer of ripe structured tannins provides additional texture to what is a wonderfully complete wine. Delicious.

Drink 2026 – 2043

GH: 94-96

ST JULIEN

CH LANGOA BARTON
3ÈME GRAND CRU CLASSÉ
£380 - £460 per 12 Bottles In Bond

This delightfully elegant property festooned in flowering wisteria during the primeur week has been home to Anthony Barton since he inherited the estate from his Uncle Ronald Barton. A beautifully classic example of St Julien, shining purple in colour, full of dark fruits with a hint of black olive. I loved the central core of fruit in the palate, with a kernel of tight intense tannins providing an additional dimension to the wine. This has drive and energy with a finish of delicious sweet black fruit. Lovely.
Drink 2026 – 2039
GH: 93-95



LA CROIX DE BEAUCAILLOU
£380 - £460 per 12 Bottles In Bond

A deep hedonistic style showing the warmth of the summer, with sweet black summer fruit aromas. This is rich and warm, with lots of succulence and African spices. A kaleidoscope of flavours, mocha, coffee and fresh vanilla pod. The finish is rich and concentrated.
Drink 2023 – 2034
GH: 90-92

CH GLORIA
£300 - £400 per 12 Bottles In Bond



For sheer price vs quality this superb little wine deserves ten out of ten. Although unclassified, it is everything a top cru bourgeois should be and highlights the outstanding quality of wines at this level in 2018. Intense dark colour, the focus is on cassis and blackcurrants. It is wonderfully flamboyant and the kernel of deliciously ripe tannins provides a feeling of real class. Rounded with a subtle firmness.

Drink 2024 – 2035
GH: 91-93

CH LALANDE BORIE CRU BOURGEOIS
£200 - £250 per 12 Bottles In Bond



Owned by the Borie family of Ch Ducru Beaucaillou, this is a separate vineyard on the western side of St Julien sitting alongside the great classified growths of the appellation. Luscious dark berry fruits, with hints of Christmas cake and spice. On the palate the sweetness of fruit is balanced by a touch of freshness and a fine granular tannic finish.

Drink 2024 – 2033
GH: 88-90



MARGAUX

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

Margaux covers five parishes, so it is unsurprising that there is such a huge variation of wine styles. 2018 is a year when the best vineyards, either those close to the river or those whose soils have good water retention capacity, really excelled. Some of the sandier locations suffered, as did those vineyards at the southern end of the appellation which were hit by the freak Football World Cup Final hailstorm. A year for the Cabernet Sauvignon estates.

CH MARGAUX 1ER GRAND CRU CLASSÉ

£4,000 - £5,500 per 12 Bottles In Bond

This is a true Cabernet Sauvignon based wine, as it makes up 90% of the total blend. A little reserved on the nose, although the focus is on cassis and blackcurrants. A striking direct style, with intense bright driven black fruit flavours. There is great depth and a slightly denser feel than in some years. A broad palate with hints of mocha, Caribbean spice and dark Valrhona chocolate, and a lovely line of uplifting freshness on the finish.

Drink 2026 – 2045

GH: 97-98



CH PALMER 3ÈME GRAND CRU CLASSÉ

£2,400 - £3,200 per 12 Bottles In Bond

All the talk at this estate was of the tiny yields, just 11 hl/ha, and that they made just one wine this year, no Alter Ego at all. Despite the difficulties they experienced in the vineyard, this is a hugely successful wine. With masses of dark summer fruits, this is a very structured wine, less voluptuous than some vintages. A strikingly intense wine, with quite pronounced tannins, but the deliciously sweet black fruit is the lasting sensation, convincing that there really is enough fruit to cope with the pronounced degree of masculinity underneath.

Drink 2027 – 2045

GH: 94-96

PAVILLON ROUGE 2ND WINE OF CH MARGAUX

£1,300 - £1,600 per 12 Bottles In Bond

A beautiful Pavillon Rouge consisting of 69% Cabernet Sauvignon, 19% Merlot and a remarkable 9% Petit Verdot. A very perfumed nose of lavender and spring blossom, with lots of purple fruits and hints of kirsch in the palate. This flamboyant and boisterous Pavillon Rouge is hugely striking and will give an enormous degree of pleasure. The fruit has a very warming feel underpinned by the svelte tannins. Excellent.

Drink 2024 – 2036

GH: 94-96

CH RAUZAN SÉGLA 2ÈME GRAND CRU CLASSÉ

£680 - £780 per 12 Bottles In Bond



This great property really is in overdrive at the moment. Whilst a little reserved on the nose, the palate is wonderfully complete. Masses of dark berries with a touch of molasses, this has a lovely plush, luscious fruit palate. A wine of tremendous clarity and purity. Whilst the estate's characteristically bold tannins give a firmness underneath, the fruit is so enticingly dark and sweet that they melt seamlessly into the palate. Excellent density and a light lingering freshness at the end.

Drink 2026 – 2039

GH: 95-97

MARGAUX

CH BRANE-CANTENAC 2ÈME GRAND CRU CLASSÉ

£550 - £700 per 12 Bottles In Bond



Never the most obvious wine at the primeur tastings, it sometimes hides its light under a bushel. This discretion is not something that worries proprietor Henri Lurton, for he says he is making a wine for 20 years time and not to be drunk 5 months after the vintage! This superb 2018 has all the pedigree of a great Brane: direct blackcurrant fruits, a very tightly knit texture, and tannins providing a central core and layered structure. The fruit is pure and gentle, and the wine slowly evolves in the palate expressing real potential.

Drink 2025 – 2040

GH: 94-96

CH D'ISSAN 3ÈME GRAND CRU CLASSÉ

£500 - £600 per 12 Bottles In Bond

Emmanuel Cruse describes the 2018 harvest as a very serene one and this fine balance and comfortable composure can be seen in this 2018. This is fresh and energetic, with lively summer fruit aromas. Hints of graphite and fresh tobacco leaf provide added nuance to the intense currant flavours. The tannins are rounded but provide some tension to the finish which is long and memorable.

Drink 2025 – 2040

GH: 93-95

CH MALESCOT ST EXUPERY 3ÈME GRAND CRU CLASSÉ

£500 - £600 per 12 Bottles In Bond

A blend of 60% Cabernet Sauvignon, 31% Merlot and 8% Cabernet Franc. At 13.5% alcohol, this is very much at the lower end of the spectrum for this warm vintage. Masses of Black Forest gâteau aromas and flavours. This is luscious and giving, with a charming degree of intensity, an appealing succulent modern style, and very good freshness. A lovely example of Margaux in 2018.

Drink 2025 – 2039

GH: 92-94

CH GISCOURS 3ÈME GRAND CRU CLASSÉ

£480 - £580 per 12 Bottles In Bond

A richly dark and spicy wine, which shows the benefits of the warm dry summer, with its strong caramelised plum and damson flavours, and hint of cocoa. A mouth-coating style, the tannins providing additional breadth and a very pleasing finish with hints of fresh vanilla pod and cassis.

Drink 2025 – 2039

GH: 91-93

CH CANTENAC-BROWN 3ÈME GRAND CRU CLASSÉ

£400 - £500 per 12 Bottles In Bond

The white gravel stones of Cantenac-Brown have aided the Cabernet Sauvignon (69%) and Merlot (28%) to a maximum. They have allowed the vines to preserve freshness in the grapes and there is no sign of any hydric stress. A direct and intense style, with a scented nose of elderberries and blackcurrants. Bright and lively, with a hint of crunchy fruit tannins, but the lovely sweetness of black fruit sits beautifully at its core, making sure that this is a wine with real potential.

Drink 2025 – 2039

GH: 92-94

CH DESMIRAIL 3ÈME GRAND CRU CLASSÉ

£280 - £350 per 12 Bottles In Bond

Denis Lurton, of the great Lurton dynasty, is quiet and thoughtful and his wines are similar: discreet and precise. With lovely pure blackcurrant and cassis flavours, the tannins have subtle grip, but this wine has a natural volume and the favours keep evolving in the palate. Long and subtle.

Drink 2024 – 2038

GH: 90-92

MÉDOC & HAUT-MÉDOC

For price quality ratio the Médoc wines undoubtedly offer excellent value. Wine buyers around the world have grumbled about the dramatic price increases of certain châteaux, but this is a complaint that cannot be levelled at the Cru Bourgeois properties. Since 2004, on average, their prices have not increased by more than 10% while their quality most definitely has.

The 2018 vintage is a superb expression of the value for money in this part of the Médoc. The wines will age a little earlier than their classified growth counterparts, but certainly reflect the essence of this high class vintage.

CH LA LAGUNE 3ÈME CRU HAUT-MÉDOC

Sadly, Ch Lagune did not make a 2018 due to the very severe hailstorm on July 15th which devastated their vineyards.

CH POUJEAUX CRU BOURGEOIS MOULIS

£240 - 300 per 12 Bottles In Bond

An excellent example of the potential of Moulis in warmer drier years. The sandy clay soils provided plenty of moisture to the vines during the summer months, while warm days and cold nights allowed this quality cru bourgeois to make a ripe wine, with more succulence than usual for the appellation. Very pure and bright with excellent length. An appealing earthy character underneath gives additional interest and personality.

Drink 2024 – 2032

GH: 90-92

CH CHASSE-SPLEEN CRU BOURGEOIS MOULIS EN MÉDOC

£240 - £300 per 12 Bottles In Bond

Aromas of violets and strong bramble fruits. A very well balanced example of the appellation, with a controlled tannic core, good freshness and gentle sweetness on the finish.

Drink 2024 – 2034

GH: 90-92

CH POTENSAC MÉDOC

£180 - 240 per 12 Bottles in Bond



This superb wine highlights the strength of the Delon family estates in 2018. A blend of 45% Merlot, 36% Cabernet Sauvignon, 18% Cabernet Franc and 1% Petit Verdot. One of our star value wines of the vintage.

Aromatics of violets and fragrant fruit. It is instantly striking with bright energy and vivid dark fruits in the palate. There is a touch of mocha and charcoal in the mid-palate. A very complete wine with a tightly woven tannic core. Very pure and perfectly balanced.

Drink 2025 – 2037

GH: 91-93

CH MAUVESIN BARTON CRU BOURGEOIS MOULIS-EN-MÉDOC

£120 - £150 per 12 Bottles in Bond

Owned by the Barton family, of Léoville and Langoa fame, whose extensive investment has brought a new lease of life to this charming Moulis château. This 2018 is a welcome return to form after their vineyards were decimated by frost in 2017. A brilliant deep ruby colour, with pure fresh summer berry aromas. Excellent direct intensity with life, energy and drive. This is a bright and lively wine with a firm central tannic core and fine purity on the finish.

Drink 2023 – 2032

GH: 91-93

CH LANESSAN CRU BOURGEOIS HAUT-MÉDOC



£128 per 12 Bottles in Bond

Sitting on the very edge of St Julien, Ch Lanessan is one of the most consistent wines in its category. With deep aromas of blackcurrants, this balances a good richness of fruit and an appealing Cabernet drive. This has good length, rounded tannins, and is lightly fresh on the finish.

Drink 2024 – 2033

GH: 89-91

CH BEAUMONT CRU BOURGEOIS HAUT-MÉDOC

£100 - £130 per 12 Bottles In Bond

Bright pure elderberry and cassis flavours. This has a classic directness of fruit, with well controlled tannins, a gentle touch of freshness and clean uplifting finish.

Drink 2023 - 2031

GH: 88-90

CH FOURCAS DUPRÉ CRU BOURGEOIS LISTRAC



£90 - 125 per 12 Bottles In Bond

This 46 hectare estate situated between Moulis and St Julien produces a wine from almost equal proportions of Merlot and Cabernet Sauvignon. A delicious wine balancing an inherent richness of fruit with a gentle refinement and poise. Beautifully ripe with sweet dark fruits. The tannins are silky and the flavours linger on the palate for a long time, providing additional reward.

Drink 2023 – 2035

GH: 91-93

PESSAC-LÉOGNAN

Stretching south from the suburbs of Bordeaux along the left bank of the river Garonne, lies the gravelly-soiled commune of Pessac-Léognan. As well as its white varieties (see page XX), Cabernet Sauvignon and Merlot thrive here, producing wines with an elegant balance.

In 2018 Pessac-Léognan suffered the vagaries of the weather conditions more than most. This is a year where vineyard location had a huge impact: firstly the pure luck of avoiding the May and July hail storms and secondly having the location and terroir to handle the twin threats of mildew in the rainy spring and hydric stress during the drier summer months. Those that did prevail have produced some of the very finest wines of the vintage, showing the strength of Cabernet and sweetness of Merlot fruit.

CH HAUT-BRION 1ER GRAND CRU CLASSÉ

£4,000 - £5,500 per 12 Bottles In Bond



It was an "I remember where I was.." moment, tasting this sublime wine for the first time. Does it have the potential to be another 1989 as one of the icons in the history of the château? Quite possibly! Hitting perfection, it shows the merits of Pessac, and particularly Haut-Brion, in a vintage where both Merlot and Cabernet excel. A blend of 50% Merlot and 50% Cabernets (39% Sauvignon and 12% Franc). An amazing medley of dark liquorice, toffee and black forest fruits immediately jump out of the glass. The entry is fresh with light freshly picked tobacco leaf and a salty medicinal character.

A wine of extraordinary intensity, but in no way overpowering, it is so layered, with a central kernel of deep dark fruit in the mid palate. It has a tight texture, and is generous and powerful, yet the end releases into a gracefully long-lasting silken sensation. There are wines its equal this year but none better.

Drink 2026 – 2050

GH: 98-100

CH LA MISSION HAUT-BRION GRAND CRU CLASSÉ

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

A truly lovely La Mission with a very similar overall make up to Haut-Brion with 53% Merlot and 47% Cabernets. On this occasion, despite its lovely quality on the day, it had to play second fiddle to its first growth neighbour. Similar smoky dark fruits and black olive aromas. This is full of ripeness and charm, very scented with damsons and Caribbean spice. There are so many rewards and flavours in this wine from mocha and coffee to dark winter hedgerow fruits. Delicious volume, svelte tannins and superb length.

Drink 2025 – 2047

GH: 97-98

LE CLARENCE DE HAUT-BRION

2ND WINE OF CH HAUT-BRION

£1,000 - £1,350 per 12 Bottles In Bond

The Clarence Dillon stable certainly did the Grand Slam in 2018 with a perfect selection of wines for the vintage. A Merlot dominant blend, this has dark perfumed aromas of currants and damsons. A very seductive style, with plump generosity. There is a glossy warmth to this wine, with hints of spice. Despite the appealing sweetness of fruit, it has marked vitality and freshness. A very classy second wine.

Drink 2024 – 2038

GH: 94-96

CH HAUT BAILLY GRAND CRU CLASSÉ

£900 - £1,100 per 12 Bottles In Bond

Véronique Sanders described the 2018 vintage at Ch Haut Bailly as "Vive La Liberté": the freedom to act as and when required in the vineyard to protect against the climatic challenges of the year. The appellation of Pessac-Léognan was tested during the season and yields at the estate were reduced by 50%. Veronique and her winemaking team have crafted a very intense and concentrated wine from their small crop. A high toned wine full of perfumed black fruits, with great concentration and a layered gravelly tannic core. This is a full muscular wine with long lingering flavours.

Drink 2028 – 2040

GH: 94-96

CH SMITH HAUT LAFITTE GRAND CRU CLASSÉ

£750 - £900 per 12 Bottles In Bond

This blend of 60% Cabernet Sauvignon, 34% Merlot, 4% Cabernet Franc and 2% Petit Verdot creates a very striking and pleasing wine. Rich and juicy, full of elderberries, cassis and a hint of layered flamboyance with characters of freshly brewed coffee and cocoa. The sweetness of fruit is aided by a degree of punch and weight. Long and eye-catching.

Drink 2026 – 2040

GH: 93-95

PESSAC-LÉOGNAN

CH PAPE CLÉMENT GRAND CRU CLASSÉ

£720 - £850 per 12 Bottles In Bond

This great estate has enormous pedigree and has produced an extremely striking wine this vintage. Full of damsons, sloes and Victoria plums, there is masses of ripeness and generosity. It gains an added dimension from the drive of ripe tannins which flow through the wine. A full, long wine with an appealing gravelly edge. Drink 2026 – 2039
GH: 93-95

CH LES CARMES HAUT-BRION

£640 - £740 per 12 Bottles In Bond



Les Carmes Haut-Brion is a stand-alone property, neighbouring Haut-Brion. It is always a couple of degrees warmer than its illustrious neighbour, and the clay and limestone subsoil is well-suited to Cabernet Franc (39%) which delivers a fine balance and freshness. Vinification is always gentle and a percentage of the fruit is vinified as whole bunches. Cellar master Guillaume Pouthier believes this contributes to a more balanced and harmonious style of wine. Full of lovely plump generous plum fruit, this is a lively and fresh wine. The tannins for such a warm location are surprisingly shy but have a lovely sweetness to them. Very appealing and at 13.5% this is at the lower end of the alcohol spectrum for the vintage which will appeal to many. Drink 2024 – 2038
GH: 93-95

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

£600 - £720 per 12 Bottles In Bond

A bright and very pure wine reflecting the dominance of the two Cabernet varieties in the blend. This is full of fresh plump cherries. It balances a natural harmony of flavours and the alcohol is supported by a subtle tannic grip underneath. Charming and fine class. Drink 2024 – 2037
GH: 93-95

DOMAINE DE CHEVALIER GRAND CRU CLASSÉ

£600 - £720 per 12 Bottles In Bond



The moment we saw the smile on owner Olivier Bernard's face as we arrived at his property, we knew we were in for a treat. We were not to be disappointed. This is not only one of the sweet spots for the appellation but also one of the highlights of the vintage. Full of dark bramble fruits, it is bright and lively with a lovely fresh fruit character that flows through the palate. It is completely at ease, composed and yet confident with its careful richness of fruit and svelte like tannic grip sitting just underneath. A wine which will give huge pleasure throughout its life, young and old. Olivier feels this may have pushed his previous favourite vintage 2010 off its pedestal and we will not argue with that. Drink 2026 – 2040
GH: 95-97



Ch Les Carmes Haut-Brion

CH LE PAPE

£180 - £240 per 12 Bottles In Bond



Seven years under the management of Véronique Sanders and her team at Haut Bailly shows a lovely progression in the quality of this small 9 hectare property. Sadly they lost half the crop through hail on 26th May, but what remains has a dense volume of rich Merlot fruit. This is an intense and concentrated wine, full of spice and dark black fruits. Drink 2024 – 2035
GH: 90-92

ST ÉMILION

On the Right Bank south of Pomerol lies the medieval town of St Emilion surrounded by vines that produce round, rich and often hedonistic wines. 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 is returning to its rightful position as one of Bordeaux's most respected vineyard regions. Châteaux owners are no longer seduced by excessive extraction and richness in the desire to achieve triple digit scores from certain journalists. Instead they are letting their vineyards and the fruit do the talking, resulting in the return of balanced refinement and joyous natural richness. Our increased selection in recent years shows our growing confidence in the great wines of St Emilion and the best have certainly produced some of the finest wines of the vintage.

CH AUSONE 1ER GRAND CRU CLASSÉ

£6,000 - £8,000 per 12 Bottles In Bond



Tasted at the end of our day in St Emilion and what a way to finish. This is a sensational Ausone. Bright violet aromas, with an almost lacquered veneer of fresh summer berries. It is opulent and yet without excess. Delicious cherry fruit flavours, and a harmoniously graceful style so typical of great St Emilion. Mouth-coatingly rich, the tannins sit comfortably underneath all the bright fresh fruit flavours. The layers of warm fruit and silky composure just keep evolving in the palate. This really is a wine of true breeding and class.

Drink 2025 – 2048

GH: 98-100

CH CHEVAL BLANC 1ER GRAND CRU CLASSÉ

£5,500 - £7,500 per 12 Bottles In Bond



54% Merlot, 40% Cabernet Franc and 6% Cabernet Sauvignon. An impressively fresh bouquet of damsons and blueberries. The richness and gentle bulk of Merlot fruit gives this an almost Pomerol-esque feel. Warm dark Asian spiced flavours and a lovely almost hedonistically rich character are balanced by its gentle freshness and softly rounded tannins. Broad, full and generous.

Drink 2025 – 2047

GH: 97-98

CH ANGÉLUS 1ER GRAND CRU CLASSÉ

£1,530 per 6 Bottles In Bond

A testing vintage to have done their full conversion over to 100% organic, but the vineyard coped extremely well with the challenges of the very wet spring. Merlot makes up the lion's share of the blend, while there is a little less Cabernet Franc than normal (35%). Their strict selection of fruit has been rewarded. This is full of fresh aromatic summer fruit flavours, and redolent of Moroccan spice. A very flattering wine, with appealing sweetness of fruit and textured tannins which provide a hint of power on the finish.

Drink 2025 – 2045

GH: 94-96

CH FIGEAC 1ER GRAND CRU CLASSÉ

£1,600 - £2,000 per 12 Bottles In Bond



The fact that we tasted the 2018 in a portacabin due to the extensive cellar works taking place at this great property says buckets about the quality of this wine that we left almost speechless at its quality. In a year when the right bank has excelled, Ch Figeac sits up there with the absolute best. The most striking characteristics are its brightness, freshness and absolute purity. One of the most balanced wines of the vintage: there are subtle summer fruits, precision and balance in the palate, the tannins are controlled and yet structured, and there is a line of freshness flowing throughout. Amazing poise and superb quality, a real star in the making.

Drink 2026 – 2049

GH: 97-98

CHAPELLE D'AUSONE 2ND WINE OF CH AUSONE

£1,600 - £2,000 per 12 Bottles In Bond

This high class second wine shows the exceptional quality of the Grand Vin and the overall success of all the wines in the Vauthier stable. A 50:50 blend of Merlot and Cabernets, this is a deep dense dark cherry colour. Very pure fruit aromas of damsons and sloe. The palate is bright and fresh with a hint of crunchy fruit. This has great purity and poise, with no excess of weight.

Drink 2023 – 2037

GH: 93-95

ST ÉMILION

CH TERTRE RÔTEBOEUF GRAND CRU

£1,400 - £1,600 per 12 Bottles In Bond

Francois Mitjavile's tiny 6 hectare estate, planted with 80% Merlot and 20% Cabernet Franc, breaks the St Emilion mould. It offers a very different style to the rest of the appellation but is entirely worthy of its almost cult-like following. Not for the faint hearted at comfortably over 15% alcohol, but it is to Francois's eternal credit that tasting this wine, you are oblivious to the alcohol. It is the complexity of layered sweet autumnal fruits and soft rounded tannins that provide the overall sensation. Francois rates this amongst the very best he has produced.

Drink 2024 – 2044

GH: 94-96

CH BELAIR-MONANGE 1ER GRAND CRU CLASSÉ

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

The predominance of Merlot (90%) in this blend gives a richness of Victoria plum and hints of loganberry. A very layered wine, with silky rounded tannins. Harmonious and rich with hints of dark Valrhona chocolate. Nicely layered and a real sense of class from this finely positioned château on the plateau of St Emilion.

Drink 2026 – 2047

GH: 97-98

CH CANON 1ER GRAND CRU CLASSÉ

£900 - £1,200 per 12 Bottles In Bond



An absolute beauty expressing the very unique clay limestone terroir of this wonderful property. They have capitalised on the very best aspects of the climatic conditions in 2018. Lovely bright blueberry aromas. This is joyous, exciting and full of energy. This wine embodies total harmony between fruit, alcohol, tannins and freshness. Everything is in complete balance, with no one aspect dominating another. At 42 hl/ha, this is a fine example of where higher yielding vineyards have excelled in the vintage.

Drink 2025 – 2040

GH: 96-98

CLOS FOURTET 1ER GRAND CRU CLASSÉ

£900 - £1,100 per 12 Bottles In Bond

A dense deep dark fruited wine with lots of rich fruit cake characters and hints of cocoa and Moroccan spice. The focus here is on richness and sweet dark black fruits. The bold tannins create a sense of power and drive and give added length on the finish.

Drink 2026 – 2038

GH: 93-95

CH TROPLONG MONDOT 1ER GRAND CRU CLASSÉ

£800 - £1,100 per 12 Bottles In Bond

This small, beautifully positioned château overlooking the town of St Emilion is going through a huge personality change under the charismatic management of Aymeric de Gironde. The quality of the terroir and site is of course unchanged, but the style has been considerably toned down. No longer the big powerful wine following the school of extreme extraction, but today we have a wine of poise and pure direction. Bright flavours of bramble crumble. Aymeric picked his grapes noticeably ahead of his neighbours and has produced a very vivid wine, with lines of freshness. As his vines escaped the mildew he had excellent yields of 49 hl/ha making a relaxed, rewarding wine.

Drink 2024 – 2036

GH: 94-96

CH CANON-LA-GAFFELIÈRE GRAND CRU CLASSÉ

£720 - £850 per 12 Bottles In Bond

One of St Emilion's most consistent properties has yet again performed excellently in 2018. A little reserved on the nose, this has a generous, appealing palate full of mocha and dark black fruits. Not excessively weighty, but extremely well structured with tightly woven tannins. Gentle intensity and lovely long finish.

Drink 2024 – 2039

GH: 93-95



Ch Troplong Mondot

ST ÉMILION

CH TROTTE VIEILLE 1ER GRAND CRU CLASSÉ

£600 - £750 per 12 Bottles In Bond

A bright aromatic nose of bramble fruits. This is a juicy succulent wine, but the high proportion of Cabernet Franc (54%) gives it a lovely lift and bite of freshness. The tannins are restrained and have an appealing crunchy texture and the long finish is sweet and luscious.

Drink 2025 – 2039

GH: 93-95

CH LA CLOTTE GRAND CRU

£550 - £650 per 12 Bottles In Bond



New to our list in 2017 and received with huge success, this is a wonderful St Emilion Grand Cru on the easterly side of the appellation owned by the Vauthier family, proprietors of Ch Ausone. With a notable predominance of Merlot at 85%, this has bright pomegranate aromas. In the palate there is a warming volume of fruit, some Caribbean spice and the overall richness is balanced by a tightly woven tannic core. Ripe and full, a superb cuvée.

Drink 2024 – 2035

GH: 93-95

CH BERLIQUET GRAND CRU

£350 - £450 per 12 Bottles In Bond

Bought by the Wertheimer brothers (owners of Rauzan Ségla and Canon) in 2015, it is still in the early days of being restructured, but this is already showing a huge upward curve. A very fresh and pure style, with good intensity of flavours. There is a grippy tannic core and a bite of freshness. A little closed on the finish at this stage, but there is undoubtedly plenty more to come.

Drink 2025 – 2035

GH: 91-93

CH MOULIN ST GEORGES GRAND CRU

£145 per 6 Bottles In Bond

A blend of 80% Merlot and 20% Cabernet Franc, this is a striking cuvée. Full of luscious wild bramble fruits, there is a hint of fresh tobacco and iron filings. The tannins are extremely fine and a gentle freshness flows through the palate. This is a really appealing style which will give youthful pleasure but also have the ability to age.

Drink 2023 – 2035

GH: 93-95

CH DE FONBEL GRAND CRU

£160 per 12 Bottles In Bond



Always one of St Emilion's great value wines. This breaks the mould with its blend of 70% Merlot, 20% Cabernet Sauvignon and the final proportion of the little used but fine quality Carmenère. A bright and lively wine, focusing on red fruits with the tannins providing a crisp edge.

This is very appealing with a soft gentle finish.

Drink 2023 – 2034

GH: 90-92

SAINTAYME GRAND CRU

£135 per 12 Bottles In Bond



This 100% Merlot is beautifully ripe and open knit, with lovely juicy sweet dark fruit. Medium bodied with a gorgeous layered palate of plump dark berries, savoury notes and cedar spice. Opulent ripe tannins are beautifully woven into this approachable and smooth wine. A relatively early drinker that will give enormous pleasure.

Drink 2022 – 2030

GH: 89-91



Ch Berliquet

POMEROL

The small appellation of Pomerol is situated north-east of Libourne on the Right Bank. 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.

2018 highlights the importance of the clay belt of soil that runs through the very best vineyards in this great appellation. It capitalised on the very wet winter and spring soaking up the excess of water and then come the very warm and dry summer slowly released sufficient moisture to the needy and often slightly parched vines. This vintage has the potential to be considered one of the greatest Pomerol vintages in recent times.

CH PÉTRUS

POA. Strictly limited. On allocation only.



There can be no better example of individual terroir and microclimate than this truly superb 2018. A healthy flowering, free of disease, and Petrus's famed unique buttonhole of blue clay meant the vines coped with the vagaries of the seasons. The grapes were harvested in perfect conditions allowing for a very healthy crop of 37 hl/ha. Brilliant shining deep purple colour. Very subtle fruit compote and fresh plum aromas. An amazingly composed wine with open sweet juicy dark fruit. The tannins are tightly woven with a velvety texture and there is a glorious freshness throughout. Wonderfully at ease and so stylish.

Drink 2026 – 2050

GH: 98-100

CH LE PIN

POA. Strictly limited. On allocation only.

A deep dark cherry colour. Another example of relatively healthy yields at 30 hl/ha, this is wonderfully enticing with its dark mocha aromas and notes of Moroccan spice. A giving and generous wine with a hint of vanilla oak on the finish. The gentle tannic core provides additional length and complexity on the finish.

Drink 2026 – 2045

GH: 97-98

CH L'ÉGLISE-CLINET

£2,500 - £3,200 per 12 Bottles In Bond

Eglise Client's vines are situated in four blocks which total 4.2 hectares on the Pomerol plateau with half gravel and half clay soils. 50% of the vines are 50-75 years old, producing very small concentrated berries and ensuring production will be very limited. Denis said to us, "the 2018 vintage will be very rare". Dark blue and black fruits, blackberry, cassis and damsons are intermingled with hints of exotic spice, cinnamon and black truffle. This is a powerful and polished wine with lots of energy and tightly wound old vine concentration of fruit. Coming out of this brooding density it has a beautiful purity and freshness of fruit, spice and minerals that leave a wonderful persistence on the palate. The old vine tannins are fine and grainy, but beautifully ripe, sweet and married into the body of the wine. This is very opulent and full-bodied with all the hallmarks of a truly great vintage. It is nuanced, textured and layered with a long haunting finish, and is certain to get better and better with age. Very good.

Drink 2026 – 2048

GH: 96-98

VIEUX CHÂTEAU CERTAN

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



This gorgeous Vieux Château Certan really stopped us in our tracks. The extraordinary attention to detail of the Thienpont father and son team in the vineyards and their very gentle handling of the fruit during the vinification process has paid dividends. This is one of the most exquisite wines of the vintage. Alexandre noted how important the 30% Cabernet Franc was this year to maintain the freshness and life in the wines and balance the potentially overpowering Merlot. This has a very tight and controlled character. It is superbly poised between bright summer fruit flavours, its well-defined tannic core and a lovely undertone of freshness provided by the Cabernet. This is not ostentatious, just so pure, balanced and fine. Glorious.

Drink 2026 – 2046

GH: 97-99

POMEROL

CH L'ÉVANGILE

£1,800 - £2,400 per 12 Bottles In Bond

A deep dense dark colour, this is full of plums and ripe back cherries. With deliciously luxurious ripe fruit cake characters, this has an appealing succulence, velvet like tannins and a hint of granular complexity. There is a real feeling of generosity and intensity, a beautifully rewarding wine. Its approachable character belies its wonderful layers and evident longevity.

Drink 2025 – 2046

GH: 97-98

CH LA FLEUR-PÉTRUS

£1,700 - £2,200 per 12 Bottles In Bond

91% Merlot, 6% Cabernet Franc and 3% Petit Verdot. This has bright damson and blueberry aromas. A strikingly succulent wine, with a seductive velvety texture. Lots of dark chocolate and spice, rich and warming on the finish.

Drink 2026 – 2046

GH: 96-98



CH LA CONSEILLANTE

£1,600 - £2,000 per 12 Bottles In Bond



This extraordinary 12 hectare Pomerol vineyard is split into two portions, one third of the soil neighbouring Cheval Blanc is more gravelly and sand based, with the other two thirds classic Pomerol clay. The result is a wine which has the appeal and generosity of great Pomerol, balanced with St Emilion finesse and freshness. This blend of 83% Merlot and 17% Cabernet Franc is an absolute joy. Bright shining purple in colour, with beautifully floral aromas of violets and lavender. This is an extraordinarily textured wine, with its controlled velvety tannins. A wonderfully precise style, expressing a natural richness, but not in excess. So pure, beautifully bright, and everlasting on the finish. Exceptional.

Drink 2025 – 2040

GH: 97-99

CH HOSANNA

£950 - £1,200 per 12 Bottles In Bond

This 4.5 hectare estate, neighbouring Petrus, Vieux Château Certan and Certan de May, has a superb terroir and certainly deserves greater recognition. It is a distinguished blend of 70% Merlot and 30% Cabernet Franc. With deep black cherry aromas, it has a wonderfully giving volume of Pomerol succulence. A sweet and juicy but very succinct wine. Full of life and joy.

Drink 2024 – 2039

GH: 94-96

CH CERTAN DE MAY

£950 - £1,200 per 12 Bottles In Bond

Bright blueberry aromas, this is a very harmonious wine, with a light sweetness of fruit and charismatic freshness. Hints of arabica coffee bean and fresh vanilla. Masses of appeal and very rewarding.

Drink 2024 – 2038

GH: 93-95

CH GAZIN

£650 - £800 per 12 Bottles In Bond



Ch Gazin's great terroir and history is highly respected, but in recent years this estate has gone through something of a personality change. The current team craft a more opulent and flamboyant style than historically, and this is a beautiful example. Masses of sweet generous Black Forest fruits, a very supple style, with a light tannic core sitting under the striking volume of fruit. Gentle freshness and a rewarding aftertaste of liquorice and black fruit.

Drink 2024 – 2039

GH: 94-96

POMEROL

CH PETIT VILLAGE

£550 - £700 per 12 Bottles In Bond

Petit Village's cooler gravel clay soils served the wine well this year. There is no sensation of heat, it is bright and lovely, full of excellent deep dark berry fruit flavours. A full and structured style, this has drive, grip, freshness and brilliant purity on the finish.

Drink 2024 – 2038

GH: 93-95

CH BEAUREGARD

£500 - £650 per 12 Bottles In Bond

The recent change in ownership to the Moulin and Cathiard families and considerable investment see this property entering a new era. A really cracking example of Pomerol. A classical blend of 75% Merlot and 25% Cabernet Franc, this has the sweet unctuous generosity of dark berry fruits one expects from a fine Pomerol. The tannins are beautifully silky and there is an appealing line of freshness that flows through the palate. A superb wine, with a long and complex finish.

Drink 2025 – 2039

GH: 93-95

LA PETITE ÉGLISE

£182 per 6 Bottles In Bond

The fruit which goes into Petite Église comes from the youngest vines which average 5-6 years old. It is beautifully perfumed with floral notes leading into blueberry, dark cherry and violets. The palate offers lots of fresh concentrated fruit, hints of exotic spice and elegant charm. Very silky, layered with a powerful length and ripe fine tannins. Always a fantastic wine to seek out if you can, production is very limited. Delicious.

Drink 2023 – 2035

GH: 91-93

CH ROUGET

£350 - £450 per 12 Bottles In Bond

Deep opaque colour with masses of sweet dark fruit on the nose. On the palate this has a striking intensity with a central line of controlling tannins. There is a volume of fruit which sits underneath, a little closed at this stage, but with the potential to evolve and unfurl in time.

Drink 2026 – 2036

GH: 90-92

CH PLINCE

£300 - £360 per 12 Bottles In Bond



From the famous house of Moueix an appealing blend of 79% Merlot and 21% Cabernet Franc. Nothing is forced in this wine, it is very poised and graceful, with hints of dark mocha and spice. Lovely sweetness and a touch of tannic grip on the finish. Very good.

Drink 2024 – 2036

GH: 91-93



Harvest at Ch La Conseillante

RIGHT BANK SATELLITES

These satellite appellations surround the more famous Right Bank communes of Pomerol and St Emilion. These 2018s reflect our confidence in two exceptional wine makers, Francois Mitjaville of Ch Tertre Rôteboeuf and Denis Durantou of L'Eglise Clinet, who are responsible for making the wines we have selected in this category. Their knowledge and experience allow them to maximise the potential quality of the specific vineyard sites. This, combined with their winemaking skills, results in excellent wines which, as always, reflect great value.

CH ROC DE CAMBES CÔTES DE BOURG

£400 - 600 £ per 12 Bottles In Bond

This lovely Côtes de Bourg from the Mitjaville family portfolio has spiced oak and hot cross bun aromas. A warm and giving style, this has a juicy richness to it and a broad volume reflecting the higher degree of alcohol. Rich, full and long on the finish.
Drink 2022 – 2035
GH: 92-94

DOMAINE DE CAMBES BORDEAUX

£300 - £450 per 12 Bottles In Bond

80% Merlot and 20% Cabernet Franc. This is full of spice, rich chocolate and fruit cake characters, while the tannins provide an underlying drive. The finish is packed with appealing sweet black fruits, hints of caramelised vanilla and cinnamon.
Drink 2022 – 2032
GH: 91-93

CH LES CRUZELLES LALANDE DE POMEROL

£105 per 6 Bottles In Bond



If this was a vineyard in Burgundy it would be called a Monopole, as Denis owns the entirety of the 0.5 hectare plot. 80% Merlot and 20% Cabernet Franc grows on a gravelly clay soil with a little sand. Dark red fruit, black cherry and juicy fleshy red plums. Very supple and silky with a beautiful clarity. Broader in style, it's a bit more savoury and serious than its neighbour, La Chenade. With an intense mulberry core, the rich ripe fruit takes on complexity of creamy flavours and tobacco spice from the oak and some graphite minerality. It is seductive, extremely drinkable and always offers exceptional value.
Drink 2025 – 2035
GH: 91-93

CH MONTLANDRIE CÔTES DE CASTILLON

£87 per 6 Bottles In Bond



This is a blend of 75% Merlot, 20% Cabernet Franc and 5% Cabernet Sauvignon grown on plots high up in the Côtes de Castillon. A very inviting highly aromatic nose of fresh cassis, blueberries and crunchy cranberries, with hints of spice and gravelly minerals. Silky cashmere tannins and layered fruit flow through the broad rich palate. There is a little more structure and muscle thanks to the Cabernet Sauvignon, and this will benefit from a few years ageing. This will offer great value to those looking for something to cellar and enjoy in a few years' time.
Drink 2025 – 2035
GH: 91-93

LA CHENADE LALANDE DE POMEROL

£75 per 6 Bottles In Bond



This blend of 80% Merlot and 20% Cabernet Franc is taken from parcels planted on gravel. Dark red cherry, ripe raspberries and succulent red plums. This possesses a graceful silkiness and round generous sweet juicy fruits mixed with some spice, all balanced with a delicious gravelly mineral core that adds a touch of refreshing salinity towards the finish. Very suave and harmonious on the finish. This will drink well early and also has the pedigree and concentration to cellar for a number of years. Impressive and will be certainly be one of the value wines of the vintage, although sadly very little is made.
Drink 2023 – 2035
GH: 91-93

WHITE WINES

Sometimes it can feel as though Bordeaux is just about red wines, but some sensational white wines are produced from oak-aged Sauvignon Blanc and Sémillon mostly from the well-draining gravelly soils of Pessac-Léognan and, more rarely, from further up in the Médoc.

2018 has produced some of the most interesting white Bordeaux in recent years. Less overtly Sauvignon in character, with floral and white fruit flavours, they show what a wonderful combination of grape varieties Sauvignon Blanc and Sémillon can be.

CH HAUT-BRION BLANC BORDEAUX

£6,500 - £8,500 per 12 Bottles In Bond

Three hectares of the property's total vineyard is planted with white grape vines in almost equal proportions of Sauvignon and Sémillon, however in 2018 the blend comprises 81% Sauvignon and 19% Sémillon. Light lemon colour, white flower aromas with hints of chamomile and jasmine. A beautifully attractive style, soft with gentle ripeness. This is a very scented wine, less citrus-focussed than in some years. Full of joy and charm, this is simply lovely.

Drink 2022 – 2033
GH: 97-98

CH LA MISSION HAUT-BRION BLANC BORDEAUX

£5,000 - £6,500 per 12 Bottles In Bond

3.5 hectares of white grape varieties are planted at this famous former monastic vineyard. A blend of 57% Sauvignon Blanc and 43% Sémillon. The aromas are full of bright zesty limes and grapefruit. In the palate they give way to a creamy volume, always fresh and bright, but there is soft richness and hints of panna cotta, lime and mango on the finish. A very lovely style.

Drink 2021 – 2033
GH: 94-96

PAVILLON BLANC DU CH MARGAUX BORDEAUX

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

100% Sauvignon Blanc and a wine everybody found very hard to use the spittoon for... but then again it was midday! This is a beauty, with hints of grapefruit, pears and jasmine. It is all about harmony and purity. Bright, crisp and clean, the citrus lime character provides a very refreshing character, with a touch of creamy oak on the finish.

Drink 2021 – 2031
GH: 94-96



Ch La Mission Haut-Brion

CH PAPE CLÉMENT BLANC

GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£1,100 - £1,350 per 12 Bottles In Bond

With hints of citrus and magnolia, this is relatively broad and full for the vintage and extremely high class. The subtle citrus lift is balanced by a creamy character and sweet vanilla pod flavours. Concentrated with a nice bite of freshness on the finish.

Drink 2021 – 2032
GH: 93-95

CH SMITH HAUT LAFITTE BLANC

GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£1,000 - £1,250 per 12 Bottles In Bond

An intriguing blend of 90% Sauvignon Blanc, 5% Semillon and 5% of the lesser known Sauvignon Gris. Aromas of freshly mown grass and pink grapefruits, A lovely scented style with hints of chamomile and fresh white fruits. Extremely appealing, clean, pure and driven and a touch of jersey cream and vanilla oak on the finish. A class Pessac-Leognan blanc

Drink 2022-2029
GH: 93-95

DOMAINE DE CHEVALIER BLANC

GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£800 - £900 per 12 Bottles In Bond



A glorious Domaine de Chevalier Blanc. Bright and lively lemon and lime aromas, with hints of nectarine. This has drive, energy and intensity which then gives way to a glorious breadth of volume. Beautifully textured, the floral delicacy evolves in the palate, with characters of chamomile, jasmine and hints of freshly cut pineapple. Completely balanced, this is a great wine in the making.

Drink 2022- 2034

GH: 96-98

WHITE WINES

CH LATOUR MARTILLAC BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£250 - £300 per 12 Bottles In Bond



A very complete blend of 54% Sauvignon Blanc and 46% Sémillon. This is a pure bright energetic wine, balancing the grapefruit zest from the Sauvignon, with volume and richness from the Semillon. Nicely textured with a hint of toasty oak and then finishing with appealing citrus orange characters. A very rewarding style indeed.

Drink 2020 – 2030

GH: 93-95

CH OLIVIER BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£220 - 280 per 12 Bottles In Bond



This wine a blend of 75% Sauvignon and 25% Sémillon, fits into our star value buy category. Bright and fresh with mandarin and white peach characters. There is excellent intensity and the mid-palate breadth is lifted by a pinch of zip, zest and drive on the finish!

Drink 2020-2029

GH: 91-93



Harvest at Ch Latour Martillac

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EN PRIMEUR TERMS & CONDITIONS

All wines are offered In Bond UK. We will arrange shipment from the châteaux in Spring 2021. 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 £11.50 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 £26.78 per 12-bottle case and 20% respectively.

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