



BORDEAUX EN PRIMEUR 2016



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INTRODUCTION

In terms of great wine vintages the start of the second decade of the millennium was a slow one, but Bordeaux has come back with a bang. They produced some stunning wines in 2015, followed by some truly outstanding wines in 2016. What really excites is that whilst their quality stands alongside some of the very best vintages, the two are wonderfully different in their style and personality which offers additional appeal. I like variety and for my vintages to have differences and individuality. It is what makes the great wines from France's most famous viticultural region so delicious, so rewarding, and such a pleasure to collect.

Having visited Bordeaux the first week in April for the famed Union des Grands Crus tastings and then returning immediately after Easter, we have had the opportunity to taste all our favourite wines on a number of occasions. Even in such a short time young wines do evolve, and the excitement in my initial report has most definitely been confirmed on retasting: 2016 is a very high class vintage indeed. Thibault Pontallier of Château Margaux's words, "an open vintage not a shy one" still ring true. He followed up by saying, "this vintage has it all, it smiled from day one..."

The word "terroir" can be a little overused in the world of wine. This great French term encompasses location of a vineyard, its soil, microclimate, and topography. In short, it is a property's DNA. 2016 for me is one of the most terroir-driven vintages I have ever tasted en primeur.

This wonderful vintage is a total justification of the Bordeaux classification system. The greatest vineyards and locations stand out, showing the benefits of their extraordinary terroir; in particular, the banks of the Gironde in the Médoc, the unique clay plateau in Pomerol, and the mysterious mists of the Ciron in Sauternes.

This is a vintage with real personality. The very best reds have drive, a pristine purity, a delicious degree of freshness, a subtle bulk of tannins, and, with a sigh of relief, are not excessive in their alcohol content. The whites are quite simply gorgeous, and as fine an example of the combined qualities of the Sémillon and Sauvignon grapes that one can find. The delicious Sauternes and Barsacs have a balance and harmony reminiscent of the very fine 1988 vintage; the sugar content is there, but not to an extreme.

THE GROWING SEASON

The winter of 2015/16 was a relatively mild and uneventful one. In fact the older vigneronns would be tempted to claim that they would have preferred it to have been slightly harsher, but better that way than the cruelty of extreme frosts. The key early influence of the vintage was an unusually wet first 6 months of the year, with almost double the 20 year average rainfall for this period. Whilst a concern for disease, particularly mildew, in fact the

volume of rain in the early summer months was one of the saving graces of the vintage, and the most defining influence on the success of the best located vineyards.

For, what followed from the 15th June once flowering was completed, right up to 13th September, was a period of drought. This is when terroir and vineyard location really count. Those vineyards with a strong core of clay in their soil (and therefore extra water holding capacity), and the well-positioned gravels near the river (which benefit from the higher water table) were able to sustain the vines and their vegetative cycle during these drier months. This helped the vines avoid hydric stress, which can impact on the efficiency of photosynthesis and a vine's phenolic development. In simple terms the best located vineyards throughout the region came into their own and have made the most successful wines of the vintage.

It is fair to say though, that by September grey hairs were beginning to appear for many. Even the exceptional vineyards were beginning to look a little parched. Fortunately, a welcome downpour of rain came on the 13th September, replenishing the soils with much needed moisture and rejuvenating the vines. There then followed six glorious weeks of steady sunshine, with bright warm days and crisp cool nights allowing the harvest to take place in perfect conditions.

The other key factor for a great vintage is hours of sunshine and heat. In 2016 all of July, August, September and October enjoyed greater hours of monthly sunshine and warmer temperatures than the 20 year average. These are such critical ingredients for the development of the very best quality grapes and allowed fruit to be picked in perfect conditions.

The final part of the jigsaw for this vintage was the night time temperature in these crucial months. They were unusually cool: an undoubted advantage, as without this the sugar levels may well have risen to excessively high levels and conversely the acid levels would have been considerably lower than ideal. The net result is wines, particularly in the Médoc, of moderate alcohol levels at between 13 and 13.5%, and a fresh acidity, giving the 2016s a beautiful clarity of fruit.

Vintage conditions were as ideal as any winemaker could wish for. Most white winemakers picked their Sauvignons and Sémillons in perfect condition at the end of August and early September before the September 13th rainfall. The red harvest started with the Merlots around the third week in September followed by the Cabernets in early October ahead of a mid-October rainfall, in equally perfect conditions. Sorting tables were superfluous as this year's bunches arrived in pristine health in their baskets back at the wineries. For the Sauternais this last bout of rain encouraged a final onset of glorious noble rot, that beautiful ingredient in making their fabulous sweet wines. Quite simply, nothing could have been better.

THE WINES

The very best reds have everything I look for in a wine. Firstly, and most importantly, is the fruit content. The 2016s have a wonderful pristine, crystalline purity. Next follows weight, texture and depth. This year the tannins are quite beguiling. All the winemakers commented that the level of tannins is comparable and in some instances above the hugely structured 2010 vintage, but because of their level of maturity (a late harvest vintage) you are almost oblivious to them, so beautifully entwined are they with the bright degree of freshness.

Finally, and most appealingly of all, is the delightful return of Bordeaux to slightly lower alcohol levels reminiscent of the great vintages of the past.

If I were to single out specific areas for their absolute quality, the plateau of Pomerol has produced as great a range as I have ever seen before. St Julien is at its consistent best producing a faultless selection. The same can be said of St Estèphe. In Pauillac, Margaux, and Pessac Léognan, due to their greater size, there is a little more variation. But the best vineyards have excelled.

I love the white wines. If you have a cellar full of white Burgundy and are seeking some variety, this is definitely the year to make a foray into Bordeaux. The combined benefits of the zesty zingy Sauvignon Blanc and breadth and volume

of the fruit flavours from the Sémillon combine beautifully to create wines of extraordinary harmony. A hugely exciting vintage for white winemakers and lovers alike. These 2016s will give delicious youthful pleasure, but certainly have the ability to age, redolent of great white Bordeaux of old.

The Sauternes are my style of vintage, bringing back memories of the glorious 1988s. They are both years which produced wines with a delicious degree of sweetness, harmonious and honeyed, but not to excess. They have a refinement and purity and for me will be irresistibly approachable almost immediately after bottling, but as always will age with grace and class.

CONCLUSION

It is somewhat difficult not to sensationalise this wonderful vintage. It would be wrong to say that the quality is uniform, but the very best wines are of extraordinary quality. Singling out quality alone, 2016 is most definitely an en primeur vintage: these are wines that will age extremely well and reflect the classical characteristics of their vineyard origins.

As I put pen to paper, the first leading classified growth Ch Cos d'Estournel has released its 2016, taking the lead by not increasing its ex-château price on the fine 2015 vintage, despite making an exceptional wine this year. A positive move indeed and we hope that as many châteaux as possible follow their lead. In reality, each estate will consider carefully its position and 2015 price. We are aware that a number of overseas markets are showing genuine interest in increasing their purchases for the 2016s, but the UK still accounts for 45% of the Bordeaux en primeur market. A strong voice indeed and we remain hopeful that we are being listened to.

We hope for a speedy campaign, with the core of the leading properties coming out in the last two weeks of May and early June. This is a high-class vintage and I can hardly curtail my keenness to go back to Bordeaux again to have another quick glance at the very best that 2016 has to offer.



DAVID ROBERTS MW

ADDENDUM

As I write we have just heard reports of widespread frost damage across the Bordeaux region. In the week following Easter it was the vineyards of the Loire, Chablis and Champagne that were fighting for survival, but two consecutive nights of freezing temperatures on 26th and 27th April have had a serious impact in Bordeaux. Early reports are that the damage is widespread, with particularly hard hit regions

including St Emilion, the southern Médoc, and Graves, where losses of up to 50% are being reported, and some on the Right Bank even facing as much as 100% loss. This is a truly devastating situation for the growers, and it will influence their decision-making around their 2016 volume and pricing for en primeur. And it will make this one of the most unpredictable campaigns of recent years.



OUR RECOMMENDATIONS

WINES OF THE VINTAGE (SOME MAY BE LIMITED)

Ch Margaux 1er Cru Margaux
Ch Ausone 1er Grand Cru Classé St Emilion
Ch Haut Brion 1er Cru Pessac-Léognan
Ch La Conseillante Pomerol
Ch L'Evangile Pomerol
Ch Figeac 1er Grand Cru Classé St Emilion
Ch Léoville Las Cases 2ème Cru St Julien
Ch Lafite Rothschild 1er Cru Pauillac
Ch Léoville Barton 2ème Cru St Julien
Ch Mouton Rothschild 1er Cru Pauillac
Vieux Château Certan Pomerol
Ch Cos d'Estournel 2ème Cru St Estèphe
Ch Lynch Bages 5ème Cru Pauillac
Ch Pichon Lalande 2ème Cru Pauillac
La Mission Haut-Brion Blanc Cru Classé Pessac-Léognan

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

Ch Canon 1er Grand Cru Classé St Emilion
Ch Haut Bailly Cru Classé Pessac-Léognan
Ch Léoville Poyferré 2ème Cru St Julien
Ch Ducru Beaucaillou 2ème Cru St Julien
Ch Rauzan Ségla 2ème Cru Margaux
Ch Brane-Cantenac 2ème Cru Margaux
Ch Calon-Ségur 3ème Cru St Estèphe
Ch Grand Puy Lacoste 5ème Cru Pauillac
Ch d'Issan 3ème Cru Margaux
Ch Pichon Baron 2ème Cru Pauillac
Ch Smith Haut Lafitte Cru Classé Pessac-Léognan
Domaine de Chevalier Blanc Cru Classé Pessac-Léognan
Ch Climens 1er Cru Barsac
Ch Sigalas Rabaud 1er Cru Sauternes

RECOMMENDED VALUE WINES OF THE VINTAGE

Ch Gazin Pomerol
Ch Lagrange 3ème Cru St Julien
Ch Batailley 5ème Cru Pauillac
Ch Branaire Ducru 4ème Cru St Julien
Ch Beauregard Pomerol
Ch Desmirail 3ème Cru Margaux
Ch Fonréaud Listrac Médoc
Ch Les Ormes de Pez Cru Bourgeois St Estèphe
Ch Pédesclaux 5ème Cru Pauillac
Ch Talbot 4ème Cru St Julien
Ch Mauvesin Barton Cru Bourgeois Moulis-en-Médoc
Ch Lanessan Cru Bourgeois Haut-Médoc
Ch Latour Martillac Blanc Cru Classé Pessac-Léognan
Ch d'Arche 2ème Cru Sauternes

PRACTICALITIES

TASTING NOTES & SCORES

DR: tasting notes written by David Roberts MW.

CP: tasting notes written by Catherine Petrie.

Below our tasting notes we have included, where available, scores from: Goedhuis & Company (GD), Neal Martin for The Wine Advocate (NM), Antonio Galloni (AG), Jancis Robinson MW (JR), Matthew Jukes (MJ), Tim Atkin (TA), Decanter (DE), and James Suckling (JS).

OUR SCORES

Though we have tasting notes that detail the character of the wines, we have also scored them. As many reviewers have their own systems, we have found it more helpful to follow the 100 point scale; we feel it allows for greater focus and enables the reader to compare them to their equivalents in international journals. This is how we interpret our scores:

96-100	AN EXCEPTIONAL AND 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.

HOW TO ORDER

PHONE

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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.

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Philippa Wright	pw@goedhuis.com

WEBSITE

The wines are available to buy online at 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 2019 and on arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.90 ex-VAT per case or £5.45 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 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 crowd.

The commune's clay soils were the perfect foil for 2016's unusual weather conditions: they absorbed and stored the abundant spring rain, meaning St Estèphe had a lifeline to cope with the high summer drought that followed in July and August. As a result it is one of the most successful of the Médoc communes, with the top properties reaching majestic heights.

CH COS D'ESTOURNEL 2ÈME GRAND CRU CLASSÉ

£1,400 per 12 Bottles in Bond



Unquestionably the most exciting en primeur Cos I have tasted for many years, this is an absolute beauty. It possesses all the polish that one would expect from this distinguished neighbour of Ch Lafite, classically blended with 76% Cabernet Sauvignon and 23% Merlot (1% Cabernet Franc). It has a deep vibrant purple colour. The initially reserved blackberry aromas evolve in the palate, balancing a silky freshness with a finely polished grainy tannic structure. This has huge class and is a great wine in the making. DR. Drink 2028–2042. GH 96–98, NM 98–100, JR 18, AG 92–95, MJ 18.5+, TA 96, DC 97, JS 97–98

CH MONTROSE 2ÈME GRAND CRU CLASSÉ

£1,300–£1,650 per 12 Bottles in Bond

I love this wine as it offers such an extraordinary contrast to its neighbour, Cos. Brooding deep opaque colour, this is full of dark Black Forest fruits, with hints of mocha and spice. An absolute mouthful of a wine with huge volume, richness and texture. Deliciously sweet fruit, with driving structured tannins, finishing with tension and real attitude. DR. Drink 2027–2045. GH 94–96, NM 97–99, JR 18, AG 93–96, MJ 19+, TA 96, DC 96, JS 97–98

CH CALON-SÉGUR 3ÈME GRAND CRU CLASSÉ

£575–£840 per 12 Bottles in Bond



The new regime at Calon-Ségur, under the careful guidance of Laurent Duffau, goes from strength to strength. This glorious 2016 highlights St Estèphe's success in this vintage. Deep purple in colour, with perfumed aromas of violets and dark summer fruits. A very harmonious style balancing intense Cabernet flavours with some luscious Merlot sweetness. Mouth filling with many layers, it is destined to give huge pleasure. It is little surprise that historical owner, the Marquis de Calon, said that, despite also owning Lafite and Latour, his heart always lay at Calon-Ségur. DR. Drink 2024–2039. GH 93–95, NM 95–97, JR 18.5, AG 94–97, MJ 18.5+, TA 98, DC 96, JS 98–99

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

£385 per 12 Bottles in Bond

A blend of 50% Cabernet Sauvignon, 47% Merlot and 3% Petit Verdot. This was quite reserved at the time of tasting, so one of the harder wines to assess. There is definitely no shortage of fruit, and based on the extraordinary class of the Grand Vin, this has real potential to develop. I look forward to retasting. DR. Drink 2023–2030. GH 86–88, NM 90–92, JR 17, AG 88–90, MJ 17.5+, TA 94, JS 93–94

CH PHÉLAN SÉGUR ST ESTÈPHE

£355–£450 per 12 Bottles in Bond

Thierry Gardinier, owner of Ch Phélan Ségur, has long been a close friend and it was a joy to taste this beautiful 2016 with him. Vibrant purple colour, with lovely floral aromas of violets and elderberries. A wine balancing its initial harmony with a degree of drive and black fruit intensity. The poise between sweetness and freshness is exemplary, showing a pedigree well beyond its non-classified status. DR. Drink 2024–2035. GH 90–92, NM 92–94, JR 17-, AG 91–94, MJ 16+?, TA 95, DC 94, JS 94–95

CH LAFON ROCHET 4ÈME GRAND CRU CLASSÉ

£345–£435 per 12 Bottles in Bond

The combination of a new state-of-the-art winery and the wonderful dynamism and energy of the winemaking team, headed by the delightful Basile Tesseron, ensure that this is one of the sensations of the vintage in its category. Brilliant purple in colour, this has an abundance of black berried fruits on the nose. In the palate it is full of blackberries and loganberries, with shining bright freshness, giving a feeling of joy and pleasure. DR. Drink 2024–2034. GH 91–93, NM 91–93, JR 16.5, AG 91–94, MJ 17.5+, TA 93, DC 95, JS 93–94

CH COS LABORY 5ÈME GRAND CRU CLASSÉ

£275–£350 per 12 Bottles in Bond

53% Cabernet Sauvignon, 44% Merlot, 3% Petit Verdot, with 50% new oak. Located on the gravel rise of St Estèphe, this 18 hectare vineyard benefits from a sunny exposure. A deep plummy purple with cool Cabernet fruit aromas of blackcurrant and graphite. There is some plumpness on the palate from the high proportion of Merlot, and the chewy tannic texture is supported by fresh acidity. CP. Drink 2021–2031. GH 90–92, NM 89–91, JR 17, AG 90–93, MJ 16+?, TA 90, DC 92, JS 90–91

CH LES ORMES DE PEZ CRU BOURGEOIS

£240–£300 per 12 Bottles in Bond



52% Merlot, 42% Cabernet Sauvignon, 5% Cabernet Franc, 1% Petit Verdot, with 45% new oak. Located in the hamlet of Pez, just to the west of St Estèphe, this property has two distinct soil types: warm gravel soils well suited to Cabernet, and cooler clay pockets ideal for Merlot. This estate is managed by Jean-Charles Cazes's team at Lynch Bages. The 2016 has a smoky charred tone to the oak which wraps around the spicy fruit. The rich wine's tannins are tenacious, with a certain grip in their youth. It is classically St Estèphe. CP. Drink 2023–2031. GH 91–93, NM 92–94, JR 16.5, AG 89–91, MJ 17.5+, TA 92, DC 93, JS 93–94

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 enable Cabernet Sauvignon to reach the acme of complexity and concentration.

It is no surprise that Pauillac has attained exquisite heights in 2016, particularly in those prime sites that stretch down to the Gironde's banks. Its character is classical, with compact, savoury tannins and suave concentration, resulting in wines with wonderfully long finishes.

CH LATOUR 1ER GRAND CRU CLASSÉ

(not released *en primeur*)

Ch Latour was our first visit of the 2016 campaign and what a knockout way to start. A very dark Cabernet based wine, with drive and energy. A broad and full wine, it has its famed iron fist structure, coated by a degree of velvety richness. Not a seductive wine, this is all about power and intensity. Very much a 1st growth for the future. DR. Drink 2028–2045.

GH 97–98, NM 98–100, JR 19, AG 97–100, MJ 20++,
TA 100, DC 98, JS 98–99

CH LAFITE ROTHSCHILD 1ER GRAND CRU CLASSÉ

£5,000–£6,300 per 12 Bottles In Bond



This is a great Lafite in the making and everything that I look for from this the most aristocratic of first growths. A wine full of composure and restraint, it evolves slowly, as if fully cognizant of its own pedigree. With 92% Cabernet Sauvignon in the blend there is no better example of this great grape variety's credentials. It will require patience, but I suspect if ever a wine could delight the next 3 generations of wine lovers with its greatness, this could be it. DR. Drink 2030–2050.

GH 97–98, NM 96–98, JR 18, AG 95–98, MJ 19+,
TA 97, DC 99, JS 100–100

CH MOUTON ROTHSCHILD 1ER GRAND CRU CLASSÉ

£4,900–£6,200 per 12 Bottles In Bond



Arriving at Mouton Rothschild is one of the great excitements of the primeur week. Under Philippe Dhalluin and Hervé Gouin's leadership, the 2016 is a fabulous example of everything that Mouton has to offer. A blend of 83% Cabernet Sauvignon, 15% Merlot and 1% each of Cabernet Franc and Petit Verdot, it exudes boldness, richness and volume. Whilst deliciously intense, it is not to excess, just beautifully poised between ripe sweet black fruits, structured but balanced tannins, and subtle freshness on the finish. It is in the running to be one of the wines of the vintage. DR. Drink 2027–2045.

GH 97–98, NM 98–100, JR 18.5+, AG 95–98+, MJ 19.5+,
TA 95, DC 98, JS 100–100

CARRUADES DE LAFITE

2ND WINE OF CH LAFITE ROTHSCHILD

£1,500–£1,900 per 12 Bottles In Bond

Refined damson fruit aromas, this has a fresh herbal sensation of bright Cabernet Sauvignon fruit. Tightly knit with the structured central tannic core so typical of Pauillac, followed by wild hedgerow fruits unfurling in the palate. A balanced blend of 44% Cabernet Sauvignon, 49% Merlot, 5% Cabernet Franc and 2% Petit Verdot. DR. Drink 2023–2034.

GH 90–92, NM 89–91, JR 16.5+, AG 89–92, MJ 17.5,
TA 94, DC 92, JS 94–95

PETIT MOUTON

2ND WINE OF CH MOUTON ROTHSCHILD

£1,300–£1,650 per 12 Bottles In Bond

In as esteemed a line-up as that at Mouton Rothschild, the Petit Mouton tends to get unfairly overlooked. A typical blend of 62% Cabernet Sauvignon, 3% Cabernet Franc and 35% Merlot. A wine with intense dark chocolate characteristics and sweet Moroccan spice, with masses of black fruits. This expresses the power and concentration of a classic Pauillac, with drive and length. DR. Drink 2023–2032.

GH 90–92, NM 92–94, JR 17, AG 91–94, MJ 16.5+, TA 93, JS 95–96

CH PICHON BARON 2ÈME GRAND CRU CLASSÉ

£1,150–£1,500 per 12 Bottles In Bond



A very exuberant Pichon Baron, full of abundant dark cherry fruits. A sweetly intense wine, with a great degree of generosity and real succulence. Not the cool fruit character that some of the 2016s have, this is all about mocha and dark forest fruits. The tannins provide breadth, but without excess. This will give lovers of this famed estate huge pleasure. DR. Drink 2026–2038.

GH 93–95, NM 96–98, JR 18.5, AG 93–96, MJ 18.5+,
TA 96, DC 96, JS 98–99

CH PICHON LALANDE 2ÈME GRAND CRU CLASSÉ

£1,150–£1,500 per 12 Bottles In Bond



Nicolas Glumineau took the decision not to include any Petit Verdot in the final blend of his superb 2016 because, he said, despite its superb quality it was too dominant a component and would distract from the extraordinary femininity and refinement of this fine wine. This is reminiscent of the Comtesse de Lalandes of old. Exquisite in its harmony and balance, with rounded mellow, summer berry fruits. The tannins are subtle yet poised and the flavours persist long after tasting. Stunning. DR. Drink 2028–2040.

GH 94–96, NM 96–98, JR 17-, AG 97–100, MJ 18.5+,
TA 98, DC 98, JS 96–97

CH LYNCH BAGES 5ÈME GRAND CRU CLASSÉ

£1,000–£1,300 per 12 Bottles In Bond



A wine that seriously punches above its fifth growth classification. Deep opaque in colour. Beautifully perfumed aromas of violets and summer fruits. In the palate there is a sweetness and intensity of fruits, supported by a densely concentrated tannic structure. No one component dominates another. This is class, and there can be few better examples of Pauillac drive than this gem. DR. Drink 2028–2039.

GH 94–96, NM 97–99, JR 17.5, AG 92–95, MJ 19+,,
TA 97, DC 95, JS 98–99

PAUILLAC

CH PONTET CANET 5ÈME GRAND CRU CLASSÉ

£975–£1,225 per 12 Bottles In Bond

Brilliant shining purple colour, this wine with its sweet flavours of blackcurrant fruits and extraordinarily driven intensity caught many tasters' eye during the primeurs. A big and concentrated wine, with a full bulky tannic mid-palate, and great length with complexity and personality on the finish. DR. Drink 2027–2035. GH 93–95, NM 95–97, JR 18, AG 96–99, MJ 19.5+, TA 95, DC 97, JS 98–99

CH DUHART-MILON 4ÈME GRAND CRU CLASSÉ

£575–£725 per 12 Bottles In Bond

Duhart sometimes gets overlooked amongst its illustrious companions at Lafite, but on this occasion it was an absolute showstopper. Full of bright currants and pomegranates on the nose. In the palate it is as complete a wine as one could ask for, expressing real harmony, with an almost velvety tannic texture. The flavours are gorgeously layered, aided by a deliciously crisp freshness. Very classy and totally balanced. Quite lovely. DR. Drink 2025–2037. GH 93–95, NM 92–94, JR 17+, AG 89–91, MJ 17+, TA 92, DC 95, JS 94–95

CH GRAND PUY LACOSTE 5ÈME GRAND CRU CLASSÉ

£575–£725 per 12 Bottles In Bond



Perched on a small rise in Pauillac, this superb property belonging to François-Xavier Borie is currently one of the most consistent in the appellation. A luxuriously deep purple, this wine is scented with the wisp of smooth, smoky oak. A rich, dark fruit spectrum dominates the concentrated palate that flows along gorgeously silky tannins. A brilliant wine with impressive length. CP. Drink 2024–2035. GH 93–95, NM 95–97, JR 17, AG 93–96, MJ 19+, TA 97, DC 94, JS 96–97

CH CLERC MILON 5ÈME GRAND CRU CLASSÉ

£550–£700 per 12 Bottles In Bond

55% Cabernet Sauvignon, 29% Merlot, 13% Cabernet Franc, 2% Petit Verdot, 1% Carmenère. This fifth growth's superb terroir has come to the fore in 2016. It closely neighbours Mouton and Lafite and has a high proportion of old vines, including the now rare Bordeaux variety of Carmenère. Purchased by Baron Philippe de Rothschild in 1970, its 2016 is a wonderful example of the property's potential. It has an elegant, sophisticated fruit aroma, and mineral, savoury tannins that give the wine a nervous energy. The long salty length promises nuanced complexities to come with age. CP. Drink 2022–2031. GH 94–96, NM 92–94, JR 17.5+, AG 90–93, MJ 17.5+, TA 93, DC 96, JS 94–95

CH BATAILLEY 5ÈME GRAND CRU CLASSÉ

£405–£515 per 12 Bottles In Bond



85% Cabernet Sauvignon, 12% Merlot, 3% Petit Verdot. This property offers savvy buyers a classical portrait of Pauillac, with its high proportion of Cabernet Sauvignon. There is a sweetness to the cassis fruit tones, lifted by a leafy Cabernet freshness. Fine, firm, ripe tannins drive through the finish. CP. Drink 2023–2032. GH 93–95, NM 93–95, JR 17+, MJ 17+, TA 90, DC 93, JS 95–96

CH D'ARMAILHAC 5ÈME GRAND CRU CLASSÉ

£390 per 12 Bottles In Bond

Another Pauillac property in the Baron Philippe de Rothschild stable. Deep purple hue, the scent of smoky, toasty oak circles around dark fruit aromas. There is a chalky freshness to the tannins and vibrant acidity, with a long, lively finish. CP. Drink 2021–2031. GH 92–94, NM 92–94, JR 17-, AG 89–91, MJ 17.5+, TA 91, DC 93, JS 95–96

CH HAUT BATAILLEY 5ÈME GRAND CRU CLASSÉ

Due to a change in ownership this wine was not available to taste during the UGC week and will not be offered en primeur this year.

CH PÉDESCLAUX 5ÈME GRAND CRU CLASSÉ

£345–£435 per 12 Bottles In Bond



Under the management of Emmanuel Cruse of Ch d'Issan, this well positioned Pauillac property goes from strength to strength and offers a superb expression of the appellation's dense structured fruit characteristics at a very affordable price. Deep opaque colour, it has perfumed aromas of dark cherries and deep black fruits. In the palate it is a class act, it has a harmonious richness, with sweet full concentrated fruit flavours, a depth of tannic structure and a long rewarding finish. DR. Drink 2023–2033. GH 91–93, NM 93–95, JR 16.5, AG 90–93, TA 87, DC 94, JS 94–95

RÉSERVE DE LA COMTESSE 2ND WINE OF CH PICHON LALANDE

£330–£415 per 12 Bottles In Bond

Brilliant shining purple colour, perfumed aromas of violets and freshly picked loganberries. A wine expressing the harmony of its fine terroir, the tannins are soft and supporting. This will give huge pleasure for early drinking. DR. Drink 2022–2030. GH 90–92, NM 90–92, JR 17-, AG 90–93, MJ 16.5+, TA 93, JS 93–94

CH HAUT BAGES LIBERAL 5ÈME GRAND CRU CLASSÉ

£330–£415 per 12 Bottles In Bond

With an enviable position next to Latour, and with vineyards stretching down to the banks of the Gironde, this relatively uncelebrated property can offer good value. A little backward at the time of tasting, it has the elements to evolve well over the next few months in cask. Deep purple colour, wild dark hedgerow fruit aromas, and a structured mid-palate. CP. Drink 2022–2033. GH 86–88, NM 90–92, JR 16.5, AG 89–92, MJ 17+, TA 89, DC 91, JS 94–95

CH LACOSTE BORIE 2ND WINE OF CH GRAND PUY LACOSTE

£205–£265 per 12 Bottles In Bond

A very scented wine, full of bright fresh red currant fruits. An approachable style, with subtle tannic structure, for early to midterm drinking. DR. Drink 2021–2028. GH 86–88, NM 88–90, AG 86–89, MJ 17.5, TA 94, DC 90

ST JULIEN

St Julien is like the middle child of the Médoc, neither as assertive as Pauillac nor as coquettish 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.

This was the most consistent of the Union des Grands Crus tastings, and it was clear that the second growth properties of the commune have absolutely excelled themselves, making St Julien the Left Bank commune to watch in 2016. An admittedly difficult growing season finally resulted in unexpectedly sweet fruit with ripe, velvety tannins and brilliant freshness. The wines are distinctly inky in colour with perfumed fruit, complex tannic structures and a fresh balance of acidity, making them unmissable additions to any classic cellar.

CH LÉOVILLE LAS CASES 2ÈME GRAND CRU CLASSÉ

£1,700–£2,150 per 12 Bottles In Bond



As my children would say “OMG”! This vies as one of the most exciting wines I tasted all week and I simply can't wait to try it again. Unquestionably first growth in all but name. This is a simply great wine and I am tempted to go as far as to say it is the greatest Las Cases I have ever tasted, and that is saying something...

I'm not sure where to start! Dense opaque colour, with hints of eucalyptus, black cherries and black fruits on the nose. These follow through into the palate, with hints of blackcurrant. A hugely bold wine, with great breadth of fruit. It has the power of its famed neighbour Ch Latour, but with a degree of St Julien sensitivity, poise and grace. It finishes with chocolate, mocha and a delicious degree of richness. Almost perfection, and a definite addition to my cellar this year. DR. Drink 2030–2050.

GH 97–99, NM 98–100, JR 19, AG 95–98+, MJ 20++, TA 95, DC 99, JS 98–99

CH DUCRU BEAUCAILLOU 2ÈME GRAND CRU CLASSÉ

£1,500–£1,850 per 12 Bottles In Bond



85% Cabernet Sauvignon, 15% Merlot. The intensity of fruit is so precise and poised, this wine's quality is clear from the start. The 100% new French oak is seamlessly integrated with the pure, perfumed aromas of blackcurrants, cedar and spice. The tannins melt in the mouth, and the high acid gives tremendous freshness. All these elements are neatly tied up in a balanced 13.5% alcohol. CP. Drink 2023–2037.

GH 94–96, NM 96–98, JR 17, AG 94–97, MJ 18.5+, TA 96, DC 97, JS 97–98

CH LÉOVILLE BARTON 2ÈME GRAND CRU CLASSÉ

£670–£850 per 12 Bottles In Bond

This is an absolute masterpiece. 86% Cabernet Sauvignon, 14% Merlot. This ever-popular estate in the heart of St Julien is one of the stand-out successes of 2016. The inky depths of the wine are mirrored in its intense black fruit perfume, its tannic content, and its generous velvety volume. One of the best the estate has made. CP. Drink 2023–2037.

GH 97–98, NM 93–95, JR 18, AG 93–96, MJ 18+, TA 93, DC 96, JS 95–96

CH LÉOVILLE POYFERRÉ 2ÈME GRAND CRU CLASSÉ

£660–£830 per 12 Bottles In Bond



Shining purple colour, this has extravagant aromas of dark chocolate and Moroccan spice. In the palate it is beautifully layered with the 33% Merlot in the blend creating a mouth-coating texture. A very layered wine, with lovely sweet intensity. Flamboyant but poised and polished, this will give great pleasure. DR. Drink 2024–2035.

GH 95–97, NM 95–97, JR 18, AG 94–97, MJ 18.5+, TA 95, DC 96, JS 95–96

CH BEYCHEVELLE 4ÈME GRAND CRU CLASSÉ

£615–£780 per 12 Bottles In Bond

Polished as always, this is a luxurious expression of St Julien. This always has a higher proportion of Merlot than many of its neighbours. Voluptuous on the palate, like pomegranate molasses it has both fruit sweetness and tangy acidity. Textural tannic power and dense fruit richness propel the wine on to a long and luscious finish. CP. Drink 2023–2035.

GH 91–93, NM 96–98, JR 16.5, AG 91–94, MJ 18+, TA 90, DC 94, JS 94–95

CH GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ

£560–£710 per 12 Bottles In Bond

The later harvest in 2016 meant this wine was a little backward at the primeur tastings. Considered amongst the appellation's most reliable properties, it was slightly shy when tasting. After the initial abundance of ripe blackberry fruit, the wine was less expressive in the palate and will surely benefit from maturation in cask to show its true colours. DR. Drink 2024–2033.

GH 90–92, NM 93–95, JR 17.5, MJ 17.5+, TA 91, DC 95, JS 95–96

CH ST PIERRE 4ÈME GRAND CRU CLASSÉ

£485–£610 per 12 Bottles In Bond

With a distinctly graphite lift on the nose, this wine's Cabernet Sauvignon is sophisticated and elegant. The dark fruit tones have excellent intensity, and the tannins add savoury complexity to the fresh balance of this wine. CP. Drink 2021–2031.

GH 91–93, NM 94–96, JR 17-, MJ 17.5++, TA 89, DC 95, JS 94–95

ST JULIEN

CH BRANAIRE DUCRU 4ÈME GRAND CRU CLASSÉ

£470–£590 per 12 Bottles In Bond



Patrick Maroteaux and his son François-Xavier make a great team; this excellent 2016 highlights their attention to detail and perfectionism. Sweet dark youthful plum fruits on the nose, in the palate there are hints of liquorice and cinnamon. Full of explosive flavours, slightly less buxom than some vintages of Branaire, which creates an harmonious and approachable style. Excellent. DR. Drink 2025–2036. GH 92–94, NM 92–94, JR 17, AG 92–95, MJ 18.5+, TA 91, DC 94, JS 95–96

CH TALBOT 4ÈME GRAND CRU CLASSÉ

£460–£580 per 12 Bottles In Bond



An ever-popular, ever-reliable name in St Julien, this classic blend has succeeded in 2016. A nose of dark berry fruit, cedar wood, and a touch of spice are followed by a grippy palate with good fruit stuffing and a long finish. CP. Drink 2023–2033. GH 91–93, NM 90–92, JR 17, AG 92–95, MJ 17.5, TA 93, DC 94, JS 93–94

CH LANGOA BARTON 3ÈME GRAND CRU CLASSÉ

£390–£495 per 12 Bottles In Bond

53% Cabernet Sauvignon, 37% Merlot, 8% Cabernet Franc. Complementing the success at Léoville Barton, this sister property also enjoys an excellent vintage in 2016. There is a delicious concentration of dark fruit and smoky length. It is a very natural, unforced expression of St Julien, with all elements in balance. CP. Drink 2023–2034. GH 92–94, NM 91–93, JR 17.5, AG 90–93, MJ 17.5+, TA 93, DC 94, JS 94–95

LA CROIX DE BEAUCAILLOU

2ND WINE OF CH DUCRU BEUCAILLOU

£370–£470 per 12 Bottles In Bond

A blend of 61% Cabernet Sauvignon, 10% Cabernet Franc and 29% Merlot. Striking aromas of pomegranates and dark fresh blackcurrants. In the palate a very straightforward St Julien style, it has real energy, with its bright fresh fruit flavours and rounded tannic texture on the finish. DR. Drink 2022–2030. GH 89–91, NM 92–94, JR 17, AG 90–92+, MJ 17+, TA 94, DC 92, JS 94–95

CH LAGRANGE 3ÈME GRAND CRU CLASSÉ

£350–£445 per 12 Bottles In Bond



The Cinderella of St Julien. So easily overlooked, but one of the most consistent and rewarding wines within the appellation. This is a benchmark Lagrange. Dense purple colour, it has masses of dark cassis fruit aromas and flavours. Deliciously direct, with a fine central tannic core so characteristic of the estate. Classical in every way, in the most positive sense of the word. DR. Drink 2025–2038. GH 93–95, NM 94–96, JR 16.5, AG 90–93, MJ 17+, TA 94, DC 95, JS 95–96

CH GLORIA

£330–£415 per 12 Bottles In Bond

As always a wine that sits beautifully in its category for its price quality ratio. Shining purple colour, it has pure dark elderberry aromas. In the palate, it is a very enticing harmonious style, with ripe rounded black fruit flavours, a feeling of richness, and subtle smooth tannins. A real star. DR. Drink 2022–2032. GH 91–93, NM 93–95, JR 16.5, AG 92–95, MJ 15.5+?, TA 94, DC 94, JS 93–94

CH MOULIN RICHE

£220–£275 per 12 Bottles In Bond

Ch Moulin Riche is owned by the Cuvelier family of Léoville Poyferré and highlights their commitment to producing the very finest St Juliens at all price categories. Dense black cherry aromas and flavours, it is quite a flamboyant wine, with hints of Valrhona chocolate and Indian spices. Rich and rewarding with a long sweet fruit finish. DR. Drink 2023–2035. GH 91–93, NM 90–92, JR 16.5, AG 90–93, MJ 17, TA 92, DC 91, JS 91–92

CH LALANDE BORIE CRU BOURGEOIS

£210–£265 per 12 Bottles In Bond

55% Merlot, 45% Cabernet Sauvignon. 30% new oak. A single estate in its own right, this Cru Bourgeois is owned and managed by the Ducru Beaucaillou team, and makes up a trio of quite brilliant wines. It has a sweet core of ripe plummy fruits, with a plush tannic structure, smooth balance, and succulent length. CP. Drink 2022–2029. GH 90–92, NM 90–92, JR 17.5, AG 90–92, MJ 16.5+, TA 92, DC 90, JS 92–93

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.

Like the rest of the region, Margaux suffered through an arduous spring that was unusually wet. Then followed the hot dry summer months, which lead into an autumn marked by its cool nights and warm days. This finally resulted in unexpectedly good harvest conditions, and the fruit was brought in with high acid, moderate alcohol, ripe phenolics, aromatic intensity and concentrated fruit flavours: all the components of a great Margaux vintage, for those who held their nerve. Certainly it is less uniform than the 2015 vintage, but the highs are well worth seeking out.

CH MARGAUX 1ER GRAND CRU CLASSÉ

£4,900–£6,200 per 12 Bottles In Bond



Quite simply exquisite. Dominated by Cabernet Sauvignon (94%) this is a masterclass in vinous perfection. A high incidence of small berries coupled with extremely strict selection have produced a wine that has both great substance and power, but also great elegance and charm. Thibault Pontallier described it as “a vintage that will smile from day one, like 1990”. The sumptuous tannins are tangled up with fresh acidity and a sweet oak caress. CP. Drink 2025–2040. GH 98–100, NM 97–99, JR 17.5, AG 97–100, MJ 19.5+, TA 96, DC 97, JS 98–99

CH PALMER 3ÈME GRAND CRU CLASSÉ

£2,500–£3,150 per 12 Bottles In Bond

47% Merlot, 47% Cabernet Sauvignon, 6% Petit Verdot. The extreme conditions of 2016 put a lot of pressure on growers, particularly biodynamic ones like Palmer. They held fire, and whilst their yields suffered (Palmer came in at 29 hl/ha where others were hovering around 40 hl/ha), the concentration and composure of the wine did not. Where the 2015 was exuberant, the 2016 is more nuanced, suggestive and delicate. Savoury tones swirl around the palate, which is spiced with some black pepper. A textured wine with a fresh balance. CP. Drink 2023–2036. GH 94–96, NM 95–97, JR 17.5+, AG 95–98, MJ 19+, TA 96, DC 98, JS 99–100

PAVILLON ROUGE 2ND WINE OF CH MARGAUX

£1,320–£1,660 per 12 Bottles In Bond

Thibault Pontallier explained that they are heading towards the perfect blend of Pavillon Rouge in 2016, with almost the same proportion of Cabernet Sauvignon as in the Grand Vin. Shining purple colour, this is full of bright fresh redcurrant fruits. A wonderful directness shows the full impact of the Cabernet in its blend. Refined and pristinely pure, this is a gorgeous second wine. DR. Drink 2024–2034. GH 94–96, NM 91–93, JR 16.5+, AG 90–93, MJ 18+, TA 93, DC 92, JS 94–95

CH RAUZAN SÉGLA 2ÈME GRAND CRU CLASSÉ

£650–£820 per 12 Bottles In Bond



The star has been shining on this superb property in recent years, the rewards of the Chanel-owning Wertheimer family's investment in both vineyard and winery. Dense opaque colour, generous aromas of damsons and loganberries. In the palate it exudes ripeness and richness, less abundantly powerful than some years, but with a greater degree of charm. A very balanced and complete wine. DR. Drink 2025–2036. GH 94–96, NM 95–97, JR 17, AG 94–97, MJ 18+, TA 94, DC 95, JS 96–97

ALTER EGO 2ND WINE OF CH PALMER

£550–£690 per 12 Bottles In Bond

48% Cabernet Sauvignon, 40% Merlot, 12% Petit Verdot. The generous dose of Petit Verdot (a success in 2016) increases every year in Palmer's second wine. It adds a meaty, spicy note with a peppery, menthol lift. It also contributes to the deep purple dye of the wine. The abundant tannins give this wine a density on the palate and a volume on the finish. CP. Drink 2021–2028. GH 90–92, NM 89–91, JR 16.5, AG 90–93, MJ 18+, TA 93, DC 93, JS 95–96

CH BRANE-CANTENAC 2ÈME GRAND CRU CLASSÉ

£530–£670 per 12 Bottles In Bond



Henri Lurton's wine at Ch Brane-Cantenac is, much like himself, quietly understated but never to be underestimated... This is an absolute cracker. It has everything that fine Margaux should. Polished, refined, gloriously pure with lovely perfumed red fruit flavours, supported by a hint of mocha and spice. The fruit is almost crystalline in its purity. I simple love this. Yet another for my cellar! DR. Drink 2025–2038. GH 93–95, NM 96–98, JR 17, AG 90–93, MJ 17+, TA 91, DC 94, JS 95–96

CH D'ISSAN 3ÈME GRAND CRU CLASSÉ

£485–£610 per 12 Bottles In Bond



A wine of elegance, balance and poise. A delicious example of the harmonious, refined characteristics from the appellation of Margaux. Perfumed, scented aroma of violets and freshly picked loganberries. This wine has a lovely sweetness of fruit, with a great degree of purity and a central tannic core. Destined to age beautifully, it is really quite lovely. DR. Drink 2022–2035. GH 93–95, NM 93–95, JR 17+, AG 89–92, MJ 17.5+, TA 89, DC 95, JS 96–97

CH GISCOURS 3ÈME GRAND CRU CLASSÉ

£450–£570 per 12 Bottles In Bond

With an impressive 80 hectares of vineyards, Giscours can be relied upon to produce a classic portrait of Margaux. Deep ruby colour. This has a perfumed fruit nose, with aromatic, spiced fruit following through to the palate. Chewy cherrystone tannins and bright freshness give this a nice length. CP. Drink 2021–2031. GH 91–93, NM 93–95, JR 17, AG 91–94, MJ 17.5+, TA 90, DC 94, JS 96–97

MARGAUX

CH DU TERTRE 5ÈME GRAND CRU CLASSÉ

£320–£400 per 12 Bottles In Bond

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 89–91, NM 90–92, JR 16.5+, AG 89–92, MJ 16+, TA 91, DC 92, JS 94–95

CH DESMIRAIL 3ÈME GRAND CRU CLASSÉ

£290–£365 per 12 Bottles In Bond

This charming property owned by Denis Lurton first caught our eye in 2015 and it is great to see his 2016 continuing in the same vein. This looks destined to be one of the great bargains of the vintage. Full of smoky, coffee aromas, and succulent richness with a little bit of Margaux suaveness and sophistication. Earlier drinking, but hugely rewarding. A lovely wine. DR. Drink 2023–2032. GH 91–93, NM 88–90, JR 16.5, AG 89–92, MJ 17+, TA 89, DC 91, JS 92–93



CH D'ANGLUDET

£250 per 12 Bottles In Bond

This has a bright cherry red robe, which is matched by the vibrant red fruit flavours on the palate. Its fine powdery tannins, medium body, and vibrant freshness make it ideal for early drinking. CP. Drink 2020–2027. GH 90–92, NM 89–91, JR 16.5, MJ 17.5+, TA 90, DC 91

CH LABÉGORCE CRU BOURGEOIS

£225–£290 per 12 Bottles In Bond

A very deep purple in the glass. This has high-drama oak wrapped around juicy, sweet fruit. It is modern, and full of flare. The palate is well executed, with supple, plush tannins, a ripe fruit core, and balancing acidity. CP. Drink 2021–2030. GH 91–93, NM 94–96, JR 16.5, AG 89–91, MJ 17+, TA 92, DC 93, JS 94–95

MÉDOC

For price quality ratio, the Médoc wines are undoubtedly the most reasonable. 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.

2016 is not a consistent, homogenous vintage, and there were some disappointments. Our selection here represents those wines which stood out as real successes of the vintage, and have the juicy fruit and charming freshness to make them excellent drinking clarets in the short and medium term.

CH LA LAGUNE 3ÈME GRAND CRU CLASSÉ HAUT-MÉDOC

£395–£500 per 12 Bottles In Bond

A warm rich style of wine, with hints of Christmas pudding fruits. Lots of intensity, balancing sweetness of fruit with succulence. The telling freshness of the vintage provides lift and personality at the end. DR. Drink 2024–2034.
GH 88–90, NM 93–95, JR 17-, AG 84–87, MJ 17.5+, TA 92, DC 93

CH CHASSE-SPLEEN CRU BOURGEOIS MOULIS EN MÉDOC

£245–£305 per 12 Bottles In Bond

Certainly one of the more successful in this category. With a nice volume of black berry flavours and powdery tannins, this flows through to a balanced finish. A very good example from this excellent, affordable estate. CP. Drink 2020–2027.
GH 90–92, NM 92–94, JR 16, AG 86–89, MJ 17+, TA 92, DC 90, JS 92–93

CH POUJEAUX CRU BOURGEOIS MOULIS

£245–£305 per 12 Bottles In Bond

An inky purple colour. Dark bramble flavours dominate the nose, and the tannins are quite blocky at this early stage. It needs a little while to integrate, but it should make for enjoyable drinking in the medium term. CP. Drink 2020–2027.
GH 88–90, NM 91–93, JR 16+, AG 88–90, MJ 17+, TA 91, DC 93, JS 91–92

CH CANTEMERLE 5ÈME GRAND CRU CLASSÉ HAUT-MÉDOC

£215–£305 per 12 Bottles In Bond

A vibrant fresh style with herbal Cabernet flavours. This has a bite of tannic structure, with a cool freshness. Dark black fruits on the finish provide for intensity and structure. DR. Drink 2024–2033.
GH 90–92, NM 90–92, JR 15.5, AG 89–92, MJ 17.5+, TA 91, DC 93, JS 94–95

CH FONRÉAUD LISTRAC-MÉDOC

£145–£185 per 12 Bottles In Bond



This is a first for us to offer this wine en primeur, having come across the brilliant 2009 vintage it was vital to seek it out this year, and what a joy it is. Shining purple, full of violets and summer fruit aromas. This is beautifully complete, everything that one expects: balanced, poised, sweet with medium tannic structure and length. Excellent in every way. DR. Drink 2023–2033.
GH 91–93, NM 91–93, JR 17, MJ 16, TA 89, DC 89, JS 91–92

CH FOURCAS HOSTEN CRU BOURGEOIS

£130–£160 per 12 Bottles In Bond

A wine which restores confidence in the appellation of Listrac. Masses of sweet smoky black fruits on the nose. A very giving and appealing wine, with plenty of richness, aided by a hint of lively freshness on the finish. This will undoubtedly be one of the value wines of the vintage. DR. Drink 2022–2035.
GH 90–92, NM 87–89, JR 16, MJ 16, TA 90, DC 91, JS 87–88

CH MAUVESIN BARTON CRU BOURGEOIS

£125 per 12 Bottles In Bond



Shining purple colour, this superb 2016 highlights the investment and dedication that Lilian Barton has put into this recent purchase in the Moulis. Fresh red fruit aromas and flavours, this is a bright and lively wine, with a well-integrated tannic structure. Clean pure and harmonious for midterm drinking. DR. Drink 2023–2037.
GH 90–92, NM 86–88, JR 16.5+, AG 87–89, MJ 16.5, DC 89, JS 91–92

CH LANESSAN CRU BOURGEOIS HAUT-MÉDOC

£115 per 12 Bottles in Bond



Neighbouring the great Crus Classés of St Julien, it has always irked this property that it never received the classification it feels it deserves. This excellent 2016 highlights the strength of its terroir. Bright black- and redcurrant aromas. This has a lovely feeling of drive, with tightly integrated tannins and a brightness of fruit on the finish. A very complete wine. DR. Drink 2023–2033.
GH 90–92, NM 90–92, JR 16+, AG 86–89, DC 91, JS 92–93

CH BEAUMONT CRU BOURGEOIS HAUT-MÉDOC

£114 per 12 Bottles In Bond

Deep brooding dark black fruits on the nose, which flow through into the palate. Not a robust wine, just deliciously approachable, pure and fresh, with a gentle sweetness on the finish. Very classical. DR. Drink 2023–2030.
GH 88–90, NM 88–90, JR 16+, AG 83–85, MJ 16.5, TA 91, DC 89, JS 91–92

PESSAC-LEOGNAN

Stretching south from the rather unglamorous suburbs of Bordeaux along the left bank of the river Garonne lies the gravelly-soiled commune of Pessac-Léognan. As well as Sauvignon Blanc and Sémillon (see page 22 for the Pessac-Léognan whites), Cabernet Sauvignon and Merlot thrive here, producing wines with an elegant balance.

The varied soil types across the region have yielded a variety of styles in 2016. Those on the deep gravels showed more signs of drought stress than those lucky enough to have more clay and limestone in their sub-soils. The hot summer has clearly had an impact here, and the better properties have far outpaced their neighbours.

CH HAUT-BRION 1ER GRAND CRU CLASSÉ

£4,900–£6,200 per 12 Bottles In Bond



56% Merlot, 37.5% Cabernet Sauvignon, 6.5% Cabernet Franc. Beneath its youthful reticence there is no doubt a great wine here. Deep ruby in colour, this has subtle aromas of ripe black fruits, with a hint of liquorice spice. There is nuanced power in its complex palate. The tannins are tightly furled at this early stage, but their chalky, fine nature should evolve with great grace over the years. CP. Drink 2025–2040.
GH 98–99, NM 97–99, JR 19, AG 95–98, MJ 19.5++, TA 97, DC 98, JS 100–100

CH LA MISSION HAUT-BRION GRAND CRU CLASSÉ

£3,700–£4,650 per 12 Bottles In Bond

This glorious wine typifies everything that makes La Mission Haut-Brion so appealing and why it is a habitual winner in blind tastings amongst the first growths. Beautifully polished loganberry and wild berry aromas, with hints of dark currants. This balances a lovely silky texture, with volume and richness, whilst maintaining a continuous flow of tannic structure throughout the palate. Vibrantly fresh, the finish of mocha and chocolate give added complexity and enormous appeal. This glass was hard to put down, I loved it! DR. Drink 2025–2043.
GH 97–98, NM 98–100, JR 18.5++, AG 94–97, MJ 18.5+, TA 95, DC 98, JS 96–97

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

£11,050–£1,300 per 12 Bottles In Bond

The class of a top second wine very often reflects the origins and quality of the terroir of its Grand Vin. This is most certainly the case in this superb wine from the Ch Haut-Brion stable. With Merlot as the dominant grape variety at 55% in this blend, it is full of rich bramble and plum aromas. In the mouth it has a wonderfully rich succulence, supported by some powerful, chunky intensity, with hints of a gritty tannic structure, providing depth and complexity. DR. Drink 2023–2035.
GH 93–95, NM 89–91, JR 17, AG 91–94, MJ 18++, TA 93, DC 94, JS 94–95

CH HAUT BAILLY GRAND CRU CLASSÉ

£830–£1,050 per 12 Bottles In Bond



Véronique Sanders is rightly proud of her superb 2016, which I give the edge to over her already excellent 2015. She says the warm summer days allowed the fruit to reach the phenolic ripeness of 2005 and 2009, but the cool August and September nights maintained an acid level equal to the 2010 vintage. The perfect combination. Shining purple colour, with a lovely floral nose full of violets and fresh summer fruits. A very layered style of wine, rather than being flashy, with a lovely line of tannic intensity flowing throughout this fine wine, guaranteeing long term complexity. Superb. DR. Drink 2025–2040.
GH 95–97, NM 96–98, JR 17, AG 94–97+, MJ 19++, TA 95, DC 97, JS 98–99

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

£740–£930 per 12 Bottles In Bond

42% Cabernet Sauvignon, 36.5% Merlot, 21.5% Cabernet Franc. Another stellar effort from the La Mission Haut-Brion team, this second wine is deeply coloured, and has the intense aromatics of ripe damsons. Grippy little tannins abundantly fill the palate, and the wine finishes with a long, savoury attitude. CP. Drink 2020–2030.
GH 92–94, NM 91–93, JR 17, AG 90–93, MJ 18.5, TA 94, DC 93, JS 92–93

CH PAPE CLÉMENT GRAND CRU CLASSÉ

£720–£910 per 12 Bottles In Bond

50% Cabernet Sauvignon, 50% Merlot. This was one of the more complete wines at the Union des Grands Crus tasting and showed well at the château too. Although it leans towards the austere tendency often seen in the appellation, it nevertheless has very well judged fruit. The nose is perfumed with the spice of cracked black pepper and a touch of Cabernet leafiness. The fine tannins have both grip and flow. With a robust richness, this should cellar well. CP. Drink 2023–2036.
GH 93–95, NM 95–97, JR 16.5, AG 93–96, MJ 18+, TA 93, DC 94, JS 97–98

CH SMITH HAUT LAFITTE GRAND CRU CLASSÉ

£720–£910 per 12 Bottles In Bond



65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot. Deep ruby purple. Always an exuberant, luxurious style of wine with rich new French oak tones. The palate has the firm phenolic content of grippy tannins, and the fruit is savoury and long. CP. Drink 2024–2032.
GH 93–95, NM 96–98, JR 17.5, AG 94–97, MJ 18+, TA 95, DC 97, JS 97–98

PESSAC-LEOGNAN

DOMAINE DE CHEVALIER GRAND CRU CLASSÉ

£530–£670 per 12 Bottles In Bond

A bold and rich Domaine de Chevalier Rouge. This has deep intense dark Black Forest fruits on the nose and in the palate. The mouthfeel is one of warm rich intensity, with notes of dark chocolate and oriental spice. A long and sweet finish provides huge pleasure. DR. Drink 2023–2032.

GH 93–95, NM 94–96, JR 17+, AG 93–96, MJ 17.5+, TA 92, DC 96, JS 96–97

CH LES CARMES HAUT-BRION PESSAC-LÉOGNAN

£530–£670 per 12 Bottles In Bond

This extraordinary walled 5 hectare estate in the suburbs of Bordeaux is as unique in style to Pessac-Léognan as Tertre Rôteboeuf is to St Emilion. The vineyard itself is a little sun-trap, 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. Using a proportion of whole bunch fermentation creates a very supple style, with perfumed fruit flavours and delicate tannic structure. Totally unlike any other wine in the appellation, but extremely delicious. DR. Drink 2021–2033.

GH 93–95, NM 95–97, JR 17, AG 94–97, MJ 18+, TA 94, DC 95, JS 96–97

CH LE PAPE

£230–£320 per 12 Bottles In Bond

From the neighbouring estate to Ch Haut Bailly, and made by the same expert team, this 9 hectare property is dominated by 80% Merlot, supported by 20% Cabernet Sauvignon. It is fresh, crisp, and fruity, with crunchy little tannins. There is good balance on the medium weight palate, and it should make for an approachable early-drinking wine. CP. Drink 2020–2027.

GH 91–93, NM 90–92, JR 17, AG 89–92, MJ 17, TA 91, JS 92–93

LA PARDE

2ND WINE OF HAUT BAILLY

£220–£300 per 12 Bottles In Bond

47% Merlot, 47% Cabernet Sauvignon, 6% Cabernet Franc. This is one of the most successful second wines of the vintage. It has delicious fruit on the nose and bright freshness and balance on the palate. The tannins are both firm and silky. CP. Drink 2020–2030.

GH 91–93, NM 90–92, JR 16.5, AG 90–93, MJ 17.5, TA 93, DC 91, JS 92–93

CH PICQUE CAILLOU CRU CLASSÉ

£155–£195 per 12 Bottles In Bond

A blend of 60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc, this is a very typical Graves wine, with vibrant summer fruit flavours, fresh clean and rounded which will start to drink relatively early.

DR. Drink 2020–2030.

GH 91–93, JR 16, DC 91, JS 90–91

CH FERRAN

£125–£160 per 12 Bottles In Bond

This well-appointed vineyard adjoining Ch Latour Martillac, run by the delightful Philippe Lacoste, highlights the advantage of the water retentive clay based soil in Martillac, replenishing the vines with moisture during the drier summer months in 2016. Deep dark opaque colour, this is a full and concentrated wine, with hints of mocha and cinnamon spice and a long rounded finish. DR. Drink 2021–2032.

GH 89–91, NM 91–93, AG 85–87, DC 91, JS 90–91

ST EMILION

On the Right Bank 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.

As always, this vast appellation has its highs and lows, and seeking out the best properties will always pay off in the long run. Sadly, over-extraction and high alcohol are still all too common here. This, combined with 2016's high tannin count, mean you should tread carefully. But St Emilion is a large appellation, and quality and style vary enormously. Those with a lighter touch have achieved very good quality, and are deserving of the excitement surrounding this vintage. We have therefore made careful selections to reflect the style of St Emilion we most enjoy – rich but toned and elegant.

CH AUSONE 1ER GRAND CRU CLASSÉ

£6,450–£8,150 per 12 Bottles In Bond



A sensational Ch Ausone, made from a straightforward blend of 50/50 Merlot and Cabernet Franc. Deep crimson in the glass. The complex, subtle, and savoury nose announces this as a very senior wine. It has the smoky scent of bonfire cinders and the peppery herbal tones from the top quality Cabernet Franc, with plummy richness from the Merlot. The spiralling helix of tannins that weave through the palate lead on to a lingering finish. CP. Drink 2025–2040.

GH 98–99, NM 98–100, JR 18+, AG 96–99, MJ 19++, TA 97, DC 99, JS 97–98

CH CHEVAL BLANC 1ER GRAND CRU CLASSÉ

£6,000–£7,550 per 12 Bottles In Bond

This extraordinary St Emilion is never the showiest during the primeur tastings, but its class this year could not be questioned. A classical blend of 60% Merlot, 37% Cabernet Franc and 3% Cabernet Sauvignon. Refined and beautifully subtle with berry and currant aromas. The Cabernet Franc component provides a wonderful line of distinction and the Merlot adds a delicious degree of sweetness and volume. The tightly knit tannins provide greater depth and persistence on the finish. DR. Drink 2024–2039.

GH 96–98, NM: 97–99, JR 18.5+, AG 96–99, MJ 19++, TA 97, DC 98, JS 98–99

CH ANGÉLUS 1ER GRAND CRU CLASSÉ

£3,100–£3,900 per 12 Bottles In Bond

Elevated to Grand Cru Classé A status in 2012, this château reigns as one of the kings of the appellation. This wine is a glossy, deep purple. The nose is brimming with spiced black fruits – damsons, blackberries, sloes. The palate is supported by tannic density and voluminous fruit, lifted by some fresh acidity. CP. Drink 2024–2035. GH 93–95, NM 96–98, JR 17++, AG 94–97+, MJ 18.5+, TA 97, DC 97, JS 99–100

CHAPELLE D'AUSONE 2ND WINE OF CH AUSONE

£1,600–£2,000 per 12 Bottles In Bond

A lovely second wine possessing sweet fruit, a poised, smoky aroma, and a delicious palate of crushed raspberries, with composed tannins. A worthy sibling to the grand vin. CP. Drink 2024–2036.

GH 94–96, NM 93–95, JR 17, AG 91–94, MJ 17.5+, TA 95, DC 93, JS 93–94

CH TERTRE RÔTEBOEUF GRAND CRU

£1,500–£1,900 per 12 Bottles In Bond

One of the most atypical, but nevertheless, very finest examples of the appellation. It has an immense concentration. François Mitjavile's distinctive St Emilion property always produces a wine with a huge spectrum of fruit and spice flavours, ranging from pomegranates and cranberries, to sweet cinnamon and vanilla spice. Rich alcohol is matched by a gutsy volume of tannins in the 2016. Untold ageing ability. CP. Drink 2023–2045. GH 93–95, NM 96–98, JR 18, AG 94–97, MJ 19+, TA 92

CH BELAIR-MONANGE 1ER GRAND CRU CLASSÉ

£1,270–£1,600 per 12 Bottles In Bond

The amalgamation of two great St Emilion estates, Ch Belair and Ch Magdalene, has created one of the appellation's finest vineyards. Deep dark chocolate and Christmas pudding aromas. This is a deliciously rich and full style. Masses of intense dark fruit concentration, with a line of freshness on the finish. A wine that really catches the eye. DR. Drink 2025–2039.

GH 93–95, NM 94–96, JR 16.5+, AG 92–95, MJ 19++, TA 94, DC 96, JS 95–96

CH FIGEAC 1ER GRAND CRU CLASSÉ

£1,270–£1,600 per 12 Bottles In Bond



2016 really played into the hands of this great estate, showing the very best of its Cabernet and Merlot vines. A blend of 36% Merlot, 38% Cabernet Sauvignon and 26% Cabernet Franc, this is a hugely classy wine. Deep black cherry colour, a very full and unctuous wine, it is drenched in rich black cherry fruits. Dense and concentrated without excess, this has great Cabernet drive and intensity, with hints of Merlot-esque flamboyance. Quite simply delicious. DR. Drink 2025–2040.

GH 97–98, NM 98–100, JR 19, AG 94–97+, TA 96, DC 98, JS 96–97

ST EMILION

L'IF
POA

85% Merlot, 15% Cabernet Franc. This inky, deep wine has huge concentration. By harvesting the Merlot relatively late on 19th–20th October Jacques Thienpont explained, they have capitalized on the variety's natural generosity. Intense aromas of plum, blackberry coulis and spice lead to a palate that has a refined tension between fruit density, structural oak tannins, and beautiful freshness. This is the most graceful example one could hope to find in the appellation. CP. Drink 2023–2040.
GH 96–98, NM 93–95, JR:16, AG 93–96, MJ:17.5+, TA 92, DC 94, JS 96–97

CH QUINTUS GRAND CRU
£1,150–£1,450 per 12 Bottles In Bond

70% Merlot, 30% Cabernet Franc. This is a recent addition to Haut-Brion owners Clarence Dillon's portfolio, and their only on the Right Bank. The deeply coloured ruby wine has an explosive aroma of sweet plummy fruit and warm spices. Plush tannins drench the palate, with good freshness on the finish. CP. Drink 2023–2033.
GH 94–96, NM 92–94, JR 17, AG 93–96+, MJ 18+, TA 94, DC 94, JS 94–95

CH CANON 1ER GRAND CRU CLASSÉ
£830–£1,050 per 12 Bottles In Bond



76% Merlot, 26% Cabernet Franc. This is Nicolas Audebert's second full vintage at the helm after John Kolasa's retirement, and he has excelled yet again. The Cabernet Franc gives this wine a fragranced density. At 1% lower alcohol than the 2015, this is a classical example of Canon: pure, mature, not overripe, not over-extracted. Having been picked a little earlier than some neighbours the wine has a freshness and an energy that mark it out as a great St Emilion. Like a "kilo of feathers", Nicolas describes it: "great volume, but no weight at all". CP. Drink 2023–2035.
GH 95–97, NM 97–99, JR 18.5, AG 91–94, MJ 18+, TA:98, DC 98, JS 96–97

CLOS FOURTET 1ER GRAND CRU CLASSÉ
£825–£1,040 per 12 Bottles In Bond

One of St Emilion's most consistent estates. This has poise and harmony with rich dark cherry and plum fruits. This has a silky tannic texture, with a line of uplifting freshness. Extremely complete and classy. DR. Drink 2025–2034.
GH 93–95, NM 95–97, JR 16.5, AG 93–96, MJ 16.5+, TA 96, DC 96, JS 95–96

CH CANON-LA-GAFFELIÈRE GRAND CRU CLASSÉ
£670–£860 per 12 Bottles In Bond

This was one of the successes at the Union des Grands Crus tasting. It has a dense purple colour, and is full of ripe plum flavours, leaning even as far as prunes. The palate is accented by some sour black cherry freshness, and the chunky tannins give it a well-built structure. CP. Drink 2023–2032.
GH 92–94, NM 93–95, JR 17, AG 93–96, MJ 18.5+, TA 94, DC 93, JS 95–96

CH TROTTE VIEILLE 1ER GRAND CRU CLASSÉ
£610–£770 per 12 Bottles In Bond

The continued investment by the Castéja family over a number of years is really beginning to reap rewards. Full of damson and sloe fruits, this wine is totally at ease with itself; nothing is forced, just the perfect balance between fruit, alcohol, tannins and acidity. Classically St Emilion. Lovely. DR. Drink 2025–2033.
GH 93–95, NM 93–95, JR 16.5, TA 96, DC 94, JS 97–98

CH LA SERRE GRAND CRU
£420 per 12 Bottles In Bond

This tiny 7 hectare estate is located on the limestone plateau of St Emilion, just outside the walls of the medieval town, and this 2016 really caught our attention. A very deep shade of purple. Ripe juicy Morello cherries scent the nose, along with violets and damsons. The palate has striking freshness running through the ripe fruit flavours and chewy tannins. CP. Drink 2020–2030.
GH 91–93, NM 89–91, JR 17, AG 88–91, MJ 17+, TA 88, DC 95, JS 91–92

CH MOULIN ST GEORGES GRAND CRU
£285–£355 per 12 Bottles In Bond

Situated on the southerly entrance to the town of St Emilion, this is a beauty, consisting of 80% Merlot and 20% Cabernet Franc. Vibrant purple in colour, this is all subtlety and elegance. Lovely perfumed aromas, with hints of violets and blossoming wild flowers. Very rounded with a silky texture. Long and hugely rewarding. Fabulous. DR. Drink 2023–2035.
GH 93–95, NM 90–92, JR 16.5, AG 88–91, MJ 17.5+, TA 91, DC 93, JS 90–91

CH JUGUET GRAND CRU
£145 per 12 Bottles In Bond

From the famous Moueix stable of wines, Ch Juguet is all about classicism in its style and character. 85% Merlot and 15% Cabernet Franc, it has an open sweetness of dark black fruits, with a gentle grainy tannic structure and subtle freshness on the finish. A very appealing wine. DR. Drink 2021–2032.
GH 90–92

POMEROL

The small appellation of Pomerol is situated on the Right Bank 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.

The high water-holding capacity of the clay soils meant the vineyards of Pomerol could sit out the dry summer months without suffering undue water stress. The top plateau of Pomerol has produced arguably the best collection of wines in the whole vintage. The best have seductive sweet fruit, creamy texture and tannins that melt like tempered chocolate.

CH L'ÉGLISE-CLINET

£2,185–£2,750 per 12 Bottles In Bond

90% Merlot, 10% Cabernet Franc. From Denis Durantou's tiny 4.2 hectare estate. Glossy crimson red in the glass, with rich plum and sweet spice notes, and hints of cedar and tobacco. Denis keeps fermentation temperatures in check (between 26–28°C) so as to extract the highest quality tannins only. The palate is plump with juicy fruit and firm tannins, and this has the structure for ageing majestically. CP. Drink 2023–2035.

GH 94–96, NM 97–99, JR 17.5, AG 96–99, MJ 19++, TA 95, DC 98, JS 98–99

VIEUX CHÂTEAU CERTAN

£2,000–£2,550 per 12 Bottles In Bond



85% Merlot, 14% Cabernet Franc, 1% Cabernet Sauvignon. Alexandre Thienpont explained how they were “saved by the rain” in September. Some vines were nevertheless affected by drought (around 8%), but these were carefully marked and discarded before picking. Further layers of sorting were carried out before the fruit reached tank, and the result is a rich wine with a gorgeous density, with no hint of raisined fruit. Sophisticated oak spice is built around elegant, luxurious fruit with a smoky, herbal lift from the Cabernet Franc. Their diligence has paid off. CP. Drink 2024–2035. GH 97–98, NM 95–97, JR 19, AG 97–100, MJ 19.5+, TA 96, DC 95, JS 98–99

CH L'ÉVANGILE

£1,800–£2,300 per 12 Bottles In Bond



One of the most exciting Evangiles of recent times, which highlights the extraordinary quality in this area of Pomerol between Pétrus and Vieux Château Certan. With 92% Merlot, this is jet black in colour, and oozes sweet scented cherries and damsons. An absolute charmer if ever there was one, this is perfectly balanced between elegance and extraordinarily ostentatious deep dark spiced fruits. Very fine, very long and totally irresistible. DR. Drink 2023–2040. GH 97–98, NM 94–96, JR 17.5, AG 94–97, MJ 19+, TA 97, DC 97, JS 98–99

CH LA FLEUR-PÉTRUS

£1,600–£2,000 per 12 Bottles In Bond

A particular favourite of mine, taking its name from two famous neighbours, Lafleur and Pétrus. This is an exquisitely dense opaque colour. The initial attack is one of sweet vanilla oak and then the delicious succulent Merlot-esque black cherry and blueberry fruits come through. A wine which, whilst rich, has a beautiful degree of subtlety. It is very complete and the balance between freshness and the central tannic core mark this out as a very classy wine. DR. Drink 2023–2037.

GH 94–96, NM 92–94, JR 17-, AG 95–98, MJ 18.5+, TA 97, DC 98, JS 98–99

CH LA CONSEILLANTE

£1,425–£1,800 per 12 Bottles In Bond



80% Merlot, 20% Cabernet Franc. Under the precise and assiduous guidance of winemaker Marielle Cazaux, La Conseillante has produced a stellar wine this year. The fruit is held in a cold room for one night before sorting. This helps retain the natural freshness of the fruit flavours, and the characteristic floral notes of violets and peonies. Black fruit flavours soak the palate, highlighted with some liquorice spice and velvety tannins. CP. Drink 2024–2036.

GH 97–98, NM 96–98, JR 17+, AG 95–98, MJ 19.5++, TA 95, DC 96, JS 99–100

CH HOSANNA

£1,080 per 12 Bottles In Bond

Boasting Vieux Château Certan, Certan de May and Pétrus as neighbours, the relatively recently renamed Hosanna is one of the many great estates under J-P Moueix ownership. A densely rich and concentrated wine, this has notes of mocha, liquorice and black fruits. Lots of intense sweetness, with a rounded tannic structure. Long and full. DR. Drink 2025–2038.

GH 93–95, NM 92–94, JR 18, AG 94–97, MJ 18+, TA 93, DC 93, JS 96–97

POMEROL

CH CERTAN DE MAY

£920–£1,175 per 12 Bottles In Bond

65% Merlot, 31% Cabernet Franc, 4% Cabernet Franc from this tiny 5.5 hectare estate. Deep and inky in colour. It is at once juicy and fresh with a combination of plummy succulence and leafy energy. There is a salty minerality running through the palate, and some impressively tight knit and well-formed tannins. CP. Drink 2022–2035. GH 93–95, NM 86–88, JR 17+, AG 93–96, MJ 17.5+, TA 94, DC -, JS 97–98

CH PETIT VILLAGE

£590–£740 per 12 Bottles In Bond

This is a deeply perfumed, spicy wine. Its masculine tannins dominate the palate at this early stage, but their power should recede with time to meld into the rich black fruits underneath. CP. Drink 2023–2037. GH 91–93, NM 90–92, JR 17, AG 89–92, MJ 18+, TA 94, DC 93, JS 94–95

CH GAZIN

£550–£700 per 12 Bottles In Bond



So often overlooked, this beautifully positioned property offers one of the most classical examples of Pomerol year in year out. In addition, when considering all its illustrious neighbours, it is regularly one of the bargain wines of the vintage. Watch out for its release, (normally one of the first!) as the 2016 is a beauty. Full of aromas of the Orient and Black Forest fruits, this is a deliciously rich wine without excess. Lots of grace and delicacy on the finish, poised and very long. DR. Drink 2023–2036. GH 94–96, NM 94–96, JR 16.5, AG 89–92, MJ 17+, TA 94, DC 94, JS 94–95

CH BEAUREGARD

£415–£525 per 12 Bottles In Bond



This estate's new winery is the envy of its neighbours, and quality is clearly on the up. Crunchy black and red berry flavours swirl in the glass. It has a nicely juicy tannic structure and a brisk line of acidity flickering through the end. CP. Drink 2022–2035. GH 91–93, NM 91–93, JR 16.5, AG 89–91, MJ 17+, TA 93, DC 92, JS 93–94

LA PETITE EGLISE

2ND WINE OF CH L'ÉGLISE CLINET

£335–£425 per 12 Bottles In Bond

Only 700 cases are made of this lovely 100% Merlot wine. Striking bramble aromas. A really pleasing style of Pomerol focusing on depth of fruit, with deeply intense mocha and hints of liquorice. The tannins are present but not overpowering, and the layers of fruit on the finish provide for length and texture. DR. Drink 2023–2032. GH 93–95, NM 90–92, JR 17, AG 90–93, MJ 17.5++, TA 94, DC 94, JS 94–95

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. The shortlist we have selected here has excelled in 2016 and should offer good value for money, and earlier drinking windows than the Pomerols and St Emilions.

CH ROC DE CAMBES CÔTES DE BOURG

£530–£670 per 12 Bottles In Bond

The second offering from François Mitjavile's extraordinary cellar. 50 year old Cabernet Sauvignon vines contribute to this wine's intensity. The ample spiced cranberry fruit is wrapped in swirls of rich new French oak (100%). The palate is voluptuous and powerful. It will need a little time. CP. Drink 2021–2032.

GH 93–95, JR 17, AG 91–94, MJ 18+, TA 92, DC 93

DOMAINE DE CAMBES BORDEAUX

£350–£445 per 12 Bottles In Bond

A sister property to Roc des Cambes, with vines planted on the flat terraces below the slopes of the Côtes de Bourg. There is an intense interplay between fruit and oak, with aromatic grace. It has a luscious intensity on the palate with a formidable density of tannins for a modest unclassified Bordeaux. Its freshness brings a tasty length to the wine. CP. Drink 2020–2029.

GH 91–93, NM 89–91, JR 17, AG 90–92, MJ 17.5+

CH LES CRUZELLES LALANDE DE POMEROL

£210–£265 per 12 Bottles In Bond

90% Merlot, 10% Cabernet Franc. This is always a good bet from the Denis Durantou cellar. A spicy fruit nose is supported by compact tannin layers and ripe berry fullness on the palate. CP. Drink 2021–2030.

GH 91–93, NM 91–93, JR 16.5+, AG 90–93, MJ 17.5+, TA 92, DC 92, JS 91–92

CH MONTLANDRIE CÔTES DE CASTILLON

£190–£240 per 12 Bottles In Bond

Today Côtes de Castillon can stand proudly alongside its more famous neighbour St Emilion, and this fine property is a wonderful example of its quality potential. Shining purple colour, lovely bright juicy loganberry, pristine fruit aromas. A beautifully balanced style, with great clarity and subtle tannic depth. Vibrant fresh and very pure. DR. Drink 2022–2032.

GH 91–93, NM 91–93, JR 17, AG 88–91, MJ 17++, TA 93, JS 92–93

LA CHENADE LALANDE DE POMEROL

£145–£185 per 12 Bottles In Bond

A delicious Merlot-based Lalande de Pomerol exuding aromas of damsons and early autumnal fruits. A bright feeling of crisp freshness, with the finely balanced tannins supported by deliciously juicy ripe fruit flavours. Soft, succulent and very appealing. DR. Drink 2020–2029.

GH 90–92, NM 90–92, JR 16.5, AG 90–92, MJ 17+, TA 92, DC 91, JS 92–93

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 from the well-draining gravelly soils of Pessac-Léognan and beyond.

The whites of 2016 showed unexpected brilliance at the Union des Grands Crus tasting. The majority were picked before the rain on 13th September, meaning the fruit was rot-free and ripe. The naturally high acidity and moderate alcohol of the vintage have made for very classically styled whites, the best of which have cellaring potential.

CH HAUT-BRION BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£7,350–£9,300 per 12 Bottles In Bond

70.5% Sauvignon Blanc, 29.5% Sémillon. Pale lemon yellow. This has spicy notes of crystallised ginger on the nose, with juicy peach fruit and zingy pineapple. The palate has both power and a long elegant finish, with well-balanced acidity. CP. Drink 2020–2032. GH 96–98, NM 91–93, AG 93–96, MJ 19.5+, TA 96, DC 95, JS 96–97

CH LA MISSION HAUT-BRION BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£5,850–£7,400 per 12 Bottles In Bond



There can be no better wine to highlight the extraordinary success of the white wines in Pessac-Léognan than this brilliant cuvée. A blend of 63% Sauvignon and 37% Sémillon, it beautifully balances the freshness of Sauvignon Blanc with the breadth of Sémillon. Hints of crushed blackcurrant water ice on the nose flow through into the palate, with characters of grapefruit and lime, before the volume and deliciously rich texture develop in the palate. Dense, rich concentrated and very, very long. Quite lovely. DR. Drink 2019–2031. GH 97–98, NM 91–93, JR 17, AG 90–93, MJ 18.5+, TA 95, DC 94, JS 98–99

PAVILLON BLANC DU CH MARGAUX BORDEAUX
£1,300–£1,650 per 12 Bottles In Bond

This 100% Sauvignon Blanc cuvée, with a shining lime tinge, has aromas of citrus fruits and fresh grapefruit. In the palate it is vibrantly driven, whilst possessing a lovely harmonious touch. Pure, crisp and very flavoursome. Wonderful. DR. Drink 2019–2028. GH 96–98, NM 92–94, JR 17, AG 94–97, MJ 19+, TA 95, DC 96, JS 97–98

CH PAPE CLÉMENT BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£1,150–£1,450 per 12 Bottles In Bond

48.5% Sauvignon Blanc, 38.5% Sémillon, 7.5% Sauvignon Gris, 5.5% Muscadelle. Pale lemon yellow. The scent is so zesty, with grapefruit freshness. The palate has good tension, with some floral, mineral notes weaving through the crunchy fruit, and creamy backdrop of oak. CP. Drink 2020–2026.

GH 93–95, NM 92–94, JR 15.5, AG 92–95, MJ 18+, TA 93, DC 91, JS 94–95

DOMAINE DE CHEVALIER BLANC
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£790–£995 per 12 Bottles In Bond



Olivier Bernard's brilliant estate never fails to impress with its white wine. Extraordinarily intense citrus fruits on the nose. The palate starts with huge drive, bite and freshness which then evolves into a mouth-coating richness. Beautifully layered with hints of fresh pineapple and grapefruit. Incredibly long and simply delicious. DR. Drink 2019–2030.

GH 94–96, NM 90–92, JR 17+, AG 89–92, MJ 17+, TA 93, DC 94, JS 96–97

CH MALARTIC-LAGRAVIÈRE
GRAND CRU CLASSÉ PESSAC-LÉOGNAN
£460–£580 per 12 Bottles In Bond

85% Sauvignon Blanc, 15% Sémillon. This has precise and citrusy fruit, combined with bright acidity and salty minerality on the noticeable length. Everything in perfect balance. CP. Drink 2019–2027.

GH 91–93, NM 89–91, JR 17, AG 90–93, MJ 17+, TA 91, DC 92, JS 93–94

CH DE FIEUZAL BLANC PESSAC-LÉOGNAN
£360–£450 per 12 Bottles In Bond

Ch de Fieuzal is sometime overlooked in the line-up of great white wines in Pessac, which is such a shame as this property is firing on all cylinders. Gentle lime colour, bright and fresh, with hints of crushed blackcurrant leaves and lemons. In the palate there is a focused balance between alcohol, fruit and acidity. Utterly harmonious and beautifully made. DR. Drink 2019–2028.

GH 93–95, NM 90–92, JR 16.5, AG 89–91, MJ 17.5+, TA 89, DC 92, JS 93–94

WHITE WINES

CH CARBONNIEUX BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£265–£335 per 12 Bottles In Bond

This château was host of this year's Union des Grands Crus Graves tasting. As you taste around the room there is a noticeable step up in intensity when you reach the host's wine. Dominated by Sauvignon Blanc it has a precise and quenching length. A charming example of the appellation, very refreshing. CP. Drink 2019–2025.

GH 91–93, NM 88–90, JR 16+, AG 89–92, MJ 16+?,
TA 91, DC 90, JS 90–91

CH LATOUR MARTILLAC BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£265–£335 per 12 Bottles In Bond

A true stand-out at the Union des Grands Crus tasting, this really is a success. The high clay content of the estate's parcels around the Martillac rise meant the vines could sit out the summer drought in relative ease. It has a gorgeous perfume, in the citrus spectrum rather than tropical. It has a wonderful intensity to the fruit core, and is elegant, fresh, and light-footed on the palate, with a fine finish. Terrific value. CP. Drink 2019–2027.

GH 96–98, NM 88–90, JR 16.5, AG 88–91, MJ 17.5+, TA 94,
DC 88, JS 93–94

CH BOUSCAUT PESSAC-LÉOGNAN

£265–£335 per 12 Bottles In Bond

At the annual Southwold Bordeaux blind tasting, which takes place two years after the wines have been bottled, Ch Bouscaut is regularly in the top 3 white wines. I suspect this excellent 2016 will be a strong contender to continue this tradition. Fresh citrus aromas, bright, clean purity, with a long rewarding finish. DR. Drink 2018–2026.

GH 91–93, NM 90–92, JR 17, MJ 17.5, TA 93, DC 92, JS 93–94

CH OLIVIER BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£255–£320 per 12 Bottles In Bond



A very classical white, the light lemon and lime colour matches the citrus fruits on the nose. Deliciously mouthcoating with subtle white fruit flavours of peaches and nectarines. Bright, lively and very refreshing. DR. Drink 2018–2026.

GH 91–93, NM 87–89, JR 16, AG 87–89, TA 93, DC 93, JS 92–93

SWEET WINES

Lying at the southern end of the Graves 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 and slither silently through the vineyards. 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.

Noble rot is notoriously difficult to manage in the vineyard and cellar, and adverse conditions can quickly mean all the hard work unravels as grey rot takes hold. In 2016 most growers did a small pass through the vineyards in late September, picking lightly botrytised grapes, rich in ripe zingy flavours. Rain at the end of the month meant *botrytis cinerea* took hold swiftly, and growers then picked the majority of their harvest in mid-October. The result is some lovely purity to the sweetness in the best examples, combined with that floral, bitter orange complexity of noble rot.

CH D'YQUEM 1ER CRU CLASSÉ SUPÉRIEUR SAUTERNES (not released *en primeur*)

75% Sémillon, 25% Sauvignon Blanc. A gorgeously bright gold. There is an intensity to the wine, not from sucrosity, but from the concentration and purity of fruit. There is a complex interplay of botrytis with the fresh fruit flavours of pineapple and mango and a delicate orange blossom perfume, all pulled back by the zest of bitter orange on the palate. Wonderful. CP. Drink 2020–2040. GH 97–99, NM 95–97, JR 18.5+, AG 94–97, MJ 19.5+ + + +, TA 96, DC 97, JS 98–99

CH CLIMENS 1ER CRU CLASSÉ BARSAC

£545 per 12 Bottles In Bond



Who needs Sauvignon when you have Sémillon of this quality! Ch Climens is proud to stand alone in only using one variety for their sweet wine from Barsac. As proprietress Bérénice Lurton explains, “why meddle, when the red soils of the estate are so perfectly suited to this wonderful variety?” She is obsessed with purity of fruit and there is no better vintage to exemplify it. Having tasted 12 different casks, this gorgeous cuvée is going to have everything: honey, exotic fruits, fresh clementine flavours, hints of caramel, and delicious freshness. DR. Drink 2020–2045. GH 96–98, NM 95–97, JR 18+, AG 93–96, MJ 19+ +, DC 94

CH SUDUIRAUT 1ER CRU CLASSÉ SAUTERNES

£550–£700 per 12 Bottles In Bond

Shining golden yellow colour, beautifully aromatic, with characters of acacia honey, and freshly zested orange peel. Deliciously sweet without excess, clean, pure and very silky on the finish. DR. Drink 2020–2035. GH 92–94, NM 94–96, JR 18+, AG 91–94, MJ 19+ +, TA 95, JS 95–96

CH RIEUSSEC 1ER CRU CLASSÉ SAUTERNES

£520–£660 per 12 Bottles In Bond

Limpid gold with flecks of lemon yellow. It has the distinct scent of dusty orange peel and Seville orange marmalade. There is zingy volume on the palate, which is driven by its freshness and tangy apricot flavours. CP. Drink 2020–2036. GH 92–94, NM 92–94, JR 16.5+, AG 93–96, MJ 18.5+, TA 96, DC 95, JS 98–99

CH GUIRAUD 1ER CRU CLASSÉ SAUTERNES

£350 per 12 Bottles In Bond

65% Sémillon, 35% Sauvignon Blanc. This is a great success in 2016. They enjoyed a wonderful window of picking in the third week of October, and were able to bring in an excellent crop. The wine has such pretty tangerine fruit on the nose, scented with a honeysuckle lift. The generous palate is well balanced by the bright acidity. CP. Drink 2020–2038. GH 93–95, NM 93–95, JR 17+, AG 89–92, MJ 19+, TA 93, JS 94–95

CH LA TOUR BLANCHE 1ER CRU SAUTERNES

£320 per 12 Bottles In Bond

A beauty as always, not quite as rich as some years, but a textbook example of great Sauternes. Pure honeyed botrytised aromas. This has a delicious volume of exotic fruits, with hints of caramelised oranges. Sweet, vibrant but also invitingly fresh. Very good indeed. DR. Drink 2020–2035. GH 94–96, NM 94–96, JR 17, AG 88–91, MJ 19+ +, TA 96, DC 89, JS 93–94

CH SIGALAS RABAUD 1ER CRU CLASSÉ SAUTERNES

£320 per 12 Bottles In Bond



One of the most exciting wines of the vintage from this small family estate, run by Marie-Antoinette de Sigalas's delightful granddaughter Laure de Lambert Compeyrot. The elder vigneron of the region consider the terroir of this property to be the equal of its neighbour Ch d'Yquem. I will certainly not argue having tasted this glorious 2016. Golden yellow, hints of blossom honey, jasmine and honeysuckle on the nose. In the palate it is deliciously intense with flavours of Tarte Tatin and caramel. Pure, bright, long and irresistibly delicious. DR. Drink 2020–2040. GH 96–98, NM 92–94, JR 16.5+, AG 90–93, MJ 16, TA 94, JS 91–92

SWEET WINES

CH COUTET 1ER CRU CLASSÉ BARSAC

£320 per 12 Bottles In Bond

A highly regarded estate in Barsac, the 2016 has crystalline fruit and a great intensity of freshness on the palate. The aromas have a hint of botrytis honeysuckle and marmalade, but the wine is focused more on its central core of ripe fruit. It is rich, unctuous, viscous, but ultimately well judged, with bright freshness. CP.

Drink 2020–2036.

GH 91–93, NM 91–93, JR 16.5+, AG 89–92, MJ 18+, TA 95, JS 94–95

CH DOISY VEDRINES 2ÈME CRU SAUTERNES

£285 per 12 Bottles In Bond

A charming style – crystallised citrus peel, burnt honey and jasmine scent on the nose. The palate is lighter-weight than some others, and it finished with a tangy length. CP. Drink 2019 – 2030.

GH 90–92, JR 16.5, AG 90–93, MJ 18+, TA 92, DC 93, JS 91–92

CH D'ARCHE 2ÈME CRU CLASSÉ SAUTERNES

£180–£220 per 12 Bottles In Bond



Always a good buy at the price. This has many admirable qualities: orange blossom perfume, tangerine juiciness, rich toasty oak, and nice length. CP. Drink 2019–2025.

GH 90–92, NM 91–93, JR 16, MJ 17.5+, TA 89, DC 89

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EN PRIMEUR TERMS & CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the châteaux in Spring 2019. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.90 ex-vat per case 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.

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BE CHARGED AT COST