



BORDEAUX EN PRIMEUR 2015



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INTRODUCTION

Vintages ending in a 5 have a history of making some of the finest wines from Bordeaux, and in some instances the truly great wines.

The high class wines of 2015 sit perfectly within this category, although it would be wrong to claim that they have the universal quality of the very greatest vintages.

Nevertheless there are some exceptional wines and it is true to say that certain châteaux have absolutely surpassed what they made in 2009 and 2010.

This was either due to position, which allowed their vines to maximise what nature provided, or as a result of considerable investment in both wineries and vineyards in this golden age for France's most famous wine producing region.

2015 BORDEAUX: A VERY FINE VINTAGE

Stylistically 2015 has produced wonderfully vibrant red wines, without excess. The accepted view before we tasted in early March was that the Merlot had excelled, particularly benefitting the appellations of Pomerol, St Emilion and Pessac-Léognan. The best of the Cabernets were considered to be from Pessac-Léognan again and the more southerly Médoc vineyards. As always generalisation is a dangerous game, and in truth the old adage of "location, location, location" could not be more appropriate than in 2015. There is a reason why the greatest estates have been awarded classified growth status; quite simply it is because they have the very best vineyard locations within a given commune, i.e. close to the river in the Médoc, on the fine clay plateau in Pomerol or the finest gravels in Pessac-Léognan and so on.

Consequently, the secret to this vintage is selection, picking out such estates and realising why they have performed so brilliantly. Having visited Bordeaux on three separate occasions this year and tasted every estate's wines at least twice and the majority three times, we have given this a good go! We are confident that we have made the right choices and our list is as comprehensive yet carefully chosen an example of this vintage as it really could be.

With regards to the whites, whilst they might not have the steely streak and drive of the 2014 vintage, their overall volume and texture of fruit makes them more generally appealing. They have a delicious breadth of fruit and subtle generosity, which will make them slightly earlier drinking wines and more versatile in food matching than the racy 2014s.

The sweet wines from Sauternes and Barsac are quite simply gorgeous. I quoted on my return at the beginning of April that 2015 was a dream vintage for the Sauternes producers, everything went to plan for what is a notoriously fickle wine to make. Come autumn a high quality of noble rot raced through the vineyards to produce a perfect amount of botrytis. They are without excess, and beautifully harmonious and giving sweet wines. Again they will be approachable in their youth, but also have excellent aging potential.

THE GROWING SEASON

Ask any château owner, and they will say 2015 was an unusual year climatically and most certainly one of extremes. In 2014 the mild post-harvest autumn came to an end with an abundance of rain in November. Unbeknown at the time, this was to prove hugely important as the dry months of 2015 progressed. The dry season particularly favoured locations with highly sought-after water retentive soil. In addition, the sixteen freezing nights in December and January did their job perfectly, killing off disease and pests which can potentially lie dormant in the soil in more clement conditions.

Flowering occurred rapidly and smoothly in relatively hot conditions in June, but more importantly June and July produced some of the hottest days on record. Whisperings of another 1961 could be heard amongst some of the more senior members of the region. But equally, concerns were beginning to rise about the lack of rainfall and a fear that

if starved of much more moisture, the vines might start to shut down in their development. This is really where vineyard location and vine age was so important and such a major contributor to the overall quality of the wines. The clay soils in the right bank retained the much needed moisture from the winter's excess and the well positioned vineyards of the Médoc close to the Garonne were able to draw upon the higher water table and water supplies.

The much needed rain arrived at last in August with temperatures dropping both during the day and at night, allowing the dry white wine producers to start their harvest in the week of 24th August. A second flush of rain came in mid-September ahead of the prime harvesting period for the Merlot, which was picked during the third and fourth week of September in ideal conditions. The real concern was for the later ripening Cabernet Sauvignon with meteorological reports of heavy rainfall arriving in the first weekend in October, and again the second weekend. In fact, whilst heavy rain did come on the first weekend, no more rain appeared until the very end of the month. This favoured the bold and brave who ignored the temptation to pick ahead of full maturity. Instead they waited and picked fully developed and complexly flavoured grapes in the second week of October. It is for this reason many of the most exciting wines from this fine vintage offer a lovely blend between the richness and succulence of the very best that Merlot can provide, with the fresh bite and tannic structure that is such a unique characteristic of the Cabernet grape variety.

We must of course not forget the Sauternes, the variation of season in October offered the perfect conditions for fine noble rot and the picking of deliciously sweet Sauternes and Barsac.

THE WINES

I am not a fan of such sweeping statements such as "the only wines to buy are from this appellation or that". Yes it is true to say that Pomerol has produced the most consistent wines of the vintage. One can really see the merit of the race and finesse of great Cabernet Franc in wines such as Cheval Blanc and Vieux Château Certan, and Cabernet Sauvignon in Figeac supporting the deliciously opulent flavours of the more succulent Merlot that was evident in St Emilion, Pomerol and their satellites.

On the left bank in the Médoc, whilst it rained considerably less in Margaux meaning it has a level of consistency seldom seen before, the great vineyards of St Julien, Pauillac and St Estèphe match the high levels of the very best in Margaux, benefitting from their extraordinary location and terroir. Further south, Pessac-Léognan is home to my wine of the vintage, Ch Haut-Brion, a wine in my view of true perfection. Many of its neighbours also highlight the fine potential of this relatively unsung area.

CONCLUSION

The big question is, is 2015 a year to buy en primeur or not? In terms of quality and style, categorically yes.

2015 has unequivocally produced some truly outstanding wines and certainly the strongest in stature since 2010. They rightly justify a position in any wine lover's cellar and will give huge pleasure in 10-15 years' time and beyond.

The key this year, more than any other, is at what price? We have to accept that the quality is the best from the last 5 vintages; therefore it is only natural that châteaux owners will look to increase their prices to a certain extent. But it is also important that they are respectful of market conditions, comparisons to current vintages available, and – for the UK consumer – the precarious nature of sterling with the forthcoming referendum. We have argued our case to the full, and we hope they listen. If so, we should all have enormous fun, selecting some delicious wines to provide many hours' pleasure in the years to come.



DAVID ROBERTS MW



OUR RECOMMENDATIONS

WINES OF THE VINTAGE (SOME MAY BE LIMITED)

Ch Haut-Brion 1er Grand Cru Classé Pessac-Léognan
Ch Cheval Blanc 1er Grand Cru Classé St Emilion
Ch Lafite Rothschild 1er Grand Cru Classé Pauillac
Ch Margaux 1er Grand Cru Classé Margaux
Vieux Château Certan Pomerol
Ch Canon 1er Grand Cru Classé St Emilion
Ch Ducru Beaucaillou 2ème Grand Cru Classé St Julien
Ch La Conseillante Pomerol
Ch Pichon Lalande 2ème Grand Cru Classé Pauillac
Ch Haut Bailly Grand Cru Classé Pessac-Léognan
Ch Brane-Cantenac 2ème Grand Cru Classé Margaux
Ch Figeac 1er Grand Cru Classé St Emilion
Ch Léoville Las Cases 2ème Grand Cru Classé St Julien
Ch Montrose 2ème Grand Cru Classé St Estèphe
Ch Mouton Rothschild 1er Grand Cru Classé Pauillac
Ch Pichon Baron 2ème Grand Cru Classé Pauillac

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

Ch Lafon Rochet 4ème Grand Cru Classé St Estèphe
Ch Grand Puy Lacoste 5ème Grand Cru Classé Pauillac
Ch Léoville Barton 2ème Grand Cru Classé St Julien
Ch Léoville Poyferré 2ème Grand Cru Classé St Julien
Ch Gruaud Larose 2ème Grand Cru Classé St Julien
Ch Talbot 4ème Grand Cru Classé St Julien
Ch Rauzan Ségla 2ème Grand Cru Classé Margaux
Ch d'Issan 3ème Grand Cru Classé Margaux
Domaine de Chevalier Rouge Grand Cru Classé Pessac-Léognan
Clos Fourtet 1er Grand Cru Classé St Emilion
Domaine de Chevalier Blanc Grand Cru Classé Pessac-Léognan
Ch Climens 1er Grand Cru Classé Barsac
Ch Sigalas Rabaud 1er Grand Cru Classé Sauternes

RECOMMENDED VALUE WINES OF THE VINTAGE

Ch Haut Batailley 5ème Grand Cru Classé Pauillac
Ch Desmirail 3ème Grand Cru Classé Margaux
Ch Poujeaux Cru Bourgeois Moulis
Ch La Tour de By Cru Bourgeois Médoc
Ch Moulin St Georges Grand Cru St Emilion
Ch Haut Simard Grand Cru Classé St Emilion
Ch Beauregard Pomerol
Ch Plince Pomerol
Ch de Fieuzal Blanc Pessac-Léognan
Ch Doisy Vedrines 2ème Grand Cru Classé Sauternes
Ch d'Arche 2ème Grand Cru Classé Sauternes

PRACTICALITIES

TASTING NOTES & SCORES

Our tasting notes have been written by our buying team, David Roberts MW and Catherine Petrie.

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

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

The additional notes throughout the brochure have been provided by the buying, sales, and marketing teams who visited Bordeaux over the past month.

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

TELEPHONE: +44 (0)20 7793 7900

For advice or to place an order call us in London on +44 (0)20 7793 7900 or in Hong Kong +852 2801 5999.

EMAIL: SALES@GOEDHUIS.COM

Send an email to sales@goedhuis.com, hksales@goedhuis.com or directly to your salesman at their email address listed on page 23.

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TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Spring 2018. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-vat per case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £25.00 per 12-bottle case and 20% respectively.

All En Primeur deliveries will be 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 pack.

The high clay content helped St Estèphe through the hot dry summer months of 2015, and early autumn showers replenished the dwindling stocks adequately. St Estèphe looked set for a brilliant harvest, and the Merlot was picked at optimal ripeness. A sudden downpour in early October did threaten the Cabernet Sauvignon that was still ripening on the vines, but the best estates picked carefully and quickly, and damage was limited.

CH COS D'ESTOURNEL 2ÈME GRAND CRU CLASSÉ

£1,000 – £1,300 per 12 Bottles In Bond

A very dense deep opaque colour with pronounced aromas of fresh coffee beans and dark black fruits. In the palate it shows its youth, whilst having all the component parts: a strong driven tannic structure, good richness of fruit and open freshness. It will benefit from further months in cask to integrate and marry completely. Drink 2023 – 2035
GD 93–95 | NM 92–94 | JR 18.5 | MJ 18.5+ | DC 95 | AG 92–95 | JS 97–98

CH MONTROSE 2ÈME GRAND CRU CLASSÉ

£1,000 – £1,300 per 12 Bottles In Bond



A stand-out wine in the appellation of St Estèphe. A classical blend of 67% Cabernet Sauvignon, 29% Merlot and 4% Cabernet Franc, it is full of sweet dark fruits with hints of mocha. This is a beautifully polished wine, showing huge class, with its stylish rounded tannins and the fine generosity of sweet fruit which coats the palate. The gently fresh finish gives lift and life to what will be a very suave wine in years to come. Drink 2023 – 2035
GD 94–96 | NM 93–95 | JR 17+ | MJ 18.5+ | DC 96 | AG 90–93 | JS 93–94

CH CALON-SÉGUR 3ÈME GRAND CRU CLASSÉ

£500 – £630 per 12 Bottles In Bond

Wine director Laurent Duffau took the decision to pick this Cabernet dominant wine (84%) slightly ahead of some of his neighbours, to preserve the freshness and purity of fruit in his 2015. The result is a wonderfully perfumed and aromatic wine, full of violets and summer fruits. It has a firm mid-palate and finishes rounded and uplifting. Drink 2022 – 2034
GD 91–93 | NM 91–93 | JR 17+ | MJ 18+ | DC 95 | AG 90–93 | JS 93–94 | WS 89–92

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

£310 – £400 per 12 Bottles In Bond

Almost 50:50 Merlot:Cabernet, this is a fine example of a second wine with appealing fruit for early drinking. Open cherry and damson fruit flavours, with a nicely woven tannic core and lively clean finish. Drink 2019 – 2028
GD 88–90 | NM 87–89 | JR 17 | MJ 17.5+ | DC 90 | AG 90–93 | JS 91–92

CH LAFON ROCHET 4ÈME GRAND CRU CLASSÉ

£260 – £330 per 12 Bottles In Bond



Tasting in his fabulously modern progressive new winery, Basile Tesseron explained the advantage of having a blend of 50% cement tanks and 50% stainless steel for the fermentations. He says the wines have gained a refinement and level of harmony that they couldn't previously achieve. This is a real beauty, dense purple in colour, full of sweet succulent berry fruits, harmonious, generous and beautifully classy. An estate to watch, this is tremendous. Drink 2022 – 2034
GD 91–93 | NM 90–92 | JR 16.5+ | MJ 17.5 | DC 91 | AG 92–95 | JS 91–92 | WS 87–90

CH COS LABORY 5ÈME GRAND CRU CLASSÉ

£210 – £270 per 12 Bottles In Bond

41% Merlot 55% Cabernet Sauvignon 4% Petit Verdot. This has an inky midnight purple colour, and pronounced blackcurrant aromas. It has a delicious balance, grip, and length making it one of the more successful of the St Estèphe wines at the UGC tasting. Drink 2020 – 2030
GD 91–93 | NM 86–88 | JR 16.5+ | MJ 16.5 | DC 91 | AG 87–89 | JS 89–90

CH LES ORMES DE PEZ CRU BOURGEOIS

£190 – £240 per 12 Bottles In Bond

Striking smoky aromas, with hints of vanilla pod and spice. A full and rich wine, with lots of open juicy black fruit flavours, with a strong entwined tannic core. Typically St Estèphe. Drink 2022 – 2030
GD 88–90 | NM 87–89 | JR 16 | MJ 17+ | DC 90 | AG 87–89 | JS 91–92

CH LAFON ROCHET

Basile Tesseron at Lafon Rochet is one of the most energetic young winemakers in Bordeaux – the 2015 is a fantastic drop! HUGO MCMULLEN

PAUILLAC

Due south of St Estèphe lies the appellation of Pauillac, the king of 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 fantastic heights of complexity and concentration.

In 2015 the best estates in Pauillac have achieved excellent quality, and the wines have all the classic traits of Pauillac: compact tannins, savoury concentration, and wonderfully long finishes.

CH LAFITE ROTHSCHILD 1ER GRAND CRU CLASSÉ

£3,500 – £4,500 per 12 Bottles In Bond



Not the showiest of wines at en primeur time, but my goodness it has some class. For purists of classic Bordeaux and great First Growth style this is an absolute no brainer, I just absolutely loved it. Shining purple colour, it has wonderfully direct red cherry and damson aromas. In the palate this can only be Pauillac with its subtle weighty punch. It has all the components of a great wine; it is layered and textured with tremendous structure, supported by a lovely subtle sweetness. A wine with drive and definition but also subtlety. A true aristocrat. Drink 2024 – 2040

GD 97–98 | NM 94–96 | JR 18 | MJ 18.5++ | DC 96 | AG 94–97 | JS 97–98

CH MOUTON ROTHSCHILD 1ER GRAND CRU CLASSÉ

£3,000 – £3,750 per 12 Bottles In Bond



A striking Cabernet based wine (82%) with 16% Merlot and 2% Cabernet Franc, this delicious 2015 shows why Mouton is the hot ticket right now. Striking smoky black fruit aromas, this is full of chocolate, liquorice and dark currants. The lively freshness in the mid-palate supports the layered cassis flavours to give length and true appeal. Drink 2021 – 2038

GD 94–96 | NM 97–99 | JR 19 | MJ 18.5+ | DC 98 | AG 94–97 | JS 96–97

CARRUADES DE LAFITE 2ND WINE OF CH LAFITE ROTHSCHILD

£1,100 – £1,400 per 12 Bottles In Bond

Less easy to taste than the Grand Vin. This is not big but is a wine of refinement, with bright cherry and red currant flavours. It possesses attractive sweet fruits in the mid-palate and shows an early drinking nature. Drink 2020 – 2030

GD 91–93 | NM 89–91 | JR 16.5 | MJ 17.5+ | DC 91 | AG 90–93 | JS 92–93

PETIT MOUTON 2ND WINE OF CH MOUTON ROTHSCHILD

£900 – £1,125 per 12 Bottles In Bond

Quite a powerful Petit Mouton, with 78% Cabernet Sauvignon in the blend. Very dense dark opaque colour, this is full of mocha and chocolate, with an earthy tannic under-palate. A showy wine in the vein of the Grand Vin. Drink 2021 – 2028

GD 90–92 | NM 91–93 | JR 17- | MJ 17.5 | DC 92 | AG 90–93 | JS 93–94

CH PICHON BARON 2ÈME GRAND CRU CLASSÉ

£775 – £970 per 12 Bottles In Bond



78% Cabernet Sauvignon 22% Merlot. A deep inky purple hue introduces the concentrated cassis aromas and smoky notes. There is the château's typically bold style of tannin structure: powerful and masculine across the palate, but without any oppressive heaviness. An extremely well made wine of great promise. Drink 2025 – 2037

GD 93–95 | NM 96–98 | JR 17.5++ | MJ 18.5 | DC 93 | AG 93–96 | JS 96–97 | WS 93–96

CH PONTET CANET 5ÈME GRAND CRU CLASSÉ

£750 – £900 per 12 Bottles In Bond

Dense dark opaque colour. Strikingly clear crisp dark currant flavours. This is a firm and intense style, with a steely tannic structure, with brooding savoury flavours and noticeable freshness on the finish. Drink 2022 – 2032

GD 91–93 | NM 94–96 | JR 17 | MJ 19+ | DC 96 | AG 95–98 | JS 97–98

CH PICHON LALANDE 2ÈME GRAND CRU CLASSÉ

£720 – £880 per 12 Bottles In Bond



This gorgeous wine was most definitely one of the highlights of the week. From the minute you smell the harmoniously perfumed aromas of dark cherries and plum fruits, it is obvious a treat is in store. A beauty with flavours of damsons and forest fruits, this is so stylish, combining the Pichon polish and grace with the subtle tension and backbone of all great Pauillacs. What an experience, this will be a sensational wine in time. Delicious. Drink 2023 – 2040

GD 96–98 | NM 95–97 | JR 17.5+ | MJ 18.5 | DC 92 | AG 96–98 | JS 96–97 | WS 94–97

CH LYNCH BAGES 5ÈME GRAND CRU CLASSÉ

£690 – £860 per 12 Bottles In Bond

70% Cabernet Sauvignon 24% Merlot 4% Cabernet Franc 2% Petit Verdot. A deep gleaming purple, a little closed on the nose at this early stage, it does open to reveal spiced black fruit, black olive and juniper scents. The palate has an iodine-like savoury grip propelled along by abundant ripe tannins. It is a bold and fulfilling style with inky depths. Drink 2023 – 2035

GD 93–95 | NM 93–95 | JR 17+ | MJ 18+ | DC 93 | AG 91–94 | JS 95–96 | WS 92–95

CH DUHART-MILON 4ÈME GRAND CRU CLASSÉ

£480 – £600 per 12 Bottles In Bond

A straightforward blend of 73% Cabernet Sauvignon and 27% Merlot, this is a wine of real appeal. Whilst not hugely powerful, its open currant fruit flavours, combined with a sweetness of fruit, restrained substance and open charm, mean it will give a huge amount of pleasure, although it may miss out on high scores from certain wine critics. Drink 2022 – 2030

GD 91–93 | NM 90–92 | JR 16 | MJ 17+ | DC 92 | AG 90–92 | JS 91–92

PAUILLAC

CH PICHON LALANDE

Pichon Lalande is quickly becoming the super second of Pauillac – this is a very stylish wine that I would love to have in my cellar. HUGO MCMULLEN

CH GRAND PUY LACOSTE 5ÈME GRAND CRU CLASSÉ

£450 – £560 per 12 Bottles In Bond



Ask proprietor François-Xavier Borie what his formula is, and he just says he makes wine true to his vineyard that he and his friends can drink! My goodness, he gets it right every year. This is a beauty, full of subtle cassis and blackcurrant flavours, coated with hints of vanilla pod. A beautifully textured wine without being forced. The refreshing nature of fruit on the finish provides energy and excitement. Lovely. Drink 2023 – 2034
GD 93–95 | NM 94–96 | JR 17 | MJ 19+ | DC 94 | AG 92–95 | JS 94–95 | WS 91–94

CH CLERC MILON 5ÈME GRAND CRU CLASSÉ

£380 – £480 per 12 Bottles In Bond

An attractive blend including Petit Verdot and Carmenère in addition to 51% Cabernet Sauvignon, 34% Merlot and 13% Cabernet Franc. A balance between charming loganberry and dark fruits, with hints of roasted coffee bean and vanilla. Generous and broad, with a grippy tannic structure to give drive and depth. Drink 2021 – 2030
GD 90–92 | NM 91–93 | JR 17.5 | MJ 17.5+ | DC 93 | AG 91–93 | JS 94–95 | WS 89–92

CH BATAILLEY 5ÈME GRAND CRU CLASSÉ

£280 – £350 per 12 Bottles In Bond

Always one of the great buys in Pauillac, this is bright cherry purple and scented with precise cassis fruit. This is a polished wine with excellent purity; a perfumed expression of Cabernet Sauvignon with finely layered silky tannins and a touch of juiciness from the Merlot. Drink 2022 – 2031
GD 90–92 | NM 93–95 | JR 17 | MJ 16.5+ | DC 90 | JS 94–95 | WS 89–92

CH D'ARMAILHAC 5ÈME GRAND CRU CLASSÉ

£275 – £345 per 12 Bottles In Bond

A bold and rich wine, with strikingly perfumed aromas of violets and sloe fruits. A really refreshing style, with a bright lifted palate, it is full of joy. A wine destined to give huge pleasure within its price category. Drink 2021 – 2031
GD 90–92 | NM 89–91 | JR 17.5 | MJ 17.5+ | DC 92 | JS 92–93 | WS 88–91

CH GRAND PUY LACOSTE

For some reason they always get it right. They have produced yet another fabulous wine, beautifully textured, and wonderfully balanced, with great purity. This is always a real banker that never fails to deliver. JAMIE STRUTT

CH HAUT BATAILLEY 5ÈME GRAND CRU CLASSÉ

£270 – £340 per 12 Bottles In Bond



An absolute gem, this Cabernet based wine is a complete winner in 2015. Brilliant shining purple colour, it has a wonderfully perfumed aroma of fresh summer fruits. A wine of purity, balance and drive, most classically Pauillac, what more could one want? Congratulations again to François-Xavier Borie and his team, this is a real highlight amongst the en primeur wines. Drink 2021 – 2030
GD 91–93 | NM 92–94 | JR 17 | MJ 18+ | DC 91 | AG 92–95 | JS 92–93 | WS 89–92

RESERVE DE LA COMTESSE 2ND WINE OF CH PICHON LALANDE

£265 – £330 per 12 Bottles In Bond

Bright ruby red. This blend of 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc and 3% Petit Verdot has pretty aromas of fresh berry fruits with a minty lift, and well integrated smoky oak notes. There is a noticeably direct acidity on the palate, which is medium weight with high-toned tannins. A nicely clipped finish. Drink 2020 – 2030
GD 90–92 | NM 90–92 | JR 17 | MJ 17+ | DC 89 | AG 90–93 | JS 92–93

CH PÉDESCLAUX 5ÈME GRAND CRU CLASSÉ

£250 – £300 per 12 Bottles In Bond

This well positioned estate in the heart of the Médoc is today managed by Emmanuel Cruse, Proprietor of famed Ch d'Issan in Margaux. Emmanuel has installed his own quality ideals here and the 2015 is the best we have tasted to date. With sweet luscious plum fruit aromas it has an excellent balance between substance and giving succulent fruit flavours. Excellent weight, with drive and length. Drink 2022 – 2030
GD 90–92 | NM 90–92 | JR 15.5 | DC 90 | AG 86–88 | JS 92–93 | WS 87–90

CH HAUT BAGES LIBÉRAL 5ÈME GRAND CRU CLASSÉ

£220 – £280 per 12 Bottles In Bond

I was extremely impressed with this surprisingly unrecognised estate's wine, which neighbours Ch Pichon Lalande and Ch Latour. In 2015 everything hits the spot. Full, wild dark forest fruit aromas, this has a rich and powerfully structured mid-palate density, delicious sweetness and the telling freshness of this vintage on the finish. A really superb wine. Drink 2022 – 2033
GD 93–95 | NM 88–90 | JR 16 | MJ 17++ | DC 90 | JS 92–93

CH LACOSTE BORIE 2ND WINE OF CH GRAND PUY LACOSTE

£180 – £225 per 12 Bottles In Bond

Everything a true second wine should be: totally reflective of the ideals of the Grand Vin, Ch Grand Puy Lacoste, true to its appellation, Pauillac, and most importantly of all, accessible and very customer friendly. A lovely earlier drinking style of high quality. Drink 2019 – 2026
GD 88–90 | NM 87–89 | JR 16.5 | MJ 17+ | DC 89 | AG 87–89 | JS 90–91

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. Despite the fact it has no first growth, it has several outstanding second growths, and the commune's wines are often sought out for their balance and consistency.

In our opinion St Julien hasn't received the acclaim it deserves for 2015. The level of quality across its wines at the Union des Grands Crus tasting defied any hasty conclusion that the commune had underperformed. The wines showed wonderful freshness, balance and poise. They were an absolute joy to taste and deserve a place in any classic Bordeaux cellar.

CH LÉOVILLE LAS CASES 2ÈME GRAND CRU CLASSÉ

£1,075 – £1,350 per 12 Bottles In Bond



A wine of huge concentration, depth and, most importantly of all, polish. This is an outstanding Las Cases with 85% Cabernet Sauvignon. It is a wonderfully layered wine, focusing on dark cassis fruit, with hints of liquorice and black toffee. It balances a touch of St Julien grace and sweetness, with the typically bold structure that one expects from this fine château marching alongside its neighbour, the great Ch Latour. Drink 2023 – 2037
GD 94–96 | NM 95–97 | JR 17.5 | MJ 19.5++ | DC 96 | AG 95–98 | JS 96–97 | WS 94–97

CH DUCRU BEAUCAILLOU 2ÈME GRAND CRU CLASSÉ

£900 – £1,125 per 12 Bottles In Bond



At times proprietor Bruno Borie can be accused of over-enthusiastically hyping his wines, but in 2015 he should rightly be singing from the rooftops. This is quite simply stunning. Shining dark cassis colour, these fruits jump out of the glass. A wine which balances great intensity with a delicious layered ripe tannic structure. It has a strong central palate and is upliftingly fresh at the end. Outstanding. Drink 2023 – 2040
GD 96–98 | NM 94–96 | JR 17.5 | MJ 18++ | DC 96 | AG 94–96 | JS 95–96

CH LEOVILLE LAS CASES

It may have taken 41 years of tasting en primeur to be asked to lunch at Las Cases but it was worth the wait. We enjoyed delicious and great wines from previous vintages, but none as good as the 2015 is going to be. One of my stars of the vintage, really glorious, and don't miss the Clos du Marquis – one of the value wines of 2015. JOHNNY GOEDHUIS

CH LÉOVILLE BARTON 2ÈME GRAND CRU CLASSÉ

£500 – £650 per 12 Bottles In Bond



A blackcurrant leaf Cabernet character intensely perfumes the nose. On the palate there are finely formed, abundant tannins. This is an extremely well-built wine with handsome structure, a long, fine finish and a flourish of freshness at the end. Drink 2022 – 2036
GD 94–96 | NM 94–96 | JR 17 | MJ 18+ | DC 93 | AG 93–96 | JS 94–95 | WS 92–95

CH LÉOVILLE POYFERRÉ 2ÈME GRAND CRU CLASSÉ

£500 – £650 per 12 Bottles In Bond



Radiant purple colour, with delicious aromas of violets and jasmine. This is an exquisitely rewarding wine, full of harmony with its velvety almost voluptuous fruit texture. A total pleasure to taste, and wonderfully long. Drink 2022 – 2037
GD 94–96 | NM 92–94 | JR 16.5++ | MJ 18.5+ | DC 95 | AG 93–96 | JS 95–96 | WS 92–95

CH BEYCHEVELLE 4ÈME GRAND CRU CLASSÉ

£500 – £625 per 12 Bottles In Bond

With a slightly higher proportion of Merlot to Cabernet in the blend, this is a very striking wine in 2015. With aromas of pomegranates and fresh currants, this balances generous fruit with an appealing crunchy freshness from the Cabernet. Very good sweetness on the finish, all in all an extremely complete and enjoyable wine. Drink 2022 – 2034
GD 93–95 | NM 92–94 | JR 17 | MJ 18+ | DC 92 | AG 92–94 | JS 92–93 | WS 90–93

CH GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ

£450 – £550 per 12 Bottles In Bond



Smoked tea and iodine perfume the nose, which is followed by a satisfying succulence of juicy fruit on the palate. There are complex layers of raspberries, violets and soy sauce in the tapering finish. Very good. Drink 2022 – 2032
GD 91–93 | NM 90–92 | JR 17 | MJ 18.5 | DC 94 | JS 93–94 | WS 88–91

CH LEOVILLE BARTON

The appellation was full of welcome surprises at the UGC tasting, none more so than Ch Léoville Barton. I can sometimes find it a little difficult to taste in its youth, but the 2015 was expressive and dynamic, with a wonderful Cabernet cassis perfume. CATHERINE PETRIE

ST JULIEN

CH ST PIERRE 4ÈME GRAND CRU CLASSÉ

£365 – £460 per 12 Bottles In Bond

75% Cabernet Sauvignon 19% Merlot 6% Cabernet Franc. The oak has a marked presence on the nose, but there is sufficient fruit concentration on the palate to compensate, and promises good integration between the two in the future. Some chewy tannins complement the fresh line of acidity. Drink 2020 – 2030
GD 93–95 | NM 91–93 | JR 16 | MJ 17.5+ | DC 92 | AG 90–93 | JS 91–92 | WS 90–93

CH TALBOT 4ÈME GRAND CRU CLASSÉ

£350 – £435 per 12 Bottles In Bond



With a bright nose of red cherry fruits, this has a lovely clarity and purity to it. There is superb integration between fresh fruits, tightly knit tannins and a refreshing finish. A classical example of both Talbot and St Julien. Drink 2022 – 2033
GD 91–93 | NM 88–90 | JR 16.5 | MJ 17.5 | DC 91 | AG 90–93 | JS 92–93 | WS 90–93

CH BRANAIRE DUCRU 4ÈME GRAND CRU CLASSÉ

£340 – £430 per 12 Bottles In Bond

Deep inky purple. The nose has a wonderful minty lift and the palate is filled with cool blue and black fruits, like blueberries and mulberries. The mid-palate is neatly focused and the finish is almost salty with savoury concentration. Drink 2021 – 2030
GD 91–93 | NM 90–92 | JR 16.5 | MJ 17.5+ | DC 92 | AG 92–94 | JS 93–94 | WS 90–93

CH LANGOIA BARTON 3ÈME GRAND CRU CLASSÉ

£300 – £400 per 12 Bottles In Bond

This has appealing, forward aromatics of sweet fruit tempered by a savoury attitude. There are well-integrated tannins and a lovely drive on the palate, which balance well with the fresh acidity. Drink 2022 – 2033
GD 91–93 | NM 88–90 | JR 17 | MJ 17.5+ | DC 92 | AG 90–93 | JS 92–93 | WS 90–93

CH LAGRANGE 3ÈME GRAND CRU CLASSÉ

£290 – £360 per 12 Bottles In Bond

Excellent concentration of dark cassis aromas on the nose. Chalky, powdery tannins flow across the palate, and this 2015 showcases the lovely fresh lift so characteristic of the vintage. Drink 2020 – 2030
GD 90–92 | NM 90–92 | JR 16.5+ | MJ 16+ | DC 92 | AG 88–91 | WS 89–92

LA CROIX DE BEUCAILLOU 2ND WINE OF CH DUCRU BEUCAILLOU

£275 – £345 per 12 Bottles In Bond

A wine of subtlety and purity, with its violet aromas, natural balance of fruit and softly woven tannic structure. A wine which will give real pleasure. Drink 2021 – 2030
GD 90–92 | NM 91–93 | JR 17.5 | MJ 16.5+ | DC 91 | AG 90–92 | JS 93–94

CH GLORIA

£245 – £310 per 12 Bottles In Bond

A quite excellent wine, with masses of flamboyance and succulence. This is all about sweet dark fruits, with lots of juicy Merlot flavours supported by a bite of Cabernet freshness on the finish. An admirable wine for mid-term aging. Drink 2021 – 2029
GD 90–92 | NM 90–92 | JR 17 | MJ 15.5+ | DC | AG 87–89 | JS 92–93 | WS 90–93

CH LALANDE BORIE CRU BOURGEOIS

£175 – £220 per 12 Bottles In Bond

A little backward at the time of tasting, I suspect this will evolve over the next few months in cask. All the vital components of fruit, ripe tannins and fresh acidity are there, but just need some time to marry together. Drink 2021 – 2028
GD 86–88 | NM 89–91 | JR 16.5 | MJ 16.5+ | DC 90 | AG 88–90 | JS 91–92

ST JULIEN

When we went to Bordeaux two weeks after the UGC week we felt that the wines of St Julien had been conservatively scored by certain critics. Ducru Beaucaillou (95% Cabernet Sauvignon this year) and Léoville Las Cases (85% Cabernet Sauvignon and 9% Cabernet Franc) in particular showed how successful the Cabernets were in the Médoc's top terroirs in 2015. TOM STOPPORD SACKVILLE

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 core of the Médoc resulting in charming wines with a sweet perfume, and a lovely balance between juicy fruit, freshness, and fine tannin structure.

Margaux benefitted from wonderful growing conditions in September and October, and has been hotly tipped as one of the best performing communes in 2015. Top estates have produced wines so quintessentially representative of the commune's wonderfully seductive wine style. The freshness of the vintage has given the wines great drive and definition.

PAUL PONTALLIER

All of us involved with the wines of Bordeaux over the last 33 years were most definitely knocked by the very sad news of the death of Ch Margaux's Wine Director, Paul Pontallier, earlier this year after a brave fight against cancer.

To classify somebody as a genius or even simply a great in their own field of work is an accolade that can only be bestowed on a few and with real care. In my mind, there is no doubt Paul Pontallier fully justifies such acclaim. He was undoubtedly one of the most influential winemakers of his generation, responsible for making some of the greatest red wines each and every vintage during his 33 year tenure at Ch Margaux. DAVID ROBERTS MW

MARGAUX

It comes as no surprise that so many of the wines from this appellation have a "Goedhuis Recommendation". The hype around the ideal growing conditions was justified and the quality shone across the board at the UGC tasting. Margaux's reputation for finesse and femininity is fully deserved this year. PHILIPPA WRIGHT

CH MARGAUX 1ER GRAND CRU CLASSÉ

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



It was hard not get a little emotional when tasting this glorious wine, being Paul Pontallier's last vintage before he died so sadly at just 58. With 87% Cabernet Sauvignon, this balances the natural intensity of the variety with extraordinary discretion and refinement, such a hallmark of both the château and Paul's style of winemaking. One of the wine world's true greats has left us with a lasting testament to his extraordinary skills. Drink 2024 – 2040
GD 97–98 | NM 98–100 | JR 19 | MJ 19.5+ | DC 98 | AG 95–98 | JS 100

CH PALMER 3ÈME GRAND CRU CLASSÉ

£1,800 – £2,250 per 12 Bottles In Bond

A blend of 50% Cabernet Sauvignon, 44% Merlot and 6% Petit Verdot, this exudes the sweetness of Merlot fruit with its open aromas of cocoa, mocha and wild bramble fruits. In the palate it has a lovely succulence, with giving rounded tannins. An extremely stylish example of this great château's wine. Drink 2022 – 2037
GD 94–96 | NM 95–97 | JR 18 | MJ 18.5++ | DC 96 | AG 94–97 | JS 99–100

PAVILLON ROUGE 2ND WINE OF CH MARGAUX

£900 – £1,150 per 12 Bottles In Bond

One of the real joys of the week, Paul Pontallier would have surely said "probably the finest Pavillon Rouge I have ever made in 30 years" and how right he would have been. This is faultless in its representation of Ch Margaux. Beautifully perfumed, the polished fruit flavours are supported by bold but graceful tannins. It oozes class and if you desire to taste the uniqueness of Ch Margaux, but can't justify the price of the Grand Vin, go for this... Drink 2023 – 2035
GD 93–95 | NM 92–94 | JR 17.5 | MJ 18+ | DC 93 | AG 90–93 | JS 95–96

MARGAUX

CH RAUZAN SÉGLA 2ÈME GRAND CRU CLASSÉ

£450 – £565 per 12 Bottles In Bond



63% Cabernet Sauvignon 33% Merlot 3% Petit Verdot 1% Cabernet Franc. Nicolas Audebert's second vintage at the helm has resulted in a glorious expression of Margaux – ripe yet fresh. Blueberries and blackberries circle around the rich body structured along flowing tannins. This has inimitable smoothness. Drink 2022 – 2040
GD 94–96 | NM 96–98 | JR 17.5+ | MJ 18+ | DC 95 | AG 93–96 | JS 97–98 | WS 92–95

ALTER EGO 2ND WINE OF CH PALMER

£445 – £555 per 12 Bottles In Bond

Alter Ego comes 50% from designated vineyards on the estate of Ch Palmer and 50% from the Grand Vin selection. A little closed on the nose, but with a deliciously juicy and succulent palate, this will be early drinking and extremely pleasurable. Drink 2020 – 2027
GD 89–91 | NM 90–92 | JR 16.5 | MJ 17.5+ | DC 91 | AG | JS 94–95

CH BRANE-CANTENAC 2ÈME GRAND CRU CLASSÉ

£370 – £465 per 12 Bottles In Bond



At the Union des Grands Crus tasting of Margaux wines, this was the standout wine. A striking glossy purple colour, this is a beautifully aromatic style, with violets, jasmine and red summer fruits. A wine highlighting the elegance and finesse that all top Margauxs should have. Beautifully poised, with a lively, classy finish. Drink 2022 – 2037
GD 94–96 | NM 93–95 | JR 17.5 | MJ 16.5+ | DC 93 | AG 92–95 | JS 93–94 | WS 90–93

CH D'ISSAN 3ÈME GRAND CRU CLASSÉ

£350 – £445 per 12 Bottles In Bond



The first 2015 that I tasted during the UGC week and what a lovely start. Shining crimson colour, full of damsons and sloes, the initial attack is packed with sweet juicy fruits. This high quality 2015 has a bold ripe tannic structure and a precise uplifting freshness at the end. Drink 2022 – 2034
GD 92–94 | NM 93–95 | JR 17.5 | MJ 17.5+ | DC 93 | AG 93–95 | JS 94–95 | WS 88–91

CH GISCOURS 3ÈME GRAND CRU CLASSÉ

£330 – £415 per 12 Bottles In Bond

A bright ruby purple. Sweet berry fruits on the nose are followed by copious supple tannins. The volume here is modest compared to some others in the appellation, but it has a brisk, fresh charm of its own. Drink 2020 – 2030
GD 91–93 | NM 94–96 | JR 17 | MJ 17.5+ | DC 92 | AG 91–94 | JS 96–97 | WS 92–95

CH DU TERTRE 5ÈME GRAND CRU CLASSÉ

£240 – £300 per 12 Bottles In Bond

A shy nose, but a balanced appealing palate with discreet dark fruit and restrained tannins. Less resplendent in fruit concentration than some other Margaux estates, but finely balanced and fresh. Drink 2020 – 2030
GD 90–92 | NM 91–93 | JR 16.5 | MJ 16.5+ | DC 90 | AG 88–91 | JS 94–95 | WS 90–93

CH DESMIRAIL 3ÈME GRAND CRU CLASSÉ

£230 – £295 per 12 Bottles In Bond



Owned by one of the many members of the Lurton family, Denis, this is a brilliant example of the vintage and Margaux. I just loved it. Full of subtlety, it has a suave graceful mouth-feel, with masses of bright red fruit flavours. The subtle coating of vanilla oak on the finish provides polish and charm. Chapeau, a delicious wine! Drink 2021 – 2033
GD 91–93 | NM 90–92 | JR 17 | MJ 17++ | DC 91 | AG 87–89 | WS 89–92

CH ANGLUDET CRU BOURGEOIS

£216.00 per 12 Bottles In Bond

A very true Angludet blend of 50% Cabernet Sauvignon, 40% Merlot and the final 10% Petit Verdot, which is always a favourite of Peter Sichel's and provides volume and drive to the blend. Dense purple in colour, this has a particularly perfumed aroma of fresh pomegranates and cherry fruits. In the palate it balances a very appealing and generous volume of fruit, with a subtle freshness, which uplifts the flavours and provides life and vigour at the end. This is a lovely wine for mid-term aging. Drink 2020 – 2030
GD 90–92 | JR 17- | MJ 17.5+ | DC 90

CH D'ISSAN

Issan's 2015 is concentrated, fresh, silky and perfectly balanced. Finesse personified. We have heard that the appellation of Margaux has excelled and I am sure this is going to evolve into a very successful wine, for the medium term. JAMES LOW

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.

2015 is certainly 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, which 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

£335 – £420 per 12 Bottles In Bond

As always a very stylish and polished wine from this fine estate on the edge of Margaux. Masses of plums and dark fruits, this is a graceful and giving style, with finely balanced tannins and a lovely, moreish finish. Drink 2022 – 2033
GD 91–93 | NM 88–90? | JR 17 | MJ 17.5+ | AG 88–91 | JS 93–94

CH CHASSE-SPLEEN CRU BOURGEOIS MOULIS EN MÉDOC

£210.00 per 12 Bottles In Bond

Striking dark berry aromas, this has bright black fruit flavours, with a very rounded tannic structure. It is not overly powerful, but extremely well balanced and a very good example of this excellent vineyard's wines. Drink 2019 – 2026
GD 90–92 | NM 87–89 | JR 16+ | MJ 17+ | AG 88–89 | JS 94–95 | WS 89–92

CH POUJEAUX CRU BOURGEOIS MOULIS

£200 – £250 per 12 Bottles In Bond

An inky dark purple. Bramble aromas scent the nose, whilst soft appealing tannins fill the palate. The oak needs some time to integrate, but this should make for nice early drinking. Drink 2019 – 2026
GD 90–92 | NM 90–92 | MJ 16.5+ | AG 88–90 | JS 92–93 | WS 88–91

CH CANTEMERLE 5ÈME GRAND CRU CLASSÉ HAUT-MÉDOC

£200 – £240 per 12 Bottles In Bond

Abundant notes of blackcurrant leaf from the 59% Cabernet Sauvignon. There is a chunky firmness to the palate, and there is a good weight of substance to this invariably well-priced claret that will appeal in the medium term. Drink 2021 – 2028
GD 90–92 | NM 90–92 | JR 16 | MJ 17+ | DC 90 | AG 86–88 | JS 95–96 | WS 89–92

CH LA TOUR DE BY CRU BOURGEOIS MÉDOC

£125.00 per 12 Bottles In Bond



Aromas of violets and summer fruits. This is a beautifully made wine and superb example of the tremendous price quality in this category. Ripe and pure, with a subtle tannic structure. A very pleasing wine indeed. Drink 2020 – 2025
GD 90–92 | JR 16.5

CH LANESSAN CRU BOURGEOIS HAUT-MÉDOC

£110.00 per 12 Bottles In Bond

This striking château sits on the horizon as you enter St Julien and always makes a very rewarding style of wine. This has volume and body, with stacks of aromatic dark berry fruit flavours. Sweet, long and luscious on the finish. Drink 2021 – 2029
GD 91–93 | NM 90–92 | JR 16.5 | MJ 15.5+ | DC 88 | AG 86–88 | JS 92–93

CH MAUVESIN BARTON CRU BOURGEOIS MOULIS-EN-MÉDOC

£110.00 per 12 Bottles In Bond

A medium ruby colour. The slightly muted nose is bettered by a palate with the juicy sweetness of ripe fruit. Modest finish, but a pretty wine for early drinking. Drink 2019 – 2025
GD 90–92 | NM 88–90 | JR 16.5 | MJ 16.5+ | AG 86–88 | JS 91–92

CH BEAUMONT CRU BOURGEOIS HAUT-MÉDOC

£100.00 per 12 Bottles In Bond

50% Cabernet Sauvignon 47% Merlot 3% Petit Verdot. Sweet raspberry compote notes on the nose find a match in the restrained palate which reins the wine back in to an overall elegant style. This is a very well judged expression of the vintage, and should be a joy to drink. Drink 2020 – 2027
GD 90–92 | NM 90–92 | JR 16 | MJ 15.5+ | DC 89 | AG 86–88 | JS 88–89

CH FOURCAS DUPRÉ CRU BOURGEOIS LISTRAC

£100.00 per 12 Bottles In Bond

51% Cabernet Sauvignon 48% Merlot 1% Petit Verdot. Cassis and blackcurrant leaf dominate the nose, followed by a palate that abounds in juiciness. Silky ripe tannins flow to an appealingly lasting finish. Impressive for the price point. Drink 2019 – 2026
GD 90–92 | NM 91–93 | JR 16.5 | MJ 16+

CH LA LAGUNE

A wine that has all the hallmarks of the vintage, charming, focused and fresh. This is a wine that demands attention, and should be great value. Highly recommended. JAMES LOW

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 its white varieties (see page 21), Cabernet Sauvignon and Merlot thrive here, producing wines with an elegant balance.

This was another top performing commune in 2015. There is a terrific volume to these wines and excellent fruit concentration: they should age majestically. As you can see from the effusive tasting notes below, it has produced wines in 2015 that rival the greatest ever produced in the commune, some soaring to perfection!

CH HAUT-BRION 1ER GRAND CRU CLASSÉ

£2,800 – £3,500 per 12 Bottles In Bond



A desert island wine. This is my wine of the vintage, I just love it and can find no fault. Deep opaque colour, initially it is all about being reserved, subtle and refined, but then it just opens out and evolves into one of the most complex wines made in recent vintages. Dense black dark fruits, with hints of liquorice and spice, it has a direct intensity in total balance with its silky volume. The layers of flavours just keep evolving; there are so many sensations within this palate. A totally complete wine, heading towards perfection. Drink 2024 – 2045
GD 98–100 | NM 98–100 | JR 18.5 | MJ 20++ | DC 97 | AG 95–97 | JS 97–98

CH LA MISSION HAUT-BRION GRAND CRU CLASSÉ

£1,700 – £2,150 per 12 Bottles In Bond

Floral perfumed wild hedgerow fruits on the nose. This is a hugely textured wine, with lovely volume giving generosity and harmony. Tremendously balanced style with masses of coffee and spice, the finely stitched tannic tapestry wraps around the tender fruit core. Noticeable richness on the finish. This is so true to the appellation. There is a sweet flicker of black treacle at the end of this hugely poised, magnificent wine. Drink 2023 – 2040
GD 96–98 | NM 97–99 | JR 18.5 | MJ 19++ | DC 96 | AG 94–97 | JS 100

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

£635 – £795 per 12 Bottles In Bond

57% Merlot and 43% Cabernet. This combines the generous plummy fruit of high class Merlot with a gravelly undertone of firmness from the fine Cabernet. Sweet and spicy, and the long grippy finish gives an added dimension to this high quality wine. Drink 2020 – 2028
GD 93–95 | NM 91–93 | JR 16.5 | MJ 18++ | DC 91 | AG 90–92 | JS 93–94

CH PAPE CLÉMENT GRAND CRU CLASSÉ

£570 – £720 per 12 Bottles In Bond

Very dense dark opaque colour, this is full of spice, dark toffee and earthy autumnal aromas. Whilst the oak is apparent at this early stage, there is such a rich fruit content that the wine totally supports it. A strong and powerful wine. Drink 2022 – 2035
GD 91–93 | NM 95–97 | JR 16.5 | MJ 17.5+ | DC 95 | AG 93–96 | JS 96–97 | WS 93–96

CH SMITH HAUT LAFITTE GRAND CRU CLASSÉ

£530 – £700 per 12 Bottles In Bond

This has an exuberant, oak-kissed nose followed by a palate filled with fine, grippy tannins. A real fistful of concentrated black fruits, it culminates in a long and sustained finish. Drink 2022 – 2032
GD 92–94 | NM 95–97 | JR 18 | MJ 17.5+ | DC 96 | AG 93–96+ | JS 97–98 | WS 94–97

CH HAUT BAILLY GRAND CRU CLASSÉ

£500 – £630 per 12 Bottles In Bond



An outstanding wine of the vintage, and one of the best wines this skilful, intelligent team has ever made. This vivacious wine is driven by black damson fruit and smoky cedar wood, which tumbles from the glass. Exquisitely fine, chalky tannins are perfectly pitched. Nothing overblown here, it is restrained yet expressive, giving the impression of effortless, noble class. Drink 2023 – 2038
GD 95–97 | NM 95–97 | JR 18 | DC 97 | AG 95–97 | JS 98–99

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

£400 – £500 per 12 Bottles In Bond

This wine's deep ruby colour leads to a concentrated aroma of savoury, dark fruits. The 45% Cabernet Sauvignon gives the wine a tightly knit, very fine tannic structure, which is harmoniously cross-laced with fresh acidity. A grippy blackcurrant finish with a leafy lift from the 25% Cabernet Franc match the rich ripeness of the 30% Merlot. Drink 2020 – 2030
GD 91–93 | NM 91–93 | JR 16 | MJ 18++ | DC 90 | AG 87–89 | JS 94–95

DOMAINE DE CHEVALIER GRAND CRU CLASSÉ

£385 – £480 per 12 Bottles In Bond

This is a feel-good wine, if ever there was one. Lively bright wild hedgerow fruits, with hints of smoke and coffee bean. A graceful and giving style, which in the words of one critic, fires on all cylinders... Extremely complete and will give enormous pleasure with age. Drink 2022 – 2034
GD 94–96 | NM 95–97 | JR 18 | MJ 18+ | DC 95 | AG 93–96 | JS 96–97 | WS 91–94

CH FERRAN

£110.00 per 12 Bottles In Bond



Always a favourite of ours, enormously helped by the fact that Philippe Lacoste and his wife Ghislaine are the most charming and hospitable hosts one could possibly meet on the wine circuit. This is a beautiful example at the value end of Pessac-Léognan. Rich purple colour, this is full of loganberry and damson fruits, with subtle flavours of spiced new oak. Open, generous and wonderfully alive and fresh with a steady continuous finish. Drink 2021 – 2028
GD 88–90 | NM 89–91 | JR 16.5 | JS 92–93

ST EMILION

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.

2015 had been backed as a Right Bank vintage by early pundits, but some wines disappointed during the primeur tastings as a result of overworking in the cellar despite the high quality fruit being harvested. But St Emilion is a large appellation, and quality and style vary enormously. Those with a lighter touch have achieved outstanding quality, and justify the excitement around the 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

£4,000 – £5,150 per 12 Bottles In Bond

A blend of 50% Cabernet Franc and 50% Merlot, this is a very fine example of St Emilion's success in this vintage. A delicious combination between the velvety textured Merlot variety, with flavours of chocolate and damsons, and the vibrant crisp sensations of the Cabernet Franc, calming the potential alcohol level. A wine which will evolve beautifully, very lovely indeed. Drink 2022 – 2035
GD 94-96 | NM 95-97 | JR 18.5 | MJ 19++ | DC 96 | AG 97-100 | JS 100

CH CHEVAL BLANC 1ER GRAND CRU CLASSÉ

£4,000 – £5,150 per 12 Bottles In Bond

The estate's 45 plots are usually separated into the Grand Vin and second wine, Petit Cheval. Pierre Lurton says that in 2015, uniquely, only two parcels were not of Grand Vin quality, hence the absence of a second wine this year. Discreet, magical, and undeniably one of the wines of the vintage. This is an extraordinary pleasure to taste, with a density of dark fruits and mellifluous tannins. Pierre says the blend – 55% Merlot and 45% Cabernet Franc – is "très Cheval". There is no greenness, no over-ripeness. It is savoury, graceful, agile, and restrained in its precision and purity. An exceedingly grown up wine.

Drink 2025 – 2042

GD 97-99 | NM 97-99 | JR 18.5+ | MJ 18.5+ | DC 98 | AG 95-97 | JS 96-97



ST EMILION

The quality of the Merlot in 2015 is exceptional. The great Châteaux have excelled, especially those based on the limestone plateau and the Côtes. JAMES LOW

CH ANGÉLUS 1ER GRAND CRU CLASSÉ

£2,000 – £2,600 per 12 Bottles In Bond

This wine has a glossy deep ruby shine. Enormous concentration on the nose of dark black forest fruits and smoky notes from the well-integrated new French oak. This is an extremely well-made wine with structured tannins and a precise freshness on the lingering finish. Drink 2024 – 2035

GD 94-96 | NM 95-97 | JR 17.5 | MJ 18.5++ | DC 95 | AG 94-96 | JS 99-100

CH TERTRE RÔTEBOEUF GRAND CRU

£1,400 – £1,750 per 12 Bottles In Bond

This wine is as unique and charismatic as its proprietor, François Mitjavile – a true vigneron of the right bank. The nose is intensely scented with pomegranates, sweet cranberries, and cinnamon spice. It evokes a grand cru red Burgundy rather than traditional claret. The palate is arresting in its sinuous, graceful flow. The tannins are so finely knit, like the softest cashmere, melting into a sweetly fruited core that lingers for minutes after the tasting. Quite astonishing. Drink 2021 – 2042

GD 97-99 | NM 97-99 | JR 18 | MJ 19+ | DC 93 | AG 94-97

CHAPELLE D'AUSONE 2ND WINE OF CH AUSONE

£1,150 – £1,425 per 12 Bottles In Bond

Slightly more reserved than the Grand Vin and just needs a bit of time to settle and to allow the fruit and bright edgy tannins to integrate fully. However with such a breeding it will surely be very good. Drink 2021 – 2028

GD 90-92 | NM 91-93 | JR 16.5 | MJ 17.5+ | DC 94 | AG 90-93+ | JS 95-96

CH BELAIR – MONANGE 1ER GRAND CRU CLASSÉ

£950 – £1,200 per 12 Bottles In Bond

The dominant, densely concentrated Merlot fruit (88%) is cut through with some cool Cabernet Franc (12%). The tannins are fulsome: abundant and mouth-coating at this early stage, they will need time to resolve. The wine has undeniable power, with a muscular texture. Drink 2022 – 2034

GD 96-98 | NM 95-97 | JR 17.5+ | MJ 18.5+ | DC 94 | AG 95-98 | JS 98-99 | WS 95-98

CH QUINTUS GRAND CRU

£780 – £975 per 12 Bottles In Bond

The Clarence Dillon family's St Emilion estate has excelled this year. There is an explosion of fruit compote flavours, rich and plummy with some warm spices wrapped around. The tannins are extremely supple and the finish is well-judged. A fine example. Drink 2022 – 2033

GD 93-95 | NM 92-94 | JR 16.5+ | MJ 18+ | DC 92 | AG 90-93 | JS 96-97

ST EMILION

CH FIGEAC 1ER GRAND CRU CLASSÉ

£690 – £865 per 12 Bottles In Bond



Deep opaque purple. The nose carries the lifted prickle of minty notes and blackcurrants thanks to the high proportion of 43% Cabernet Sauvignon and 28% Cabernet Franc in the blend. These are well matched by the toasty oak nose, resulting in a wine that is expressive, harmonious and balanced. The palate is built on solid foundations and a broad frame of firm tannins, combined with a luscious splash of Merlot fruit (29%). Unlike some left bank wines, this St Emilion has perfect synergy between ripeness and freshness running concurrently from start to finish. Drink 2023 – 2035

GD 94–96 | NM 97–99 | JR 18 | DC 95 | AG 93–96 | JS 97–98 | WS 94–97

CLOS FOURTET 1ER GRAND CRU CLASSÉ

£590 – £735 per 12 Bottles In Bond



Minerality and freshness mark this wine apart from some of the heavier-footed St Emilions on show this year. Clos Fournet's vines all grow in a single block, and astute picking decisions have resulted in a very harmonious wine with a firm structure, leafy lift, and plush fruit generosity. Drink 2022 – 2036

GD 93–95 | NM 95–97 | JR 17 | MJ 17.5++ | DC 93 | AG 93–96 | JS 96–97 | WS 94–97

CH TROTTE VIEILLE 1ER GRAND CRU CLASSÉ

£575 – £720 per 12 Bottles In Bond

Almost a 50:50 split of Cabernet Franc and Merlot, this excellent wine highlights the great strength of both grape varieties in the 2015 vintage. Rightly perceived as one of the outstanding successes of St Emilion with great potential. Drink 2023 – 2032

GD 93–95 | NM 94–96 | JR 16.5+ | JS 98–99 | WS 90–93

CH CANON-LA-GAFFELIÈRE GRAND CRU CLASSÉ

£480 – £600 per 12 Bottles In Bond

Dense opaque colour. This is a wine full of rich black Moroccan spices, hints of prunes and Victorian plums. Juicy, rich, and succulent, it has a subtle grainy tannic structure on the finish. Drink 2023 – 2034

GD 93–95 | NM 93–95 | JR 17 | MJ 18.5++ | DC 93 | AG 95–97 | JS 96–97 | WS 94–97

CH FIGEAC

Ch Figeac has produced a sublime wine, it really is a beauty, one of the charmers of the vintage. It is very natural and unworked with a lovely volume of wild berried fruit. It doesn't have to try hard, it just has it! JAMIE STRUTT

CH CANON 1ER GRAND CRU CLASSÉ

£450 – £565 per 12 Bottles In Bond



A handsome wine indeed. This has a lovely freshness from 28% Cabernet Franc, which excellently balance with the gorgeously voluminous 62% Merlot. Slippery tannins glide across the palate. It has the luxurious feel of which the best right bank estates are capable, and the poised, crisp finish of the best 2015s. An all round star. Drink 2022 – 2035

GD 96–98 | NM 98–100 | JR 17.5+ | MJ 18+ | DC 96 | AG 96–98 | JS 100 | WS 94–97

CH LA TOUR FIGEAC GRAND CRU CLASSÉ ST EMILION

£260 – £330 per 12 Bottles In Bond

Biodynamically farmed since 1998, this estate has made an effortlessly balanced and aromatic wine this year, with excellent tension between well-worked tannins and fruit purity. Drink 2021 – 2030

GD 90–92 | NM 89–92 | JR 17 | MJ 15.5+ | AG 88–91 | JS 91–92

CH MOULIN ST GEORGES GRAND CRU

£230 – £285 per 12 Bottles In Bond



A real show stopper, with 80% Merlot and 20% Cabernet Franc. The warm sandy loamy soils of this vineyard create a deliciously giving and charming style, full of sweetness and summer pudding fruits. Harmonious and quite irresistible. Drink 2021 – 2033

GD 93–95 | NM 90–92 | JR 16.5 | MJ 17+ | AG 89–91 | JS 93–94

CH GRAND CORBIN DESPAGNE GRAND CRU

£190 – £240 per 12 Bottles In Bond

In our view this is St Emilion's most consistent property within its price category, always expressing a joyous charm and appeal, which is so much the USP of the appellation. Brilliant opaque colour, this is full of dark Charbonnel et Walker Chocolate aromas, a dense and concentrated style, without excess. Opulent, fresh and very clean. High class. Drink 2021 – 2032

GD 91–93 | NM 90–92 | JR 16 | AG 89–92 | WS 88–91

CH HAUT SIMARD GRAND CRU CLASSÉ ST EMILION

£150 – £190 per 12 Bottles In Bond



This tiny 10 ha estate owned by the Vauthier family of Ch Ausone has really surpassed itself this year. Deep ruby in colour, with a very perfumed aroma of violets and damsons. In the palate it has a striking but very rewarding freshness, with a balance of lovely pure fruit and hints of dark cinnamon spice. An extremely pleasing blend of 60% Merlot and 40% Cabernet Franc. Drink 2020 – 2030

GD 91–93 | NM 92–94 | JR 16.5 | MJ 16.5++ | AG 90–93 | JS 93–94

CH JUGUET GRAND CRU

£158.00 per 12 Bottles In Bond

Pronounced dark berry fruit on the nose, lightly spiced with oak. The tannins are ripe and rounded, which give a nice polish to the rustic hedgerow fruit palate. Drink 2020 – 2028

GD 90–92

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.

The high water-holding capacity of the clay soils meant the vineyards of Pomerol could sit out the fiercely hot summer days without suffering undue water stress. Almost every wine from Pomerol tasted this year was superb, and it is certainly the commune with the greatest quality consistency. The wines are rich and luxurious, and utterly delicious.

CH L'ÉGLISE-CLINET

£1,550 – £1,950 per 12 Bottles In Bond

Smooth plummy fruit in this classic Pomerol blend (90% Merlot and 10% Cabernet Franc) from Denis Durantou's tiny flagship estate of just over 4 hectares. It certainly has firm tannins, linked together like fine chainmail. There is a sweet cranberry fruit core to this wine, and impressive length. Drink 2022 – 2032
GD 93–95 | NM 96–98 | JR 17+ | MJ 18.5++ | DC 95 | AG 95–97 | JS 98–99 | WS 94–97

CH LA FLEUR-PÉTRUS

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

I find it difficult not to be biased when tasting this estate's delicious Merlot based wine as I always love it. Its natural opulence is supported by a subtlety and gracefulness that create a wine of huge appeal but also stunning pedigree. This is a gorgeous 2015 but sadly, as always, there is too little to satisfy the demand. Drink 2023 – 2035
GD 97–98 | NM 94–96 | JR 17 | MJ 19++ | DC 93 | AG 94–97 | JS 99–100 | WS 95–98

VIEUX CHÂTEAU CERTAN

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



Brilliant shining purple colour, this is a very floral and perfumed style, focusing on red fruits. It is elegant and refined with a superb level of balance. Always expressing the opulence of the Pomerol fruit flavours, and in 2015, whilst benefitting from its clay based soils, it has a great bite of freshness and purity. Almost a half way house between Cheval Blanc and La Conseillante in style, very classy. Drink 2023 – 2035
GD 97–98 | NM 98–100 | JR 18.5 | MJ 19.5+ | DC 97 | AG 97–100 | JS 98–99

CH L'ÉVANGILE

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

One of the richest wines of the vintage, with alcohol tipping 15%. The palate is velvety smooth thanks to the Merlot's ripeness (40% of the blend), but the wine retains balance and freshness thanks to the 60% Cabernet Franc, and its fine, powdery tannins. The mass of fruit concentration is amply matched by 100% new oak. Parsimonious critics might call it a fruit bomb; I call it opulent and delicious! Drink 2022 – 2035
GD 94–96 | NM 96–98 | JR 17.5 | MJ 19+ | DC 94 | AG 94–97 | JS 99–100

CH HOSANNA (SOLD OUT)

£480.00 per 6 Bottles In Bond

Sweet berry fruit perfumes the nose. This has the classic 2015 mark of vibrant acidity, and crunchy red fruit on the palate sings along nicely with the well-tuned tannins, which are fine and abundant. Drink 2021 – 2030
GD 93–95 | NM 95–97 | JR 17 | MJ 18++ | DC 94 | AG 93–96 | JS 98–99 | WS 93–96

CH L'ÉVANGILE

I usually bow to David Roberts' view but on L'Évangile versus La Conseillante we disagree. We both agree they are fabulous wines, but he thinks it neighbour La Conseillante is the better wine whilst L'Évangile gets my vote. Looks like a case of each for the cellar and a taste-off in 2026. JOHNNY GOEDHUIS

POMEROL

CH LA CONSEILLANTE

£770 – £960 per 12 Bottles In Bond



Deep opaque colour, a lovely luxurious wine, with smoky black cherry aromas. This is lively and fresh, with lovely sweet Christmas cake flavours and hints of spiced vanilla. Graceful as always, this will evolve into one of the all-time outstanding La Conseillantes.

Drink 2023 – 2035

GD 96–98 | NM 95–97 | JR 17.5 | MJ 19++ | DC 91 | AG 95–97 | JS 96–97 | WS 93–96

CH CERTAN DE MAY

£700 – £880 per 12 Bottles In Bond

A pretty wild herb lift to the nose and an abundance of ripe plummy fruit. The fine tannins are well matched by the swift line of acidity. The clay and deep gravel soils at this 5.5 hectare property helped the vines sit out the summer drought in relative ease.

Drink 2020 – 2030

GD 93–95 | NM 89–91 | JR 17.5 | MJ 17.5 | DC 93 | AG 92–95 | JS 97–98 | WS 91–94

CH PETIT VILLAGE

£500 – £620 per 12 Bottles In Bond

Smoky bacon aromas on the nose, and a densely fruited palate set this wine apart. It is structured, almost stridently so. The tannins have a masculine frame, but they are amply filled by ripe fresh dark fruit flavours. Very promising. Drink 2022 – 2031

GD 93–95 | NM 90–92 | JR 17 | MJ 18+ | DC 92 | AG 93–96 | JS 95–96 | WS 91–94

CH GAZIN

£480.00 per 12 Bottles In Bond



For Gazin purists, this is possibly somewhat modern in style, but my, what a lovely wine it is. This is fleshy, rich, but also charming and harmonious. Layers and layers of sweet dark fruit flavours, with hints of molasses and cinnamon spice. Some rich tannins on the finish and very long at the end. Drink 2021 – 2034

GD 93–95 | NM 94–96 | JR 17 | MJ 17++ | DC 92 | AG 89–92 | WS 91–94

CH BEAUREGARD

£300 – £380 per 12 Bottles In Bond



A new owner, new winery, but the same winemaking team and possibly Vincent Priou's greatest success during his many years running the estate. Striking ruby colour, this is a suave and sophisticated wine, with pure red berry flavours. Very graceful and deliciously giving at the end. Top class! Drink 2021 – 2034

GD 93–95 | NM 90–92 | JR 16.5+ | MJ 17++? | DC 91 | AG 88–91 | JS 94–95 | WS 88–91

LA PETITE EGLISE 2ND WINE OF CH L'EGLISE CLINET

£265 – £330 per 12 Bottles In Bond

A smoky, almost spicy nose leads to a palate of promising, ripe plummy fruit. This wine is made from 100% Merlot, and its tannins are chewy, rather than powdery. It has good substance of dark cherry fruit on the palate. Drink 2019 – 2028

GD 90–92 | NM 90–92 | JR 16.5 | MJ 17++ | DC 89 | AG 90–93

CH PLINCE

£275.00 per 12 Bottles In Bond

The initial floral, perfumed aromas are enhanced by hints of mocha and chocolate. This is a beautifully refined style of Pomerol, exuding class, with a very harmonious mid-palate and sweet, pure cherry fruits on the finish. A wine balancing breeding with great value. Drink 2019 – 2028

GD 91–93 | NM 89–91 | JR 16.5+ | MJ 16+ | AG 85–87 | JS 92–93 | WS 89–92

CH BEAUREGARD

My 'Star Buy' of the value wines. Under new ownership and with a new winery, this estate has moved up a gear and is really starting to shine. Purity, precision and opulence led by delicious red berry fruit, with a graceful and giving finish. Certainly one for my cellar. MIKE CLAPP

CH LA CONSEILLANTE

La Conseillante showed very strongly in possibly the strongest commune (Pomerol) in 2015. The violet coloured capsule reflects the violet flavours often found in their wines when they have a bit of age and the 2015 is a fabulous wine. A terrific balance of ripe Merlot (91% of the blend) with lovely freshness at the end of palate, this beauty came from pretty low yields of 39 hl/ha.

TOM STOPFORD SACKVILLE

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 2015 and should offer terrific value for money, and earlier drinking windows than the Pomerols and St Emilions.

CH ROC DE CAMBES CÔTES DE BOURG

£400 – £500 per 12 Bottles In Bond

Another astonishing wine from François Mitjavile's stable. There is a sweet lushness to the refined nose. 50-year-old Cabernet Sauvignon vines combined with the long growing season of 2015 have produced a melodic flow of satin-like tannins and crunchy line of acidity, much like the finest red Burgundies. Drink 2019 – 2030
GD 94–96 | NM 90–92 | JR 17.5 | MJ 18+ | AG 90–93

DOMAINE DE CAMBES BORDEAUX

£320 – £400 per 12 Bottles In Bond

This fruit comes from a separate sister estate to Roc des Cambes, located within St Emilion but eschewing any formal classification. Much like its sibling there is again the haunting echo of Pinot Noir-like elegance and aromatic grace. All the elements are tenderly knit together. Drink 2019 – 2028
GD 92–94 | NM 89–91 | JR 16.5+ | MJ 17 | AG 89–91

FRANCOIS MITJAVILE, ROC DE CAMBES AND DOMAINE DE CAMBES

François Mitjavile takes terroir very seriously, saying “the concept of terroir comes from pragmatic peasants with common sense.” Whilst most of Bordeaux might seem a very long way from the pragmatic peasants of yore, you can sense the honest vigneron, with dirt under his fingernails, at work in the enigmatic and quite extraordinary wines of Roc de Cambes and Domaine de Cambes. CATHERINE PETRIE

CH MONTLANDRIE CÔTES DE CASTILLON

£170 – £210 per 12 Bottles In Bond

Aromas of pomegranates and fresh currants, this is a fresh and clean style from Denis Durantou's Côtes de Castillon estate, with an easy approachable sweet mouth feel. Well balanced and promising lots of pleasure. Drink 2019 – 2028
GD 91–93 | NM 91–93 | JR 16 | MJ 17++ | AG 90–93 | JS 92–93 | WS 90–93

CH LES CRUZELLES LALANDE DE POMEROL

£160 – £205 per 12 Bottles In Bond

Always an eye catching wine from the Denis Durantou stable, the 2015 is no exception. With a very rounded and full mouthfeel, this has bags of ripe berry fruits, helped by a soft easy tannic structure and good length of flavours at the end. Drink 2020 – 2029
GD 91–93 | NM 91–93 | JR 16.5 | MJ 17++ | AG 89–92 | JS 92–93 | WS 90–93

LA CHENADE LALANDE DE POMEROL

£120 – £150 per 12 Bottles In Bond

A straightforward, fruit-driven style, Denis Durantou has succeeded again. 80% Merlot has a fresh kick of herbal lift from 20% Cabernet Franc in this well-worked wine, ideal for early drinking. Drink 2019 – 2024
GD 88–90 | NM 91–93 | JR 16 | MJ 17+ | AG 87–89 | WS 90–93

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 in Pessac-Léognan from the well-draining gravelly soils.

The hot summer followed by a cool, dry autumn meant the whites were picked early and in excellent condition. Both Sauvignon Blanc and Sémillon have excelled – tropical fruits and juicy citrus in the Sauvignon and perfumed ripe pear and sweet spice in the Sémillon. There is a generosity in the 2015s which should make them hugely appealing in youth, whilst the best have the physique to age superbly.

CH HAUT-BRION BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£7,000 – £9,000 per 12 Bottles In Bond

The fine scent of freshly cut grass and white asparagus accent the aroma, denoting the wine's high proportion of Sauvignon Blanc (69%, to Sémillon's 31%). The concentration on the palate is detailed and nuanced: pear and quince skin, with a restrained mineral undertow. This wine has a dancing lightness of touch combined with dense concentration, and a tangy acidity with terrific length. Drink 2020 – 2032
GD 96–98 | NM 94–96 | JR 18 | MJ 19+ | DC 96 | AG 94–97 | JS 96–97

CH LA MISSION HAUT-BRION BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£5,500 – £7,000 per 12 Bottles In Bond

Pale gold and glinting as the early morning light. The higher proportion of Sémillon (67%, to Sauvignon Blanc's 33%) gives this wine a discrete character from its neighbour, Haut Brion. The nose is exquisitely perfumed with fleshy ripe pear, a hint of sweet spice and jasmine blossom. A brisk acidity punctuates the plush palate and gives a commanding drive to the hugely long finish. This wine gives not a sense of density, but of very many layers, woven like fine lace. Drink 2020 – 2032
GD 96–98 | NM 92–94 | JR 17 | MJ 18.5+ | DC 95 | AG 93–96 | JS 97–98

PAVILLON BLANC DU CH MARGAUX BORDEAUX

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

A joy to taste this 100% Sauvignon Blanc wine. Very aromatic, with hints of grapefruit and jasmine. In the palate it balances a subtle creamy structure with citrus and peaches. A crowd pleasing style, which will give enormous pleasure. Drink 2018 – 2029
GD 93–95 | NM 91–93 | JR 17+ | MJ 18.5+ | AG 93–96 | JS 95–96

CH PAPE CLÉMENT BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£1,000 – £1,300 per 12 Bottles In Bond

Tropical mango and zesty citrus swirl out of the bright lemon yellow in the glass. This wine has tension, and a fresh attitude. There is the hint of something grippy and phenolic towards the end of the palate, which has a good, crisp length. Drink 2019 – 2025
GD 93–95 | NM 92–94 | JR 17+ | MJ 18+ | DC 93 | JS 95–96 | WS 92–95

DOMAINE DE CHEVALIER BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£700 – £870 per 12 Bottles In Bond



A great example of the freshness and generosity of the best 2015 whites. Its excellent acidity gives the palate a zingy drive. A creamy texture sits beneath juicy white peach with a twist of citrus, which flows to a mouth-watering finish. This wine promises to be dangerously moreish from an early age. Drink 2019 – 2026
GD 94–96 | NM 92–94 | JR 18 | MJ 17.5 | DC 95 | AG 93–96 | JS 97–98 | WS 93–96

CH MALARTIC-LAGRAVIÈRE GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£415 – £520 per 12 Bottles In Bond

Hosts of this year's UGC tasting, their white showed very well. Pale lemon yellow with lime green flecks. 80% Sauvignon Blanc in the blend gives this wine a distinctly fresh herb aroma, whilst 20% Sémillon provides pear skin notes and some lusciousness on the palate. Drink 2018 – 2024
GD 92–94 | NM 94–96 | JR 16.5 | MJ 17+ | DC 93 | AG 91–94 | JS 95–96 | WS 91–94

CH DE FIEUZAL BLANC PESSAC-LÉOGNAN

£325 – £400 per 12 Bottles In Bond



This is a spritely, fresh blend of 70% Sauvignon Blanc, 25% Sémillon and 5% Muscadelle. Aromas of blanched almonds with floral highlights lead to a bright and crisp palate. Just a light touch of well-integrated new oak. Drink 2018 – 2025
GD 92–94 | NM 90–92 | JR 15.5 | MJ 17.5 | DC 91 | JS 95–96 | WS 90–93

CH CARBONNIEUX BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£235 – £300 per 12 Bottles In Bond

Very pale, crystalline lemon yellow. Here the 75% Sauvignon Blanc is really showing its aromatic character, with tropical, lifted notes. In contrast the palate is almost Sancerre-like in its tangy, mineral, gooseberry freshness. Drink 2018 – 2024
GD 91–93 | NM 90–92 | JR 16.5 | MJ 16.5+ | DC 92 | JS 92–93 | WS 89–92

CH LATOUR MARTILLAC BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£220 – £280 per 12 Bottles In Bond

The first fruits of a long project of massal selection from very old Sémillon vines at the property has resulted in a higher proportion (40%) of the variety in this year's blend. The result is a rich floral spice to the aromatics, and the crunch of crisp orchard fruits on the fresh palate, which has a long, saline finish. Drink 2018 – 2024
GD 91–93 | NM 93–95 | JR 17 | MJ 17.5+ | JS 94–95

CH OLIVIER BLANC GRAND CRU CLASSÉ PESSAC-LÉOGNAN

£210 – £265 per 12 Bottles In Bond

This estate has produced a really zingy white wine. Direct, open, and straightforward. Crisp citrus and grapefruit notes are followed by a tangy palate. Drink 2018 – 2024
GD 90–92 | NM 90–92 | JR 16.5 | MJ 16.5+ | DC 94 | JS 92–93 | WS 91–94

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 2015 the Sauternes growers would have been delighted with what expert Bill Blatch has called a 'dream vintage for Sauternes'.

CH D'YQUEM 1ER CRU CLASSÉ SUPÉRIEUR SAUTERNES

Not releasing

Shining lemon yellow colour, this is full of abundant tropical fruits, guava and melons, leading into subtle flavours of honey, toffee and caramelised peaches. Intoxicatingly perfumed, it has an unmatched purity. It delivers everything a step above its neighbours, showing its peerless beauty. Deliciously textured, with cascading layers, while the vital balancing acidity ensures it is not excessively sweet. Drink 2019 – 2040
GD 96–98 | NM 98–100 | JR 19 | MJ 19.5++ | DC 95 | AG 96–98 | JS 99–100

CH CLIMENS 1ER CRU CLASSÉ BARSAC

£510 – £640 per 12 Bottles In Bond



Tasted from cask with Bérénice Lurton, she explained the benefits of biodynamic viticulture and how in her opinion it helps the quality and onset of the finest noble rot. This is a gorgeous wine, expressing the harmony and finesse one searches for in Barsac. It has a superb volume, with the tropical fruit characters of the vintage, and an uplifting freshness at the end. Very lovely. Drink 2019 – 2040
GD 94–96 | JR 18

CH RIEUSSEC 1ER CRU CLASSÉ SAUTERNES DR

£480 – £600 per 12 Bottles In Bond

Light golden colour. Clean pure acacia honey aromas, with hints of caramelised fruits, apricots and barley sugar. A wine which marries grace with richness and has excellent length. Drink 2019 – 2040
GD 93–95 | NM 95–97 | JR 18 | DC 93 | AG 94–97 | JS 97–98

CH SUDUIRAUT 1ER CRU CLASSÉ SAUTERNES

£480.00 per 12 Bottles In Bond

Pale limpid gold. The nose is refined and elegant with hints of ripe stone fruit and honeysuckle blossom. The palate has a freshness from the bright acidity which weaves through the sweet stone fruit flesh to result in a long and graceful finish. Drink 2019 – 2039
GD 93–95 | NM 95–97 | JR 18 | MJ 18.5+ | DC 93 | AG 93–96 | JS 97–98 | WS 93–96

CH GUIRAUD 1ER CRU CLASSÉ SAUTERNES

£315.00 per 12 Bottles In Bond

The team at Guiraud have absolutely excelled themselves this year, this is a beauty. Golden yellow in colour, this is a gorgeously expressive wine, with flavours of apricots and peaches and hints of crème brûlée. A fine balance between viscosity and freshness, a very good wine indeed. Drink 2019 – 2037
GD 93–95 | NM 94–96 | JR 17+ | MJ 19+ | DC 92 | JS 96–97 | WS 93–96

CH SIGALAS RABAUD 1ER CRU CLASSÉ SAUTERNES

£290.00 per 12 Bottles In Bond



A real joy, with a shining golden colour. This is full of vibrant tropical fruits, with hints of toffee and clotted cream fudge. A lovely generous mouthful, vibrant and pure, and an elegant refined finish. Gorgeous. Drink 2019 – 2038
GD 94–96 | NM 91–93 | JR 17 | JS 93–94 | WS 90–93

CH COUTET 1ER CRU CLASSÉ BARSAC

£285.00 per 12 Bottles In Bond

Pale golden colour. There is a wonderful freshness here – fleshy stone fruits infused with orange blossom. The palate has complex layers of apricots and toasty inflections, with a tingling acidity that results in an extremely long, poised finish. There is no extra fat on this wine; it is at once racy and succulent. Drink 2019 – 2038
GD 93–95 | NM 94–96 | JR 18 | DC 92 | JS 94–95 | WS 94–97

CH DOISY VEDRINES 2EME CRU CLASSÉ SAUTERNES

£250.00 per 12 Bottles In Bond



A classical blend of 80% Sémillon and 20% Sauvignon Blanc, there is no better example of the grace and elegance of true Barsac. Lovely fresh pure noble rot flavours, with hints of golden syrup and clotted cream. Deliciously fresh and bright on the finish, not a powerhouse but quite wonderful. Drink 2019 – 2035
GD 93–95 | NM 93–95 | JR 17.5 | MJ 17.5+ | DC 92 | JS 95–96

CH D'ARCHE 2ÈME CRU CLASSÉ SAUTERNES

£170 – £210 per 12 Bottles In Bond



Golden yellow colour, hints of fresh honey, apricots and melons, A very harmonious style, with really pleasing sweetness and a gentle aromatic finish. Always a great buy for the price. Drink 2017 – 2033
GD 91–93 | NM 94–96 | JR 16.5 | MJ 18+ | JS 93–94

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TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Spring 2018. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-vat per case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £25.00 per 12-bottle case and 20% respectively.

All En Primeur deliveries will be charged at cost.