April 17, 2011—I just returned from Palm Sunday services where I asked for guidance in writing this Bordeaux Vintage Report, not an easy task after just returning from the battle zone called Bordeaux with my many tasting companions.

We condensed our normal nine-day trip into seven grueling days from April 6–13 (with one “off” day for a light tasting—40 wines—and some golf). This was the largest K&L contingent to descend upon the hallowed halls of the Bordelais to taste the new wines. There were six of us there for the whole trip, while several others made appearances along the way. I want to thank our group for a battle well fought, and for their help putting this report together. Their names are listed on page four and their comments are scattered throughout.

What is in a vintage report title? We’ve tried, in ours, to quickly express our thoughts on the vintage. We tossed around a number of others on our trip before settling on the pair above, including: “The Americans Were There, But Do They Care?”; “2010 Bordeaux: A British Vintage for the Ages”; “The Velvet Fist in an Iron Glove Vintage”; “2010 Bordeaux: For the Young and the Rich”; “2010 Bordeaux: The Green Bananas Vintage.” They’ll make more sense as you read on.

Okay, now on to the 2010 vintage. Wèld heard a lot about the 2010s before we even left on our trip. Another fabulous vintage had blessed the region, people said. As good as or better than 2009, we heard (and K&L was one of the most outspoken proponents of the 2009s). Were the Bordelais spinning yet another story of a vintage that miraculously came from nowhere and ended in near-perfection because of global warming? Our mission was to find out for ourselves. We started our trip in Bordeaux’s Pessac-Léognan region, with visits to La Mission Haut-Brion and Pape Clément, and we finished the trip in Pomerol and St-Emilion, tasting from the Moueix portfolio (Bélair-Monange, Latour à Pomerol, La Grave à Pomerol, Hosanna and Trotanoy, among others) at their offices in Libourne, finishing at Ausone, Pétrus, Le Gay, Fonplégade, Barde-Haut, Angelus and Canon-La-Gaffelière. The middle of the trip was filled with the exceptionally well-coordinated négociant Joanne Bordeaux tasting (150 wines), several Union des Grands Cru de Bordeaux (UGC) tastings, private tastings at individual châteaux and a bunch of tastings at the offices of leading négociants in Bordeaux. One member of our team not used to tasting so much wine at one go said, after finishing the six-hour marathon Joanne tasting, “I feel distinctly unwell. My tongue is swollen.”

Whereas the weather for tasting the 2009s in early April 2010 was quite dreary, we had magnificent tasting weather this year. Young Bordeaux show their best under warm, high pressure conditions, so there were no excuses for how the 2010s tasted. (Low pressure conditions tend to cause the young wines to shut down on the nose and palate, making them very difficult to judge.) The 2010 Bordeaux are indeed very good, on the same level as 2000, 2005 and 2009, but quite different from those wines. And so we come back to the title of this report. The 2010 Bordeaux are, for the most part, darkly colored, very ripe, very tannic, high acid, high alcohol, serious wines. The wines are exceptionally fresh because of their acidity—they have some of the highest acid levels in memory—which, compounded by the extreme ripeness of the fruit, according to négociant Jeffrey Davies, also contributes to their deep, dark purple colors.
Our group thought that tasting the 2010s, with their structure, power, acidity and tannins, was much more difficult than tasting the 2009s, but not everyone in Bordeaux agreed. Respected British wine writer Jancis Robinson was heard saying that she had an easier time tasting these behemoths than she did tasting the 2009s. Well, I think part of the answer lies in the fact that 2010 is really a Brit’s vintage in style, meaning the wines are more classically structured. The 2009s, to me and our group, are more attuned to the American palate—they’re powerful, but the tannins are very ripe and round and covered by gobs of ripe fruit. That doesn’t mean Americans won’t like the 2010s, it’s just a matter of what you’re used to. Right now the 2010s mainly show tannins, covering the abundance of “latent” fruit, as we like to say. Of course, one surely hopes that the fruit does eventually work its way to the forefront of the wine. In my “old” age I tend to look for a wine’s fruit first, as I am not of the mind or body to cellar wines 30 years. That is why I rarely buy green bananas!

Still, the producers love vintages like 2010—they like power and acidity—and do not love wines from soft, easy drinking vintages such as 2009 and 1982. (They also have this vintage to sell so they might be slightly biased.) But the differences between the 2009s and 2010s don’t end with stylistic preferences, and everyone was comparing the two over the course of our trip. Famed négociant Bill Blatch broke down the differences between the vintages even better in his respected vintage report, writing:

Both vintages have enormous concentration and high alcohols. Both have great power and weight. But there the similarities end: The ’09s are, superficially anyway, softer wines made from gentle, progressive weather, with gradual concentration coming from perfect summer ripening, followed, continuously and without interruption, by further concentration from a perfect autumn. The year had gone through the gears seamlessly with no jolts.

The ’10s on the other hand are robust wines made from more aggressive and extreme conditions and their concentration comes from more extreme dehydration. They are the product of drought, of a more irregular sugar build-up in summer and a sudden re-concentration at the finish. And, most importantly, they get their higher acidities from the cooler August–September minimum temperatures and from the cooler autumn. (Bill Blatch’s 2010 Vintage Report)

Both vintages produced high alcohol wines, with some of the super-ripe Right Bank wines in 2010 topping 15% ABV. The 2009s are hedonistic, with tons of sweet, ripe fruit as the defining character, whereas the 2010s have higher acidity and are less exotic, “classic” as it were. (Just as an aside: Some of the 2010s had still not finished their malolactic fermentations in April! The late harvest and the very cold winter kept the fermentations moving at a snail’s pace.)

Now that the first decade of the 2000s has come to a close, I think it’s safe to say that it surpassed the 1980s as the “Golden Age” of Bordeaux in more ways than one. There were four exceptionally great vintages quality-wise (2000, 2005, 2009, 2010) and four very good vintages (2001, 2003, 2006, 2008). There were also two “useful” vintages, as Jean-Guillame Prats likes to call any vintage that isn’t great (2004, 2007), and one not-so-good vintage (2002). Unfortunately, except for the 2001s, 2002s and the 2008s, the wines were expensive on release and are still. First came the very pricey 2005s, followed by the almost-as-costly 2006s, the extremely expensive 2009s and now the 2010s. Most wine people in the know are ranking the 2010s as high as the 2009s in terms of quality, which means we have another winning vintage on our hands. But will anyone be able to afford the top wines? The prices for First and Second Growths in 2009 were astronomical, with the Dollar at about 1.27 per Euro. Nowadays the Dollar stands at 1.45 per Euro! That’s a 15% increase before the châteaux even announce prices for their 2010s. And don’t count on the property owners to lower their prices either. There is considerable demand for these wines, and inventories are low. Most of us will have to hunt for 2010’s bargains like we did for the 2009s.
THE MAKING OF 2010

Now that we’ve summarized the 2010 vintage for you, let’s take a more in-depth look at the extreme weather that shaped the vintage.

Winter 2009-2010

“We couldn’t know it at the time, because we didn’t know that we were going into such a dry year, but the very high early winter rainfall was to become the saving grace of the vintage, storing up in the depths of the soil a reserve of dampness that would become crucial in the dog days of summer that were to come,” wrote Bill Blatch in his vintage report. Not only was the winter wet, but it was cold, with the coldest January temperatures since 1992 and nearly twice the number of days with freezing temperatures compared to the average. It even snowed in Bordeaux in early January, and the snow stayed on the ground for a week. This cold weather kept the vines dormant and the bugs at bay.

Spring & Summer 2010

As winter gave way to spring, the weather became even more erratic. There was a freak hurricane at the end of February, and then the mercury dropped again, triggering freezing temperatures in the first two weeks of March that pushed bud break back even further, a delay the vines could never regain. The last real rains of the year were in late March, and bud break finally occurred in mid-April—about one week later than normal. But the vines grew, though rather than the slow, progressive maturation of 2009, they underwent fervent periods of accelerated growth interspersed with longer periods of consolidation. And though the nighttime temperatures in mid-April and mid-May were low, there were no spring frosts or pressure from diseases.

In late May warm days set off the flowering of the Merlot and Cabernet vines, and more flowering occurred in early June, but a cold front the week of June 6th caused some coulure (shatter) and also some aborting in older Merlot vines. All areas were affected, though, as usual, Merlot suffered more than Cabernet. This cold snap was the biggest contributor to the vintage’s reduced yields, and it was likely the cause of any disparity in fruit quality at the end of the harvest. It wasn’t all bad news in June though. The mid-month rains proved to be the defining moment of the vintage, because without them the vines would have totally shut down during the summer drought.

And the summer was dry—almost no rain fell from mid-June on—but it wasn’t so hot that it caused the vines to shut down. At the end of the summer the vines all looked remarkably healthy.

September, October & Harvest

Thanks to the cool August nights (unlike Reno, Nevada’s Hot August Nights), the white wine harvest took place in perfect conditions and the wines were fresh and rich at the same time.

Bill Blatch writes: “Now it was time to prepare for the red harvest. Back in August, they [the châteaux] had mostly been preparing for a 22nd September start, but, as the drought wore on and the tannins evolved so slowly, most pushed the program back by a week. The feeling mid-month was that, although the sugar readings were already at almost 14° for the Merlots and 13° for the Cabs, this was not the kind of vintage that could be harvested at will as in ’05 or ’09. Unlike both of these vintages, there had just been too many difficulties: lateness of the harvest, coulure and millerandage at flowering, straggly bunches, irregular véraison, high acidities, stressed vines. In addition, just before the harvest, the tannin levels were getting out of control (often 50-70% more than ’09) and the total acidities very high (often at 4.5 g/l in relation to 3.5 last year).”

Merlot was picked over the last 10 days of September in nearly ideal conditions. October’s weather went from very warm to very cold, with a refreshing shower around the 10th. The Cabernet grapes were revitalized and then picked under perfect conditions. All the vigneron had left to do was ferment the grapes carefully and avoid heavy extraction because the 2010 tannins were the result of hydric stress, and the vines’ dehydration left more thick hard skins than juice.
We did not spend a lot of time tasting Sauternes from 2010 because we’ve had such good vintages in recent years that our inventory of these wines is quite large. Besides, how many great vintages of Sauternes can one cellar and drink? But Bill Blatch, the “Sauternes King,” says: “Less dense and less opulent than their monumental predecessor, these 2010 Sauternes and Barsacs make up for that by being the prettiest vintage of all time, with lovely, floral, uniformly pure and totally fresh-styled wines that are all the same beautifully lush and sweet.” The vintage is quite large and quite good for stickies, and we will offer some on our futures campaign. Our main thrust, though, is the red wines from 2010.

And what about the reds of 2010? We think it is a great vintage. We think the wines generally are rich and powerful like the 2009s, but not as opulent or thick. They are much more rugged, have an incredibly strong tannic surge and a lot of acidity. The press wine was also very good in 2010, and it will be used extensively in the final blends, though many of the samples we tasted did not include it.

We are told that the 2010s will be long lasting wines. One journalist said that the wines would age for a century. Many Bordeaux suggest the 2009s are a softer version of the 2010s and that they will mature faster. But you never know. Many so-called wine experts said the same thing about the wines from 1929, 1947, 1953 and 1982! In many cases these “softer” vintages lived as long as their “harder” counterparts from 1928, 1949 and 1983. I think some of the 2009s, while tasting great now, will continue to age well, much past the life expectancy of many of our customers. Bill Blatch (and I) both wonder if the more tannic 2010 vintage will actually be the longer lasting vintage. After all, the 2010s have monster tannins that may never settle down—or maybe they will—only time will tell.

Bill Blatch thinks that the 2010s are better compared to the 2005s than the 2009s, writing: “The comparison to ’05 holds better, with its more similar drought conditions, the same number of sun hours in July and the same high but not excessive maximum temperatures in August–September. But ’10 was a drier year still than ’05 with 40% less rain in July–August, with higher maximum daytime temperatures in July but considerably lower ones in October and many more sun hours during the re-concentration period in September–October. All of this meant that the ’10s have more of everything than the similarly-styled ’05s. Their sugar concentration is greater, their tannins are far higher and seem to have more acidity in them, with more strictness of structure for both Cabernets and Merlots.”

So the debate continues: 2009 or 2010? Why not buy both—one for sooner and some for later? If you want to compare them to previous vintages, I think 2009, with its velvety texture, has a lot in common with 1982, 1947 and 1929. The 2010 vintage, with its strong tannins, is more in the vein of 2005, 2000, 1986, 1949 and 1945, but with more sheer alcohol than all of these.

Regardless of vintage preference, our team favored the Cabernet-based wines a bit more than the Merlot-based ones. Perhaps because K&L has always leaned a bit left when it comes to Bordeaux?

THE MARKETPLACE & OUR CONCLUSIONS

So it was another monumental vintage from a magnificent Bordeaux decade. The question is: Will we be able to afford the wines? Many Americans were in Bordeaux tasting the new vintage, but as one of our discarded titles suggested, it was hard to tell if anyone cared. The Asian market is white hot, and supposedly people are opening their wallets and checkbooks to the top properties. The Dollar is in the tank and our Fed seems happy with it that way. Will the property owners of the top châteaux go after the money now and say to hell with the old established buyers? Or will they hedge their bets and try to keep a broad-based distribution system? We were told by many that the US was an important established market while the new markets might be fleeting and short-lived. It’s kind of like the question of the 2010s—will they age well into graceful elegance or will they stay hard forever? Place your bets.

A special thank you to Bill Blatch, whose opinions and statistics were invaluable, and to everyone who tasted with us in Bordeaux for some or all of the trip for their contributions as well: Ralph Sands (RS), Alex Pross (AP), Trey Beffa (TB), Steve Greer (SG), Kerri Conlon, Gary Westby and Mulan Chan-Randel (MCR).
CÔTES DE CASTILLON, FRONSAÇ, CÔTES DE BLAYE & BORDEAUX SUPÉRIEUR

There could be some fine values from these up-and-coming regions. We’ll carefully choose the best to buy.

Château Croix Mouton, Bordeaux Supérieur
Nice nose. Blackberry, licorice and leather flavors. Ripe, with a firm grip.

Château Côte Montpezat “Cuvée Compostelle,” Côtes de Castillon

Château Gigault “Cuvée Viva,” Côtes de Blaye *V
100% Merlot. Juicy wine, with good texture. A gutsy value.

Château Dalem, Fronsac ½*V
Big improvement here. Great texture and mouthfeel. Full and rich on the palate. Sweet and lush flavors. Could be a sleeper, it depends on the price.

Château La Dauphine, Fronsac ½*V
Good entry. Lively black plum fruit. Very spicy. TB: Bright, ripe and fresh. Tannins are ripe and integrated. SG: Fragrant nose, spice and cassis, with a long finish.

Clos Puy Arnaud, Côtes de Castillon
Rich, fat and jammy. SG: Pretty nose with cassis and a hint of spice; the fruit on the finish is not overpowered by its structure.

Domaine De L’A, Côtes de Castillon *+

MÉDOC, HAUT-MÉDOC, MOULIS & LISTRAC

Some gems from these value areas of Bordeaux.

Château Beaumont, Haut-Médoc ½*V
A soft and elegant wine, as usual, but it has decent grip on the back end. Always a good value.

Château Cambon La Pelouse, Haut-Médoc ½*V
Quite ripe, but not overly extracted. Natural, smoky toast.

Château Camensac, Haut-Médoc ½*V
Very modern, forward, fruity (cherry) and flashy. New wave. TB: One of the softer, easier to drink 2010s. Great minerality, spice and ripe currant fruit.

Château Cantemerle, Haut-Médoc *½V
Lots of black fruit, though it’s pretty tannic and hefty, with textbook herbal qualities and an earthy, sweet, black-fruitied finish. Lots of structure. RS: Elegant, with almost exotic black and red fruits. A lovely, grapey wine with nice tannins, excellent balance and a very long finish. A great value! AP: Can you say perennial value?

Château Caronne Ste. Gemme, Haut-Médoc ½*V
This has a really nice nose with red passion fruit aromas. Very elegant. Clyde likes it. SG: Elegant mid-palate. The fruit is evident, but structure dominates the finish.

Château Chasse-Spleen, Moulis en Médoc *
Fresh cherry fruit flavors, but not overly extracted. Tannins are firm but round. A cellar pick. SG: Black fruit and spice. This has a good finish with lots of astringency. AP: Super elegant nose, very long on the palate with pretty fruit. Impressive.

Château Clarke, Listrac V
Blackberry aromas follow to the palate. Good power and richness. Could be a good value.

Château Clément-Pichon, Haut-Médoc *
Boysenberry jam. Ripe and feminine. TB: Upfront bright red fruits, with a silky texture and a long finish. Tannins are refined and elegant.

Château D’Arche, Haut-Médoc
RS: Good full wine with good grip. Very solid. A good property making fine value wines these days. Great terroir.

Château D’Aurilhac, Haut-Médoc

Château Lanessan, Haut-Médoc *

Château La Tour Carnet, Haut-Médoc
A more modern, internationally styled wine. Sweet finish. Powerful on the back palate.

Château La Lagune, Haut-Médoc *
TB: An impressive wine that is right up there with some of the best of the vintage. Full of bright red fruits, this wine smells of crushed berries and Asian spice. Very fresh and pure. RS: Integrated, fresh, pure fruit. Perfect tannins. AP: This could easily be a “must-buy” or “best value” for how it over-delivers in quality relative to its price. Big and bold, with deep red fruit and spice. Very long on the entry, with a rich, smooth finish. Super.

Château Lamothe Bergeron, Haut-Médoc ½*
Hubert de Boüard is consulting at this winery, and it sure shows. It’s much more modern in style than previous vintages, with tons of black fruit aromas and great structure. Semi-new wave.

Château Malmaison, Moulis en Médoc
Elegant on the nose and quite grippy on the palate. This property has been doing well lately.
Château Poujeaux, Moulis en Médoc *+ A great nose. Elegant, with a lot of minerals and nice, sweet length. K&L’s Champagne buyer Gary Westby likes it a lot. SG: Cassis and red fruit on the juicy mid-palate with a mineral finish. Good structure.

Château Senejac, Haut-Médoc *V Ripe red fruit nose, good entry, elegant. TB: A lot of wine for what I hope will be a reasonable price. SG: Lots of structure on the finish. AP: Alfred Tesseron of Pontet-Canet is helping out here, and boy does it show! Great balance, with elegant, delineated fruit. Very well-made. A sleeper.

Château Sociando-Mallet, Haut-Médoc * Spicy anise on the classy nose. Big and tannic on the back end. SG: Cassis and spice on the nose with plenty of fruit and structure on the finish.

WHITE BORDEAUX: GRAVES & PESSAC-LÉOGNAN

There’s no doubt about it: the 2010 white Bordeaux are stunning wines. They have the richness of the 2005 and 2009 vintages, but with better acidity and balance like the 2008s.

Château Carbonnieux Blanc, Pessac-Léognan ½* Citrus notes with floral undertones. Quite bright on the finish. Really fine acidity, but it doesn’t sing at this time.


Château Smith Haut Lafitte Blanc, Pessac-Léognan ** 90% Sauvignon Blanc, 5% Sémillon, 5% Sauvignon Gris. An intense wine done in a richer style, but with a fresh mouthfeel. The acidity is perfect here. SG: Toasty oak nose, rich mid-palate.


PESSAC-LÉOGNAN ROUGE

Some members of our group thought this region made the best wines of the vintage. The wines are very fresh, with a fine mineral component. There may even be some bargains here.

Château Branon, Pessac-Léognan At property: The sample was hard to taste. Judgment reserved.

Château Carbonnieux, Pessac-Léognan Racy mineral notes on the palate. Flashy edges. Hard to taste. SG: Potpourri and spice on the nose. At UGC: Showed nice balance and was quite mineral-driven.

La Parde de Haut-Bailly, Pessac-Léognan 40% Cabernet Sauvignon, 40% Merlot, 20% Cabernet Franc. A very elegant wine, with great red berry aromas and flavors.

Château Haut-Bailly, Pessac-Léognan **+ 62% Cabernet Sauvignon, 36% Merlot, 2% Cabernet Franc. 7,000 cases produced. MCR: Along with the beautiful fruit nuances that seem to be evident throughout this vintage, this wine displays more grounded notes of tobacco, damp earth and black tea. Full, ripe tannins place this Pessac clearly at the other end of the tasting spectrum from the more elegant 2010 Margaux (note: Angludet, Malescot) but I find it to be delicious. SG: Minerals and pure red fruits. Balanced structure. Fantastic. AP: A must buy! After the duo from Haut-Brion, Haut-Bailly may be the top performer in Pessac, producing wines with a very singular feel. Layers of supple red fruit intermingle with sandalwood accents from oak barrels.

Château Les Carmes Haut-Brion, Pessac-Léognan
SG: Spicy cherry and plum nose, good entry, juicy mid-palate. Tart fruit finish. A powerful wine.

Château Latour-Martillac, Pessac-Léognan
At UGC: This has a nice perfume, good depth of flavor and sweetness under a cloak of tannin. At Joanne: Very sweet fruit flavors. Almost Port-like. May be a good value? SG: Coffee, herbs, spice and dark fruit.

Château Larrivet-Haut-Brion, Pessac-Léognan
At UGC: Black fruit aromas, with a nice palate entry loaded with flavor and a lingering finish. Fresh and vibrant. Could be a sleeper.

Château Malartic-Lagravière, Pessac-Léognan
At UGC: More modern in style, with toasted oak aromas. Smoky, with some meaty flavors. At Joanne: Semi-new wave. SG: Oak dominates this wine's nose. Full of dark fruit and spice.

Château Pape Clément, Pessac-Léognan
Tasted three times, and it was always in top form. TB: Yes, this is made in a ripe, extracted style, but it also shows balance and structure. Flavors include bittersweet chocolate, clove and crushed blackberries. RS: Absolutely pure grapes! Incredible freshness. Hints of clove and orange peel. AP: A must buy! Plush and seamless, so smooth and seductive. Chocolate, dark fruits and velvety tannins caress the palate.

Château Smith Haut Lafitte, Pessac-Léognan
Tasted three times, once at UGC, once at the Joanne tasting and once at the Château. It has tons of mineral-driven fruit on the palate to complement the blackberry fruit flavors. Great freshness, long and balanced. SG: Oak spice, extracted blue fruit, modern. RS: The high-toned dark fruit and tight zippy structure really stand out.

Domaine de Chevalier, Pessac-Léognan
At UGC: Very earthy nose and flavors. Black fruit finish. MCR: Black currant fruits and gorgeous smoky notes, a bit of cedar and violets together on a full-bodied framework with medium+ tannins. Very nice minerality. AP: This wine is packed with deep, rich red fruit, layers of complexity, great minerality and a long, supple finish. Bravo.

The Wines of Clarence Dillon
Le Clarence de Haut-Brion, Pessac-Léognan

La Chapelle de La Mission Haut-Brion, Pessac-Léognan
47% Cabernet Sauvignon, 27% Merlot, 26% Cabernet Franc. Powerful black licorice flavors. Superb concentration. SG: Bright and floral, with lots of cassis. Bright acidity. The tannins are light but polished, with an astringent finish. RS: Deep purple and very fruity, with a good firm finish. Feel the acid! AP: A must buy! This is a stunning wine loaded with aromas of wild raspberry and kirsh, with red berry sorbet on the palate. Great tension and verve.

Château La Mission Haut-Brion, Pessac-Léognan
62% Cabernet Sauvignon, 37% Merlot, 1% Cabernet Franc. Very open and forward. Delicious. TB: A big wine with lots of dense fruit and a long, rich and mineral-driven finish. SG: Floral, with concentrated spice and black-red fruits. RS: Deep, but bright. Naturally a powerful wine that will last a long time. AP: Elegant, sexy and suave, with mashed raspberry fruit and milk chocolate nuances.

Château Haut-Brion, Pessac-Léognan
57% Cabernet Sauvignon, 23% Merlot, 20% Cabernet Franc. Closed at first, but it comes around with airing. TB: Big and powerful, a masculine wine with lots of stuffing and tannin. Very focused. RS: Sweet nose. Loaded with dark chocolate and sweet fruit. Very structured and powerful. AP: Very restrained and closed right now on the nose, but showing darker fruits on the palate.

La Carte de Haut-Brion Blanc, Pessac-Léognan
SG: Waxy citrus nose with a lush mid-palate. Tropical clean finish. RS: Fresh pineapple and white flower notes, crisp, with hints of grapefruit.

Château La Mission Haut-Brion Blanc, Pessac-Léognan
81% Sémillon, 19% Sauvignon Blanc. Tons of spice, with lovelyfigy notes. SG: Tropical nose with a lush mid-palate. Bright acidity. RS: Classic white flowers with great balance. What a wine!

Château Haut-Brion Blanc, Pessac-Léognan

MARGAUX

The consensus was that Margaux produced the overall best wines of 2010. Was it their elegance combined with the power of the vintage? Regardless of what made the wines great, they were, and there are bound to be some great buys.

Château La Mission Haut-Brion Blanc, Pessac-Léognan

Château Brane-Cantenac, Margaux
Château Cantenac Brown, Margaux

Château D’Issan, Margaux

Château Du Tertre, Margaux

Château Dufort-Vivens, Margaux
Bright fruit. Best Dufort ever, says Joanne’s Pierre Antoine Casteja. Fleshy, with good minerality and freshness. A sleeper. We love the label.

Château Desmirail, Margaux
Black pepper aromas and flavors. Nice texture, distinctive and balanced. Will go the distance. A sleeper. SG: Very good, with spice on the nose, a rich mid-palate and a balanced finish.

Château Ferriere, Margaux

Château Giscours, Margaux
71% Cabernet Sauvignon, 29% Merlot. Tasted three times. Classic Margaux nose. Tough back tannins. Showed better at Joanne than at the Château. At UGC: Smoked meat flavors. SG: Bright fruit with chewy tannins. Tart and juicy on the finish.

Château Lascombes, Margaux

Château Labegorce, Margaux
Their best ever. Quite sexy, says Clyde. SG: Chalky nose with cassis and mineral. RS: Ripe! Good, creamy mouthfeel with rounded fruit. AP: Michel Rolland’s fingerprints are all over this wine. It has a seamless entry onto the palate, which shows good purity of fruit and suppleness. I get crunchy red fruit with pretty minerality. A very impressive value.

Château Kirwan, Margaux
50% Cabernet Sauvignon. 35% Merlot. 9% Cabernet Franc. 6% Petit Verdot. At UGC: Aromatic, bright, perfumed nose with bright fruit. Sweet and lush, with rich cassis. Supple and structured.

Château Marquis De Terme, Margaux
66% Cabernet Sauvignon, 30% Merlot, 4% Petit Verdot. TB: Sexy and lush upfront. Lots of minerality; red currants and spice. Fruit is pure and tannins are integrated and firm. SG: Rich cassis, raspberry and spice. Polished tannins with bright acidity. RS: Pretty strong black currant. Sweet cassis. The tannins aren’t hard at all.

Château Malescot-St-Exupéry, Margaux
90% Cabernet Sauvignon, 7% Merlot, 3% Petit Verdot and Cabernet Franc. Noted negociant Pierre Lawton says, “Perhaps the best young Bordeaux I have ever tasted.” TB: I was impressed by the purity of fruit and focus. SG: 100% new oak. Spicy, with a slight ginger note, minerals and rich cassis. The density of the fruit balances the high tannins. AP: Fruit! That’s the first thing that comes to mind upon smelling and tasting this wine. It’s packed and oh-so-prettly, with tons of black cherry and notes of minced meat. So fresh. Only 13.5% ABV.

Château Marquis D’Alesme, Margaux
70% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot and Cabernet Franc. Spicy cassis flavors. It gained some weight, and is now thick and rich, with a great finish. SG: Cassis-driven nose and spice that dominates the palate.

Château Malescot-St-Exupéry, Margaux
55% Cabernet Sauvignon, 30% Merlot, 15% Petit Verdot and Cabernet Franc. This has a lush texture, with meaty undertones on palate. TB: Another seamless wine that shows lush black cherries, mocha and spice. The wine is velvety on the mid-palate with silky tannins. SG: Mint and cocoa, with cassis and spice on the palate and finish. AP: Seamless and plush, with hints of chocolate and mint on the nose and chocolate-covered cherry flavors on the palate. This wine is hedonistic, sexy and tough to spit out. MCR: Full and lush, with violets, cocoa, black cherry, plum. Full-bodied, with medium+++ very fine tannins. Finishes with a gorgeous hint of almond blossom. Elegant and classy.

Château Marquis De Termes, Margaux
RS: Lots of wine here. Big fruit. AP: After the Rauzan-Ségla, this was the best wine at the Margaux UGC tasting. Tons of wild raspberries, with a touch of fresh cream on the palate. MCR: Crushed raspberries, black cherries and spicebox notes, with a hint of herbal elixir. Full-bodied, with medium+++ fine tannins. At once both elegant and formidable. An intriguing wine that really displays wonderful balance between fruit, acidity and tannins. One of my favorite 2010s.
Château Pouget, Margaux  
66% Cabernet Sauvignon, 25% Merlot, 9% Cabernet Franc and Petit Verdot. Pretty nose of black cherry that follows to the nice, long and lingering palate. Not pushed.

Château Prieuré-Lichine, Margaux  
SG: Lacks fruit. Tannins and wood dominate the finish. Spice and cassis.

Château Rauzan-Gassies, Margaux ½*V  
Good flavor, clean, not pushed. SG: Spice and cocoa on the nose. Lots of rich, juicy fruit. A value pick!

Château Rauzan-Ségla, Margaux **  
Great nose. Red berry fruit. Silky texture. Good every year. Seamless. SG: Elegant nose, with spice, cassis and lovely texture. RS: This has a great perfume and middle fruit. Elegant and pure. Lovely tannins. A top pick.

Château Siran, Margaux *V  
At UGC: A big wine. Old school. Well made. MCR: Crushed blackberries, wet stone, very exotic bouquet of spices and black licorice. Full+ bodied, with strident, somewhat coarse, rustic tannins, but full of character. Great acidity too; it should age very nicely.

Château La Tour De Mons, Margaux ½*V  
Big on the palate, but rather elegant, with cherry and blueberry notes and minerality. Not super deep. TB: Sweet red cherry fruit, with a soft, lush mouthfeel and fresh, sweet tannins. SG: Cassis, mineral and spice. Elegant mid-palate. Could be a sleeper.

ST-JULIEN  

The usual suspects performed well in this small appellation, with a few sleepers mixed in among a few disappointments.

Château Beychevelle, St-Julien  *  
At UGC: Cherry cola aromas and persistent black fruit flavors. Sweet upfront, tannic at the end. RS: Elegant, fresh nose, but a little short.

Château Branaire-Ducru, St-Julien  *½+  
Nice, silky and long. Spicy and lively, this tastes pure and fresh, with a great finish. SG: Pretty nose of pure red fruit and spice. Velvety cherry mid-palate. Seamlessly balanced finish.

Château Lagrange, St-Julien  
Quite an exotic wine. Perhaps a bit over the top.

Le Petit Lion du Marquis de Las Cases, St-Julien  
Some malty aromas, with good depth of flavor on palate. Slightly woody impression at the back. Tannic.

Clos Du Marquis, St-Julien  *½  
SG: Elegant nose with red fruit. Rich texture of cassis and spice. RS: Deep blood red, meaty nose, with scents of sweet violets and roses. AP: This wine has great length and body as well as superlative balance. It's definitely built for the cellar and will reward handsomely in 20 years.

Château Léoville-Las Cases, St-Julien **+  
Cola and black cherry aromas. Tons of chocolate and spicy red fruit flavors. SG: One of my top five wines of the vintage. RS: Exotic, layers of sweet raspberry fruit, stern but with viscosity. A great wine, but you have to be young so you can enjoy this wine in 30 years.

Château Gloria, St-Julien *+V  
Spicy, classic sweet red berry aromas and flavors. An elegant wine. SG: Sweet fruit, naturally extracted. RS: Very nice, high-toned and solid. Could be a value.

Sarget de Gruaud-Larose, St-Julien  *V  
RS: The great nose of Gruaud. Good grip and deep fruit. Hints of passion fruit. Still elegant, with good power. Very approachable. AP: I was stunned when I tasted this; I would be hard pressed to distinguish it blind from its big brother.

Château Gruaud-Larose, St-Julien  **  
66% Cabernet Sauvignon, 28% Merlot, 6% Petit Verdot. Extremely sweet, fruity aromas and tons of spicy, toasty, minty flavors. Delicious. RS: Deeper, richer and more structured than the Sarget. Exotic black fruits. AP: There is so much bright raspberry gelatin-like fruit here. This is bright, fresh and seamless. Outstanding.

Château Léoville-Poyferré, St-Julien  **  
61% Cabernet Sauvignon, 30% Merlot, 6% Petit Verdot, 3% Cabernet Franc. Quite flamboyant and fresh. A vibrant wine, with some tough tannins at the back. TB: Sexy and exotic, showing a fleshy, fat, sweet mid-palate and ripe, lush tannins. SG: Sweet cassis finish with lingering spice. RS: Exotic raspberry. Very good. Rich and long in the mouth, with a silky
textured and good viscosity.

Château Langoa-Barton, St-Julien  **V
73% Cabernet Sauvignon, 17% Merlot, 10% Cabernet Franc. Sweet and fresh with black cherry flavors. The usual elegance of this wine fits perfectly with the hardness of the vintage. TB: I liked this as much as the Léoville. It's made in a more approachable style and should be a good "earlier" drinker. AP: A more feminine wine than the Léoville-Barton, with super bright, crunchy cherry fruit. Very fresh and long.

Château Léoville-Barton, St-Julien  **
77% Cabernet Sauvignon, 21% Merlot, 2% Cabernet Franc. Tasted three times, and it was always rich and powerful. Great black fruit. Big, Dark, strong palate. TB: At Joanne this was a big wine—a classic Barton, with lots of freshness and tannin. Will need time in the cellar. SG: Plum. Structured finish with a touch of cocoa. A top pick! AP: Reminds me of the famed 2000 Léoville-Barton. Dark, dusty and chalky, with dark cherry, black walnut and kirsh notes.

Château Saint-Pierre, St-Julien  **
Impressive, delicious wine. Blackberry and spice and everything nice. One of Pierre Antoine's favorites from St-Julien. Good palate impression. Tannins are big, round and serious. SG: Elegant nose of spice and flowers. Bright red fruit, lovely finish. AP: Another stunner from the owner of Château Gloria. Spicy, herbal and racy, with great integration of fruit and toasty oak.

Château Talbot, St-Julien  *½

The Châteaux of Jean-Eugène Borie

Château Fourcas-Borie, Listrac
Formerly Fourcas-Dumont. Sweet and lush. Made in modern style that's ripe and forward.

Château Lalande-Borie, St-Julien  *V
50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc. Red berry fruits. Sweet, vibrant, fresh and pretty. SG: Beautiful berry nose and palate with cocoa and spice. Long, elegant and silky. Could be a sleeper.

La Croix De Beaucailou, St-Julien  *

Château Ducru-Beaucaillou, St-Julien  **
90% Cabernet Sauvignon, 10% Merlot. 8,000 cases produced. This is a huge wine with tons of blueberry aromas. Pierre Lawton thinks this is the best ever from here. SG: Cassis and coffee, tart red fruit and spice flavors.

Pauillac

There are lot of big guns here, and likely some big scores too, but will they be affordable? Many of these wines will need a long time in the cellar.

Château Grand-Puy Ducasse, Pauillac  *V

Château Grand-Puy Lacoste, Pauillac  **
TB: A really great wine; it may be one of the best I've tasted from barrel. Dense and powerful, it shows ripe cassis fruit, espresso bean and chewy, integrated tannins. AP: A must buy! Bright fruit, with precision and elegance found in few wines. Laser beam fruit with supple tannins. Wow! This may be a legend in the making. And it may even be affordable.

Château Haut-Bages Liberal, Pauillac  *
Tasted twice. Fairly tight and unyielding. Some cassis. Need to retaste.

Château Haut Batailley, Pauillac  *½V
Plenty of integrated tannins. Great entry, fine sweetness. Elegant for Pauillac. Well made. This could be a sleeper. SG: Lovely mineral and graphite aromas on the nose that linger with cassis on the finish.

Château Pontet-Canet, Pauillac  **½+
65% Cabernet Sauvignon, 30% Merlot, 5% Petit Verdot and Cabernet Franc. Wow! Pontet-Canet is on a roll. Tasted three times, and each time it was perfect and sexy, with everything in harmony. Very stylish, balanced and fresh. Laser beam fruit. Lovely, open, powerful and dense without being extracted. Long and lush. TB: One of my favorite wines of the vintage. Seamless, sweet, ripe cassis fruit, pure and fresh, with ripe, velvety tannins. SG: Deep and rich on the nose, with heady, pure black fruit, cocoa, coffee and spice. Stylish. A top pick! AP: A must buy! Wild berries, laser beam fruit, good tension and veneer, with a long finish. If you can't afford the First Growth or Super Second, try this. MCR: Ruby red, with plums, cherries, hints of roasted herbs, cassis and tobacco. Wonderful mid-palate richness, with a finish that tapers off with beautiful full+ yet refined tannins and nice acidity to boot. My top pick for 2010.

Château Pedesclaux, Pauillac  *½V
A semi-new wave wine from this up-and-coming star. Lots of fruit. Smells like it could be from Rutherford. Sweet, lush and sexy, with a racy berry nose. Pedesclaux shows the greatest improvement of any classified growth. A value. TB: Very modern in style, but this wine still has balance and freshness. It will be perfect for mid-term cellaring. AP: Shhh! This is a secret. Pedesclaux is an affordable Fifth Growth producing great wines. Their main vineyard is between Mouton and Pontet-Canet.
Château Ormes De Pez, St-Estèphe *V
flavors. RS: Made to age with its high percentage of Cabernet dictating Château Pichon-Lalande, Pauillac **

Château Pichon-Baron, Pauillac **
60% Merlot, 40% Cabernet Sauvignon. Good, clean and inviting, with a good, fresh finish.

Château Pibran, Pauillac
Fragrant, spicy blackberry fruit on the nose and palate. Not too tannic.

Tourelles de Pichon-Baron, Pauillac ½*V
60% Merlot, 40% Cabernet Sauvignon. Cassis and spice on the palate. Slightly green, with long spice on the finish. RS: This has zesty aromas and a lively palate. Good, clean and invigorating, with a good, fresh finish.

Château Pichon-Longueville, Pauillac **
79% Cabernet Sauvignon, 18% Merlot, 3% Cabernet Franc and Petit Verdot. One of the many favorites. Lots of minerals, slate and velvety currants on the palate, with a firm backbone. Should age well. SG: Tannic and tannic with rich blackberry fruit. Long spice and black fruit on the finish. RS: A long aging Lynch.

Château Lynch-Bages, Pauillac **

Lynch-Bages et al.
Château Ormes De Pez, St-Estèphe *V
Production down 20% from 2009 because of May hail. Spicy cedar oak aromas with lots of density and power. Tight at the back.

Echo De Lynch-Bages, Pauillac *
58% Cabernet Sauvignon, 33% Merlot, 9% Cabernet Franc. No new oak. Somewhat tight on the nose. Slowly reveals vivid red and black fruits. Not as tannic as the Ormes. RS: Good mouthfeel. Silky.

Château Lynch-Bages, Pauillac **
79% Cabernet Sauvignon, 18% Merlot, 3% Cabernet Franc and Petit Verdot. One of my favorite Lynch-Bages in years. Lots of minerals, slate and velvety currants on the palate, with a firm backbone. Should age well. SG: Tight and tannic with rich blackberry fruit. Long spice and black fruit on the finish. RS: A long aging Lynch.

Château Lynch-Bages Blanc, Bordeaux *

Château Bernadotte, Haut-Médoc ½*V
RS: Fresh style. Very nice! Could be a value.

Reserve de la Comtesse Lalande, Pauillac *
Great palate entry. Softer than the Pichon, with forward red fruit flavors. RS: Hints of orange peel and passion fruit. Harmonious tannins.

Château Pichon-Lalande, Pauillac **
Super forward and fruity, with opulent Asian spice aromas and latent fruit flavors. RS: Made to age with its high percentage of Cabernet dictating quality and ageability. SG: A top pick!

Château Duhart-Milon, Pauillac *½
Malty aromas and lots of mid-palate sweetness. SG: Dark blackberry nose. Spice and minerals on the palate. RS: Deep, earthen, silky, fresh, long and round.

Château Lafite Rothschild, Pauillac **½+
87.2% Cabernet Sauvignon, 12.8% Merlot. Asian spices on the nose. Big, brooding and slightly closed. TB: One for the cellar. Big, firm and focused, with classic Lafite lead pencil, cedar and minerals. SG: Perfumy nose with black fruit, spice and minerals. RS: Deep. A very long, serious claret with a tight core. Lots of rich black fruit, spice and mineral. AP: Dark and brooding, with crushed black and sour cherries. Layered and very complex. This wine will age forever.

Château Les Forts de Latour, Pauillac **+

Château Latour, Pauillac ***

ST-ESTÈPHE

Powerful wines from a powerful vintage. A few stunning examples, and some great values.

I Left My Heart at Calon-Ségur
Château Cabernet Gasqueton, St-Estèphe *½V
72% Cabernet Sauvignon, 27% Merlot. Sweet, spicy nose with a vibrant palate impression. AP: This wine is great! Spicy, crunchy red fruit, tons of minerality. Elegant and juicy. MCR: For me the revelation of the trip. I had the opportunity to experience this wine for the first time while tasting at Calon-Ségur. Rich raspberry and red berry fruits, a mix of damp earth, exotic Five Spice and a hint of tobacco made for a really dimensional albeit young Bordeaux red. Full-bodied, with lots of promise.

Château Calon-Ségur, St-Estèphe **+ 86% Cabernet Sauvignon, 12% Merlot, 2% Petit Verdot. A totally awesome wine, and one of our favorites of the vintage. Mineral and cassis, with spice on the finish. RS: A really plush nose of ripe, juicy, grapey red fruit. AP: A must buy! Always one of my favorite properties because it always over-delivers for the price. Tons of pretty, crunchy, high-toned red fruit, sandalwood spice and minerals. MCR: Brooding and intense, with a serious mouthful of crushed blackberries, cranberries and stony minerality. Bittersweet chocolate makes a subtle appearance here too. Full++ bodied, and absolutely built for the cellar.

Château Tronquoy-Lalande, St-Estèphe *½V
High-toned blueberry and blackberry fruit. Effusive and attractive. Super ripe. SG: Cassis-driven ripe palate with a structured finish. AP: Reminiscent of cherry cola on the nose, with pomegranate juice and good bitter cherry notes on the palate. Great body. A sleeper.

La Dame de Montrose, St-Estèphe ½* Very extracted. A little pushed. Earthy aromas. RS: Deep raspberry notes. A strong claret, but when will it be ready?

Château Lafon-Rochet, St-Estèphe

Château Lilian Ladouys, St-Estèphe

Château Meyney, St-Estèphe
Strong black cherry fruit aromas and flavors. A big wine. SG: Cherry cola, dark fruit and spice. The finish is long with lots of tannins. AP: Sexy black cherry and black walnut flavors with good density. Yum.

Château Phélan-Ségur, St-Estèphe
Nice coffee, earth, chocolate and black fruit. Old school. AP: Earthy and elegant, this is classic in style with its blackberry fruit and notes of menthol. Great balance and structure.

Cos d’Estournel Portfolio
Château Goulée, Medoc
SG: Tannic and gritty, with ripe fruit. RS: Excellent deep nose, strong but rounded. A touch drying on the finish with a mixture of earth and oak.

Les Pagodes de Cos, St-Estèphe
SG: Ripe, with perfumed cassis fruit and nice spice. Astringent but polished. A good value! RS: Tasty red fruit, good, firm acidity and a lively hint of black licorice.

Château Cos d’Estournel, St-Estèphe

JEAN-PIERRE MOUEIX WINES
These wines were not pushed or over-extracted. Good purity.

Château Puy-Blasquet, St-Emilion
Tight on the nose, but with nice black fruit aromas after airing. Clean and fruity. Well balanced. Should be good value.

Château Bélair-Monange, St-Emilion
Delicious wine with a fine pedigree. Great depth of flavor with the fruit handling the tannins.

Château Plince, Pomerol

Château La Grave à Pomerol, Pomerol
Very good. One of their best ever! Has fine depth of sweet blackberry fruit flavors and a long finish.

Château Latour à Pomerol, Pomerol
Outstanding, long and lush on the palate, with fresh black fruit flavors and fine structure.

Château Providence, Pomerol
A very exotic wine with tons of Asian spice on the nose and some coffee nuances. Toasty. Great upfront, but tight on the back end.

Château Certan De May, Pomerol
Coffee and tobacco aromas. Good entry, though tough on the back palate.

Château La Fleur-Pétrus, Pomerol
A star of the vintage. Black cherry aromas with toasty oak nuances. Long and luscious. TB: Upfront this wine is open, fresh and clean. Lots of fruit and length. AP: A must buy! I believe this may be one of the top five or six wines of the vintage. Super sexy, with bright red cherries on the nose, and then a cascade of intense red fruit on the palate. Wow!

Château Hosanna, Pomerol
Exotic and spicy. Hard to taste. Judgement reserved for the time being.

Château Trotanoy, Pomerol
Big in every respect. Very spicy, with some clove and cinnamon. Great body. Sweet and long. One of Trey’s top wines. Aromatic, spicy, with sweet fruit and lots of well-integrated, fresh tannins. Should age well.

JEFFREY DAVIES SELECTIONS
There were some very intense wines from this négociant. Some were outstanding, others a bit too over the top.

Château Le Thil Comte Clary Blanc, Pessac-Léognan
Some fig flavors with a clean, citric finish. A value?

Château Le Thil Comte Clary Rouge, Pessac-Léognan
Quite a nice, mineral-driven wine with forward sweet fruit flavors.

Château Gironville, Haut-Médoc
Near Paloumey and Macau. Smoky, toasty aromas and bacon nuances on the palate. Quite sexy. Could be a good value.

Château Belle-Vue, Haut-Médoc
One of our favorite properties, from vineyards near Giscours. Sexy, spicy, fresh and vibrant. 20% Petit Verdot. Should be a good value.
Château Le Crock, St-Estèphe *+V
From the Poyferré team, this has toasty vanilla oak aromas and flavors, with lush, ripe, sweet fruit. This Château has been doing well lately.

Château Arnauton, Fronsac *+V
Another super value property—we sold tons of the 2009. This wine has tons of forward fruit and superb balance.

Château La Mouleyre, Côtes de Castillon  *
From just one hectare of vineyards. Blueberry and violet aromas and flavors dominate this wine. Some smoky, toasty nuances, too. A value!

Château De Chambrun, Lalande-de-Pomerol  *
Licorice and anise on the nose and palate. Has power, with a lot of sweetness on the palate.

Château Corbin, St-Emilion  *

Clos de La Madeleine, St-Emilion  *½

Château La Fleur Morange, St-Emilion  *+V
Mineral and iron undertones on the nose. Tons of fruit. A bit pushed, but very interesting. Depends on the price.

Château Bellevue, St-Emilion  *½+
98% Merlot, 2% Cabernet Franc. This property was bought by Hubert de Boüard in 2008, and he is successfully restoring it to its former glory. Toasty and silky in 2010. TB: Shows lots of dark chocolate, chewy currant fruit and minerality. Big and thick, but still fresh.

Château Angélus, St-Emilion  **+
55% Merlot, 45% Cabernet Franc. 14.8% ABV. Black cherry and vanilla oak. Layered and structured. TB: Inky. There’s lots of Cabernet Franc in this wine, which is most evident on the mid-palate, providing it with a spicy backbone. It also shows fresh crushed blackberries, cassis and chewy tannins. RS: Good structure to go with the big fruit. Not overdone in any way. Not as wildly exotic as in the past.

Château Bellevue, St-Emilion  *½+
98% Merlot, 2% Cabernet Franc. This property was bought by Hubert de Boüard in 2008, and he is successfully restoring it to its former glory. Toasty and silky in 2010. TB: Shows lots of dark chocolate, chewy currant fruit and minerality. Big and thick, but still fresh.

Château de Fonbel, St-Emilion  ½*
Lots of sweetness and fine texture on the palate.

Château Simard, St-Emilion  *V
80% Merlot, 20% Cabernet Franc. Alain Vauthier bought this property in 2008. Good black fruit flavors and a long, lingering finish. A value.

Château Moulin St-Georges, St-Emilion  *
Intense blackberry aromas that follow to the palate. A big wine; it will need years to soften.

Chapelle D’Ausone, St-Emilion  *½
65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon. Only 500 cases produced, so this may be very hard to find. Lush texture and a long finish. Very good. Superb sweetness.

Château Ausone, St-Emilion  **½+
55% Cabernet Franc, 45% Merlot. 1,500 cases. A refined and elegant wine. TB: Finesse meets power. This has a velvety mid-palate with dense, sweet fruit. An amazing wine with beautiful purity. AP: Beautiful, with gorgeous red fruits. Elegant, complex and precise. This wine feels like a fine red Burgundy in the way it expresses its bright red fruit.

Château Barde-Haut, St-Emilion  *
90% Merlot, 10% Cabernet Franc and Cabernet Sauvignon. This huge wine is black in color and somewhat extracted. TB: Lots of juicy, dense black cherry fruit. It’s not overdone, but it comes close. The tannins are present but integrated and ripe.

Château Beauparlese, St-Emilion  *
The entry is fine, but the back end is a bit overdone. SG: Fragrant raspberry and dark cherry. Rich fruit finish with cocoa and spice.

Château Beaumes de Venise, St-Emilion  **
Great nose, like black cherry cola. Fresh. SG: Spice, plum and floral aromas and flavors. Bright finish. Very nice. These guys are on a roll.
Clos Fourtet, St-Emilion

Nice nose. Elegant and restrained, with good texture and mid-palate fruit. Finishes with round, long tannins. AP: Atypically elegant for St-Emilion, this wine displays beautiful, complex cherry and wild berry fruit, as well as subtle spice notes.

Château Canon, St-Emilion

Restrainted, great texture. Spicy, cherry fruit. Earthy. Finishes clean, with length and spice. SG: Fragrant, perfumy nose, red fruit.

Château Figeac, St-Emilion


Château Fleur Cardinale, St-Emilion

70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon. Tasted several times. A property to watch. Boysenberries abound with undertones of ginger on the nose. Very balanced. Solid.

Château Fombrauge, St-Emilion


Château Fonplégade, St-Emilion

This was our first visit to this beautiful property, which sits below Canon on the hill. 2,000 cases. Pure fruit with mineral undertones. Could be a sleeper. TB: Plummy aromas and dense fruit. One for the cellar.

Château Grand Pontet, St-Emilion

Blackberries, blueberry, violets. Good palate and finish. SG: Floral, with ripe, rich blue fruit and good structure.

Château Larcis Ducasse, St-Emilion

A property to watch. Super sweet with chocolate undertones. TB: More delicate than others from the Right Bank. Pretty aromas of violets and spice, lots of finesse and charm with a firm backbone and ripe tannins.

Château L’Arrosée, St-Emilion

SG: Cocoa and raspberry-cherry nose, juicy fruit and balanced acidity. Bitter chocolate finish.

Château La Dominique, St-Emilion

This property is on its way back to greatness. Very pure blackberry on the nose. Super sweet and focused. Great length.

Château La Confession, St-Emilion

Could be a value. Lots of black fruit flavors. Fine length.

Château Larmande, St-Emilion

Very well made, with bright blackberry aromas and flavors.

The Perse Wines

Château Monbousquet, St-Emilion

Smoky, toasty, blueberry flavors. Fine sweetness on the palate. RS: Hugely ripe, but pulls it off.

Château Pavie Decesse, St-Emilion

Hard to taste at this point. Tons of oak and tannins right now.

Château Pavie, St-Emilion

Power, black fruit. TB: In that extracted, inky style, but I found this wine to have fine balance, freshness and charm. It is intense but not over the top like some others from the Right Bank. SG: Raspberry and cherry with hints of cola and coffee.

Château Quinault “L’Enclos,” St-Emilion

Intense, but balanced. SG: Vanilla and cherry spice, with a bright finish.

Château Pavie Macquin, St-Emilion


Château Rol Valentin, St-Emilion

Tasted several times with varying results. Some smoked meat aromas. Sweet middle and firm tannins at back. Should be an ager?
10 Bordeaux

Château Soutard, St-Emilion *V

Château Le Bon Pasteur, Pomerol *+
A good wine made in the international style. Delicious. SG: Bright raspberry coulis fruit and chocolate.

Clos L'Eglise, Pomerol
A huge wine with tons of tannin. Quite tight. Hard to judge.

Château Clinet, Pomerol **
85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc. This property is back to fine form. The wine is super rich with great texture on the palate. Tons of fruit in the middle covers the tannins.

Château L'Enclos, Pomerol *V
95% Merlot, 5% Cabernet Franc. We loved the 2005 version, and this is even better. Vineyards near Feytit-Clinet. Plenty of power here. An old school Merlot. Should be a value.

Château Feytit-Clinet, Pomerol *½V
Reminiscent of the 1970, of which Clyde bought eight cases. This wine is fruity, with a superb palate impression and the tannins are hidden behind the layers of fruit. Could be a value, but it will surely cost more than the $5 a bottle Clyde paid in 1972.

Château La Violette, Pomerol *½+
100% Merlot. Only 200 cases made. This is Le Gay’s big brother. RS: The grapes for this wine are picked berry by berry. It is the essence of ripe and elegant. So pure. Loaded with black raspberry fruit. A great wine.

Château Pétrus, Pomerol **½ or ***
100% Merlot. Only 200 cases made. This is Le Gay’s big brother. RS: The grapes for this wine are picked berry by berry. It is the essence of ripe and elegant. So pure. Loaded with black raspberry fruit. A great wine.

Some outstanding wines from these two Right Bank regions, but the Merlot grapes suffered some damage. They may be a step behind the 2009s?

La Fleur de Bôiard, Lalande-de-Pomerol *V
85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon. Smoky, toasty aromas and boysenberry flavors. Great palate entry, but a bit tough on the back end.

Le Plus de La Fleur de Bôiard, Lalande-de-Pomerol *
100% Merlot. Big and oaky. Full throttle. This super ripe wine will be a long-term ager.

LALANDE-DE-POMEROL & POMEROL

—

The spectacular blue clay soils found only at Château Pétrus.

Our Last Stop: The Von Neipperg Collection

Clos Marsalette Rouge, Pessac-Léognan *V
50% Cabernet Sauvignon, 45% Merlot, 5% Cabernet Franc. A bargain. Sexy, with licorice aromas, blackberry flavors and good minerality.

Château D’Aiguilhe, Côtes de Castillon *V
80% Merlot, 20% Cabernet Franc. Sweet middle, pretty powerful, good. Well made, with the tannins in control and layers of complexity.

Clos de L’Oratoire, St-Emilion *
95% Merlot, 5% Cabernet Franc. Very sweet and lush, with good balance and length.

Château Canon-la-Gaffelière, St-Emilion *½
55% Merlot, 35% Cabernet Franc, 10% Cabernet Sauvignon. The 2010 had a pH of 3.55—it’s normally 3.80! Violet and clove aromas follow to the palate. Toasty nuances and a lingering finish.

Château La Mondotte, St-Emilion **
80% Merlot, 20% Cabernet Franc. The pH was only 3.25. This is a powerhouse wine for cellaring. Big, but balanced and even a bit sexy—if you can afford it.
Château Petit Village, Pomerol  *½
SG: Cocoa and spice on the nose. Plum and spice on the palate, with bright acidity and slightly floral, plummy notes on the finish. RS: Really attractive with lots of focused fruit. Not abrasive. AP: Seamless milk chocolate nose with chocolate-covered cherries on the palate. Supple and smooth; this was a hard wine to spit out.

Château Rouget, Pomerol  *+V

**SAUTERNES**

Another great vintage that Bill Blatch calls the prettiest ever. We tasted only a few this trip. Here are reviews for some of our favorites. For reviews of all the Sauternes we tasted, visit our blog, Uncorked, at Blog.KLWines.com.

Château Doisy-Védrines, Sauternes  *1/2

Château Doisy-Daëne, Sauternes  *
Racy, spicy wine. One of our usual favorites. Quite sweet on the back palate. SG: A riper, more tropical style for Doisy-Daëne.

Château de Fargues, Sauternes  *1/2+
Very powerful. Honeyed, thick and delicious, with a good kick of acid. SG: A fragrant, pretty nose with citrus and spicy floral scents. Ripe texture. Unreal!

Château Guiraud, Sauternes  *

Château Lafaurie-Peyraguey, Sauternes  *1/2
Pineapple and citrus aromas and flavors. Spicy undertones. Creamy, with fine acidity. Very good.

Château La Tour Blanche, Sauternes  *
Very rich and powerful, though quite lush on the palate. SG: Tropical nose, bitter finish.

Château Rayne Vigneau, Sauternes  *
A very rich style of Sauternes. Some lychee nut aromas and coconut flavors.

Château Suduiraut, Sauternes  **
SG: Rich and voluptuous with a full botrytis Sauternes nose and heady peach and citrus rind scents. RS: Sweet honey, lovely fresh pineapple. Elegant. The best we tasted on the trip.

“Bill Blatch calls the 2010 vintage of Sauternes the prettiest ever.”