Bordeaux 2006 Vintage Report:

“And the Winners Are...”
or
“2006: Quality Varies While Values Abound”

“...better than 2005?? Impossible, you say! BUT well into the vineyard year, it was a distinct possibility.”

One of the coldest Winters of the last 25 years resulted in a late healthy budding; then a warm, dry, almost frost-free Spring quickly caught up with the lateness and the result was a regular, efficient, on-time flowering; an almost brutally hot, dry 1995ish June and July gave the naturally spaced-out bunches the initial concentration that certainly accounts for the high sugars we would see at the end. We were well on our way to another great vintage. Then the year started falling to pieces. A cool, damp August swelled and weakened the grapes. Followed by a searing heat-wave that returned for the first 10 days of September. While the dry whites and some earlier reds could be picked in an ideal phase of re-concentration, the other grapes still on the vine suffered from a combination of extreme heat after the dampness and rot reared its ugly head.

--Bill Blatch 2006 Report

They are Alex Brisoux (first trip to Bordeaux to taste new wines), the cagey veteran Ralph Sands (his 32nd trip to Bordeaux-and tasting new wines since 1990) and myself (Clyde Beffa- tasting the new wines since 1985). We were in Bordeaux for ten days and tasted hundreds of wines. We tasted mostly the 2006 vintage but also some ultra fine 2005 Bordeaux and some excellent 2004 wines (don't miss these beauties that are arriving daily). The pace was brutal for Ralph and I, but a piece of cake for the young Brisoux. We usually started tasting by 8 a.m. and usually did not finish until around 7 p.m. Black teeth and tongues and quite tired palates by the evening meal.

We found the 2006 vintage relatively easy to taste, but not as easy as the very opulent 2005s. They were far easier on the palate than 1986, 1988, 1996, 1998 and 2002. On average the wines were finely structured, with a more classic style, like 2004, but with a bit more finesse and elegance.

I think Bill Blatch summed it up (and we again thank him for his outstanding vintage reports all through the years): "So, we may have missed making another '05, but in the end some very good wines have been made. The reds, especially those Merlots that were ripe when the rot-risk arrived and those Cabernets that could wait until October, fine yet sturdy, gentle but high in alcohol, displaying a tensile kind of minerality which presumably will become the fruit character of the vintage. Of course, until August, the vintage was looking superb, and all the benefit from such a fabulous early Summer could not just be wiped out by a few problems at the end. Without the great Winter, Spring, and early Summer, we would have had a weak vintage rather than a weakened strong one."
Brief Overview

The 2006 vintage started along the same path as the 2005 and could have been a touch better in the vineyards until August. Whereas 2005 was a dream vintage for vineyard managers and cellar masters, 2006 would prove to be quite difficult especially during the last two months of the grapes cycle. Extra work was required in the vineyards, and timing for picking the grapes was critical. To wait or to pick—that is the question! Jean Luc Zuger, the outstanding winemaker/owner of Male Scot Ste-Exupery summed up his feelings by stating: "It is better to pick ripe grapes under the rain, than to pick green grapes under the sun." He waited and picked on Sept 24th in the rain, and he made a fantastic wine. In general, it seems that the astringency of the tannin in 2006 comes more from the skins than the pips of the grapes.

Pages 4-16 are devoted to tasting notes by region and properties, in alphabetical order. We have included our impressions of each region in a short paragraph above the tasting notes. Whereas the 2005 vintage was top quality in all of Bordeaux, from the small properties to the First Growths, not true in 2006. Quality varies between properties in all communes. Maybe Pomerol or white Pessac-Leognan gets the nod for best commune, however the quality there also varies between estates.


“The last two vintages share the double phenomenon of unusually cold winters and very hot summers. The return of El Nino has certainly something to do with it. The last El Nino year was 1998, and bears many similarities to 2005 and 2006, with the prolonged winter frosts and the long summer heat-waves. Global warming may have something to do with it too. The main cause for concern was not the temperature, but rainfall. Bordeaux has suffered from drought conditions since spring 2003, it has endured the record heat of 2003 and the lack of rainfall in 2005 set a record. The winter of 2005/6 was a little wetter than the previous four years, with rainfall just over the average for November, December and January, but then there was a seriously dry and cold February. This was better than the two previous winters but not enough to replenish the water-tables.”  --Bill Blatch 2006 Report

The very cold winter did manage to kill all the bugs and keep the sap down in the vines so that spring frost was never a big worry in 2006—though there was some localized frost in the North Médoc, the South Graves, and parts of the right bank. And the March rains helped put some moisture into the soils.

April in the vineyards is a time that the embryo bunches can be approximately counted, and it quickly became clear that the “sortie” was not going to be very big, just like in '02 and '03. Vigneron says that the vine makes its mind up about its next year's bunches in the August of the previous year, and in August 2005, they said that the vine was thinking about its own survival against the drought, not about its reproduction for the following year. Hence the low “sortie.”

Summertime 2005

May brought excellent weather for the vines in 2006. It began and remained warm and there were some nice May showers. The lateness of the budding had been caught up with this warm weather and flowering took place in early June, which was mostly dry and warm to hot. But there were no violent hailstorms, which normally occur during hot months (VinExpo 2003 storms come to mind). The main feature of July was pure heat and drought. It was the hottest July since 1950 and the second-hottest single month after August 2003, since records began. The heat-wave started July 1 with a two-day blast of 35°C and finished the month with 19 consecutive hot days, the longest heat-wave on record. 2006 was shaping up to be a great vintage.

Then it happened: From August 1 throughout the rest of the month the high pressure subsided. A whole series of weak depressions settled over Europe. Hot August nights and the dog days of summer turned out to be dull, drizzly, and cool days. There was not much rain and not much sun. What a terrible month to be vacationing at the beach! The effect on the grape bunches was very obvious. The grapes swelled from tiny hard berries at the end of July, especially after the locally heavy rain August 27 to 29. The wind and the sunny days returned 30-31 and prevented widespread rot problems. Cool Julys happen in Bordeaux (1998 and 2004) but cool Augusts never happen. In the space of a month, the mood had gone from making another '05 to saving the vintage. It was now essential to get some good dry weather.

The September and October Harvest

Just like 1996, the weather changed on September 1, and the temperatures spiked into the 30s (86-96 degrees Fahrenheit) providing the hottest series of September days since the scorcher year of 1921. However, in 1996 the nights had been cooler and in 1921 Bordeaux resembled the Mohave Desert. In 2006, the damp August weather had taken its toll on the grapes and there was some rot. Also the September nights were damp and warm-rot was never far away. Great weather for mushrooms, but not grapes.

Some of the early Pessac-Léognan whites started their harvest at the end of August, but most started in the first ten fabulous days of September and most had finished by the time the weather changed on the 11th. Some Sauternes vineyards had to do a negative harvest to eliminate the “bad rot” grapes. This negative harvest means harvesting and dropping the rotten grapes instead of picking the healthy grapes.

The red grape harvest started around September 11 with the early-ripening estates in Pomerol and Graves picking their Merlots. Most of Médoc and St-Emilion followed the next week. Then a series of storms came through from the 11th to the 25th, accounting for a lot of rain. Up until that time, the effect of August could well have been compensated by a fine September and the vintage could still have been a great one. The September rains were as they say "the straw the broke the camels back." The Merlots couldn't handle the rain, and they started to rot—it was a race against time. Then the Cabernet Francs had to be picked in less than ideal conditions.
Attention then shifted to the sturdy Cabernet grapes. They had swelled in August but were re-concentrated in early September. They swelled again during September rains but showed very little signs of rot. The last week of September and first week of October were fair and relatively warm. The best Sauternes botrytis appeared in early October. October in general was a very warm month-setting a record. “If the final week of October, permanently and uselessly sunny and warm (20-25°C) had come in place of the middle week of September, we would have had a stunning vintage. It was not to be. Bordeaux has had a lot of luck with its Septembers in the 2000s and one day that luck had to run out.” --Bill Blatch 2006 Report

The Wines: Yields and Quality and PRICES

Perhaps the best overall wines of 2006 are the dry white wines-mostly picked under ideal weather conditions of early September. The cool August helped to preserve their acidity and freshness. The Sauvignons are very much like kiwi wines. The Semillon grapes were a bit weaker. We loved the whites; they were fresh, crisp, clean, and super delicious, better than 2005s because of the crisp acidity and freshness.

The red wines were quite variable, from the outstanding early picked Merlots from Pessac-Leognan and Pomerol to the finely constituted Cabernet Sauvignons picked in mid October. Some later picked Merlots and Cabernet Francs suffered. It seemed there was less Petit Verdot in the first wines this year. Natural alcohol levels were high (13+) because of the lower yields and a low water table. 2006 was another year where reverse osmosis machines of the 90s were not used (eight years in a row). We did not find too many over extracted wines. It was not a year to try to extract too much from the grapes with their bitter skins and pips. The Cabernet Sauvignons in general fared better than the later picked Merlots.

Yields for the red wines were generally lower than the already short 2002s, 2003s and 2005s. Watch out for allocations! Which year does this 2006 remind us of? They were similar to 2004 with more finesse. Some have the characteristics of the 1996 Cabernets and some are like the 1995 Merlots. How about 50% 2004 (with more polish) combined with 25% 1996 and 25% 1995 (with ten years of better winemaking practices). 2006 is more classic and less opulent than 2005. We found some mid-palate hollowness in some wines, but many outstanding wines were produced.

Sauternes has done another good job considering all the problems the weather presented. Just like the reds, this vintage will possibly be associated en primeur more with its problems than its successes, but it is certainly a candidate to secure its place in the ‘98, ‘99, ‘02, ‘04 league of “very good vintages” rather than the “great vintages.”

AND the prices you say?? The $64,000 question no doubt. The producers did not mention 2004 vintage prices as a benchmark, but rather spoke in terms of the prices of 2005! That is a bad thing as the prices for many of the top 2005s were out of this world and we lost a lot of good regular Bordeaux clients because of it. As the days wore on during the trip, most producers said both the quality and the prices of 2006 would not be as high as 2005. But the question is how much will they come down? Some of the non classified growths have already opened their prices and the range is about 5% to 15% less than 2005. We need the big boys to open their prices much more than 25% below 2005 levels if we are to have a futures campaign.

Most of the 2005 wines went to the UK where investors are still buying up everything available. The UK will not be a big player in 2006 Bordeaux and the USA will balk at prices closer to 2005 levels than 2004 levels. Our dollar is not helping. The US was priced out of the 2005s somewhat, although K&L managed to sell quite a bit.

The high prices for 2005 Bordeaux have had a direct backlash on older vintages of Bordeaux. Prices for good vintages from the 1970s, 1980s, 1990s, have skyrocketed. K&L stance on 2006 Bordeaux: The vintage offers some very fine wines, and if they are priced correctly, maybe we can have a futures campaign and bring some of our good clients back, who abandoned ship during the 2005 campaign. Both K&L and Bordeaux needs a broad base of customers who enjoy drinking fine wine, not hoarding it like some speculators did and are doing with the 2005 vintage.

--Clyde Beffa, with help from Ralph and Alex, April 27, 2007

We (Alex, Ralph and I) tasted this 2006 vintage from March 28th through April 6th. We tasted at the properties, which is the best way to judge the wines. Of course, that entails quite a bit of driving to the various châteaux, but once there we can taste a recently prepared sample with someone who knows the wines very well (owner or director or cellar master). We also tasted at the big Joanne (negociant) tasting on April 3rd. This is the second best way to taste the vintage, as the staff of Joanne brought all the wines to us as while we sat in a perfectly comfortable atmosphere with the temperature set at 20 degrees Celsius (68 degrees Fahrenheit) and the wines all served at 18 degrees. It was just the three of us in a room with no distractions for six hours, tasting 175 wines. We also tasted at several other negociant offices such as LD Vins, Bordeaux Millesime, Mahler Besse, Company Medocaine, Barriere, etc. And of course we attended the UGC tastings where a specific château pours all the wines of a region such as Médoc or Pomerol or St-Emilion.

Even though we spent eight solid days tasting, we were only able to taste some wines once. It is hard to judge a new baby with only one taste, so we are putting our impressions of the wines tasted at that time. These young wines were changing daily, so take our notes “with a grain of salt.” What we do bring to the table is many years of doing these tastings (Clyde since 1985 and Ralph since 1990), so we have experience tasting young Bordeaux and forming opinions quickly. Here are notes on about 250 wines, however, we tasted many more.

** to *** Outstanding to Classic wines. Best of the vintage

* to *1/2+ Very good to excellent wines

½* Good wines—could be values
2006 BORDEAUX VINTAGE REPORT

Bordeaux Blanc, Graves, and Pessac-Léognan

Blanc/Rosé

2006 is one of the best recent vintages for the white wines of Bordeaux. Most of the grapes were harvested under ideal conditions before the rains of September. They are very fine acidity and a zippiness that reminds one of some New Zealand whites. Clyde prefers these wines to 2005, which he found to be very good, but a touch ponderous. These wines are every bit as good as 2004 and 2002 and will be thoroughly enjoyed in the years to come. It will be interesting to see the pricing on these wines. In the meantime, enjoy your remaining bottles of 2002, 2004 and 2005.

S de Suduiraut, Bordeaux


Lynch Bages Blanc, Bordeaux

They picked this wine like sauternes-going through the vineyards eight times to get the best grapes. 40% semillion and sauvignon blanc and 20% muscadelle. 50% new oak. Burnt toast and oaky nuances on the nose. Rich flavors with citrus notes. Quite dry finish. * RS: High tones bright fruit of lemon-lime and white flowers-nice and clean. AB: Sweet entry, nice apricot fruit, limy orange acidity, excellent finish.

Pavillon Blanc de Margaux, Bordeaux

50% of normal crop. 15° natural alcohol. Superb from the color to the nose and through the finish. Very limited availability. ** RS: Brisk, crisp and very strong, this will be a long distance runner-put away!

Cantelys Blanc, Pessac-Leognan

Situated right next to Smith-Haut-Lafitte and owned by the Cathiards, these fine wines fly under the radar. Pear and lemon meshed aromas. Good palate entry. Creamy and delicious. * RS: I agree totally. Impossibly made and a consistent source for great value in serious Bordeaux Blanc.

Carbonnieux Blanc, Pessac-Léognan

At Joanne-good upfront-citric finish. Touch of oak evident. Could be very good. At LD Vins-more oak showy through on nose and palate. Retaste later. International style. *

Couhin Lurton, Pessac-Léognan

Superb wine with pear aromas and flavor backed by crisp acidity. *+

Domaine de Chevalier Blanc, Pessac-Léognan


Haut Bergey Blanc, Pessac-Léognan

65% sauvignon blanc and 35% semillon. Very citric on nose and palate. Clean, long, refreshing. * RS: Loved it! Lively and super fresh!

Haut Brion Blanc, Pessac-Léognan

A normal 39 hl/hectare. 56% sauvignon blanc and 44% semillon. Cinnamon, clove, pear aromas. Great spice on the palate. Tremendous length-fabulous wine. Will be $$$ if you can find it. * 1/2 RS: The chance to taste this is why you stay in the wine business!

Laville Haut Brion, Pessac-Léognan

86% semillon and 14% sauvignon blanc. More closed up on the nose. Reserved at this time, but the lemon/lime flavors are refreshing. Seems like alcohol is high but finishes very clean and crisp. * RS: Just a touch ore angular than HB and a great long ager. AB: WOW! Aromas of pear/peach, chalky/mineral, nice acidity, long clean crisp finish. A favorite.

La Louviere Blanc, Pessac-Léognan

As usual, this wine is lovely and balanced with fine upfront fruit sweetness and lingering finish. *

Latour Martillac Blanc, Pessac-Léognan


Malartic Lagraviere Blanc, Pessac-Léognan

At Joanne-almost meaty and great pear nuances upfront. At LD Vins-plenty of acid on the palate and lots of lemon-lime flavors. Should be good. + RS: Finely focused, limy and long finishing.

Pape Clement Blanc, Pessac

We somehow missed tasting this wine-should be great.

Smith-Haut-Lafitte Blanc, Pessac-Léognan


Rosé of Haut Bailly, Bordeaux

Orange, salmon color. Lighter than their 2004, but more fruit forward and better balanced. This wine is coming in for the summer. *

For a complete up-to-date listing, check our website at www.klwines.com
Graves Rouge, Pessac-Léognan Reds
Some very good wines from this region. Early ripening merlot was solid. Just like the rest of Bordeaux, the good wines were mixed with the not so good.

Branon, Pessac-Léognan
Very good for this property. The oak is finally toned down, and the wine is very well-balanced. Very good but will be expensive. * RS: I completely agree, they have backed off the extraction! Big, rich and almost thick with no harsh tannins but they are big!

Cantelys Rouge, Pessac-Léognan
Very nice wine-fresh and fragrant. Tons of black fruit aromas and flavors. Finely balanced. Should be good value on arrival. 1/2*

Carbonnieux Rouge, Pessac-Léognan
Quite nice at LD Vins tasting. Flashy, sweet, toasty oak aromas and fine middle palate. ½* RS: Lots of cassis fruit, pretty big for Carbonnieux. A sure value.

Clos Marsalette, Pessac-Léognan
I love this wine year in and year out. 50% cabernet sauvignon 45% merlot, 5% cabernet franc. Stephan von Neipperg of Canon La Gaffeliere fame is a fine winemaker, and this wine is delicious. Lush on the palate-extracted just the right amount. Great balance and lingering finish. Could be a fine value. As good as their 2005! * 1/2 RS: I agree. 100% spicy-very attractive fruit with good elegance!

Domaine de Chevalier Rouge, Pessac-Léognan
At Joanne-good aromas of mineral and black fruit. Fine concentration. At LD Vins-reserved nose with some toasty oak flavors. Seems fine but hard to tell right now. * RS: Pure, fresh and sweet on the nose, elegant and serious on the finish. The style of DDC has changed to a far more international/riper wine, and I’m a big fan as it still remains true to the soil.

Haut-Bailly, Pessac-Léognan
65% cabernet sauvignon and 35% merlot. At Joanne-black fruit nose. Tons of minerality. Deep and long. Powerful wine. Superb!! At the property-very spicy, cinnamon aromas and flavors. Bright and lively. Very silky and long on palate. Big wine but in fine balance. More classic style than the very opulent 2005 and almost as good. ** RS: Lovely fresh high toned fruit, very solid, racy acid, claret style-not overdone, fine balance. AB: 20% old vines, sweet red fruit, ripe core, good length, very long silky mineral finish.

Haut Brion
Bahans Haut Brion, Pessac-Léognan
Very powerful wine with tons of mineral flavors. Quite harsh and tannic! * RS: Good deep, round and sweet fruit in the nose and entry followed by lots of structure. AB: Sweet elegant fruit on the entry, toasted cassis on the mid, a bit harsh finish. Good wine!

Chapelle de la Mission Haut Brion, Pessac-Léognan
Minerally nose that follows to the palate. A bit rough on the palate. Tough and tannic today. RS: Lots of perfectly ripe grapes and earth on the nose, brisk acid, strong fruit, a bit dusty dry on the finish. AB: sweet red fruit, spicy toast, vanilla, cassis notes on mid palate, crisp, clean, sexy, elegant finish.

Haut-Brion, Pessac-Léognan
57% merlot, 41% cabernet sauvignon, 2% cabernet franc. Early-ripening merlot here was superb-just like La Mission. Same level of alcohol and tannin as 2005. Very focused wine-linear. Elegant style. Fresh blackberries on the palate with undertones of stones. Has some chocolate nuances in the finish. Very fine! **+ RS: Powerful aromas of perfectly ripe grapes and leather, very classic and intensely focused. Will need decades. AB: Closed nose, fresh cassis fruit, good minerality, slight meatiness, elegant well-balance finish. One of the best wines of the vintage.

La Tour Haut Brion, Pessac-Léognan
Not made anymore-the grapes go into Chapelle de la Mission Haut Brion and La Mission Haut Brion.

La Mission Haut-Brion, Pessac-Léognan
59% merlot, 40% cabernet sauvignon, 1% cabernet franc. Tons of richness and tannin on the palate. Very sweet on palate with mineral undertones. Big wine with a tough edge. Should be superb after long ageing period. **+ RS: Loads of very strong fruit, very tightly concentrated, lots of tannin and acid. Patience required. AB: Ripe red fruit, spicy lush middle, sexy long finish. Excellent wine! One of the best of the vintage.

Carmes Haut Brion, Pessac-Léognan
Very ripe and racy wine-new wave style but in good balance. Sweet on palate and fine balance. * RS: Very deep fruit that is round and natural, not pushed. Good finish. Estate on a roll and one to watch.

Couchins Lurton, Pessac-Leognan
Clyde likes this property, and the 2006 red is quite fine. With toasty, spicy aromas and flavors. Very ripe fruit and good mid palate feel. *

Latour Martillac, Pessac-Léognan
At Joanne-chunky wine. Old school. Well-made. Should be a value. RS: Good deep fruit, a little chunky but attractive. I have added this estate to my collection in 200, 2003, 2005 and will again in 2006.

Malartic Lagraviere, Pessac-Léognan
At Joanne-spicy wine with mineral undertones. Long and complete. Could be a value. ½* RS: Full of fresh, bright raspberry fruit, very pure, elegant wine with a lovely finish. AB: Red fruit, bright, elegant wine, very serious.
Pape-Clément, Pessac-Léognan  
At Joanne-POWERFUL WINE. Quite extracted. Big and dense. * RS: My note is exactly the same, but I worry about the short finish.

Smith-Haut-Lafitte Rouge, Pessac-Léognan  
65% cabernet sauvignon, 30% merlot, 5% cabernet franc. At Joanne-toasty oak aromas and good depth of flavor. A touch of tonic on the nose? Has tannins, but fruit is coming out. At property-very toasty aromas with touch of tobacco and coffee. Fine toasty red fruit flavors. This is powerful wine for ageing. Rounded tannins. *1/2 RS: The round and ripe fruit is a touch exotic with hints of earth and white pepper. The Smith wines continue to get better and better.

Médoc, Haut-Médoc  
A few interesting wines here. Some are better than their 2005 counterparts. As varied a range of quality as there is in regionality. Most can be bought on arrival.

Arnauld, Haut-Médoc  
At Joanne-red fruit aroma. Sweet and balanced. One to buy on arrival. Old-school style. We all like it. ½*

Bernadotte, Haut-Médoc  
At Joanne-nice black berry aromas. Red fruit flavors-pure and maybe too tannic. At the property it was expressive on the nose. Sweet and forward fruit-great palate entry. Starts out on feminine side and finishes with some masculine muscle. Good effort. ½*

Beaumont, Haut-Médoc  
At Joanne-pretty nose of black cherry/blackberry. Some chocolate. Not pushed. Very well-made. Some licorice tones. * RS: Textbook-outstanding BDX value. If I were teaching a class of Bordeaux, I would use Beaumont!

Belgrave, Haut Médoc  
Solid wine as usual-richer style-buy on arrival. ½*

Cambon la Pelouse, Haut Médoc  
At Joanne-nice blackberry aromas and flavors. Good fruit on palate-good middle. Should be a value. ½* RS: Lots of attractive blueberry fruit and earth, firm, just enough fruit on the finish. Like it. Value.

Camensac, Haut-Médoc  
At Joanne-good fruit on nose and palate. Solid. Well-made. UGC-boysonberry aromas good structure-bit austere but better than previous vintages. * RS: No surprise here. Big wine, tons of masculine fruit. Chunky but good!

Cantemerle, Haut-Médoc  

2006 BORDEAUX TASTING NOTES

Caronne-St-Gemme, Haut Médoc  
Sweet, dark fruit aromas. Lively and fresh. Good balance-should be good value. Step behind their 2005. *

Chasse Spleen, Moulis  
At Joanne-a bit closed upfront. Nice-could round out. UGC-perfumey aromas but subdued on the palate. Good length and depth of flavor. Should be a value? * RS: Showed fantastic aromas of spicy cherry fruit with the traditional firm backbone at the UGC. Really liked it!

AB: Nice cherry fruit, soft creamy mid, nice finish.

Clarke Rothschild, Listrac  
70% merlot and 30% cabernet sauvignon. Heavy soils at this property, so merlot does well here. Bready nose with some boysenberries. Big wine with good structure and potential. Tannic-close to 2005 quality. * RS: Add Clarke to the greatest value wines in Bordeaux today. Big wine. Very dark and serious black cherry and plum fruit with hints of smoke-firm finish.

Coufran, Médoc  
85% merlot. Blueberry aromas and flavors. Expressive on the nose and holding back on the palate. Should be OK. ½* RS: Consistent performer. Good strong fruit, a bit rustic but good tasting-offering fine value.

Goulee, Médoc  
80% cabernet sauvignon and 20% merlot. Sweet palate entry and good mouthfeel. Ripe and round. Reserved on the nose. * RS: Could be the most successful new estate in the Medoc in many decades under the direction of J.G. Prats. The ‘06 has good deep fruit, which comes off very bright and clean. Strong, long, elegant finish.

Greysac, Médoc  
An old favorite that has purity and offers good straightforward flavors. A little rustic. Good middle. ½* RS: Very solid.

La Lagune, Haut-Médoc  
Latour Carnet, Haut-Médoc
At Joanne-international style-good extraction. Natural. Blackberry fruit.
Good length. Nice wine. AT UGC-well-made wine with sweet palate
entry and very good length on the palate. * RS: Loads of dark purple
fruit, big wine but has some international flair to go with the tradi-
tional finish.

les Grands Chenes, Médoc
Nice-fruity. Red fruits. Not pushed. Well-made. Could be a value. ½*

Malmaison, Moulis
80% merlot and 20% cabernet sauvignon. Only 8,000 cases pro-
duced. Light cherry aromas that follow to the palate. A classic style
with more guts and tannin than 2005. Decent middle palate-should
be a value! ½ * RS: Definitely more classic that '05, this is very good.
Inexpensive wine to age.

Potensac, Médoc
At the property-sweet palate entry, good middle, and tannic finish.
Reserved on the nose with a slight bready component. ½ * RS: Great
value! Deep serious fruit, good roundness in the mouth and finish.
AB: Red fruit, animal/leather nose, great structure and complexity.

Poujeaux, Moulis
At UGC-toasty, oaky aromas. Sweet cassis notes with blackberries.
Good structure and fine length. Fine again. +* RS: As is the style, seri-
ous fruit with earthy tones, a little rustic/woody on the finish. Always
seems to come around beautifully. AB: Very expressive nose, sweet
toasty black fruit, dense middle, good round finish.

Senejac, Haut-Médoc
Sweet fruit entry. Red fruits on nose. Elegant-long finish. ½*

Sociando Mallet, Haut-Médoc
Médoc-clay soil. RS: Loads of dark effusive fruit with hints of pome-
granate. Serious wine-traditional backboned.

Soudars, Haut-Médoc
50% cabernet sauvignon and 50% merlot. New world style with
plenty of toasty oak evident. Could be good-try on arrival.

Verdignan, Haut-Médoc
60% cabernet sauvignon, 35% merlot, 5% cabernet franc. Huge
wine-extremely tannic. Hard to taste.

St-Estèphe
Varied quality in this region. The heavier soils did not help, and
some of the grapes had to be picked in adverse weather conditions.

Calon Segur, St-Estèphe
elegant.

Pagodes de Cos, St-Estèphe
Cranberry aromas that follow to the palate. Lots of red berry flavors.
Quite approachable. Plenty of acid. * RS: Spicy cherry, brisk and firm
with racy acid. AB: Cranberry cinnamon palate, lean style, nice claret.

Cos d’Estournel, St-Estèphe
78% cabernet sauvignon, 20% merlot and 2% cabernet franc. Spicy
close with hints of clove and Asian spices. Some nice toasty oak
nuances. Very well balanced on the palate. Has substantial tannins,
but they are integrated. A step behind their 2005 but still very good.
** RS: A really strong and powerful Cos with a tightly focused core of
spicy fruit-claret style. AB: Ripe, red, sweet fruit, spice, big wine, nice
structure.

Dame de Montrose, St-Estèphe
57% merlot, 28% cabernet sauvignon, 13% cabernet franc, 2% petit
verdot. Hard to taste at property-not showing anything. Closed.

Lafon Rochet, St-Estèphe
Tons of wood. Tannic. Too hard. RS: Good deep fragrant fruit but not
overdone. Firm finish.

Le Crock, St-Estèphe
Quite lovely wine with sweet fruit flavors. Round tannins. Should be a
good value. Best from this usually rustic property. Try on arrival. ½*

les Ormes de Pez, St-Estèphe
58% cabernet sauvignon, 36% merlot, 6% cabernet franc. At
Joanne-powerful wine. Sweet entry. Plenty of tannin. At property it
was rich and powerful with elegant black fruit aromas. Tannic on the
palate and a bit tight. Should evolve well. At UGC- a “sleeper of the
vintage?” * RS: Hits you with a load of fruit and structure. Very solid.
AB: Very dark wine, red fruit, tight, a bit earthy, spicy, elegant easy
Tuesday night red.

Meyney, St-Estèphe
Good meaty aromas. Big and tannic. Has core of ripe fruit. Tasted at
Mestrezat, and the wine was open and ripe. A step behind their
2005. ½* RS: Good finish. Really liked it.

Montrose, St-Estèphe
72% cabernet sauvignon and 28% merlot. At Joanne-a bit green on
nose. Tannic but not huge. Good sweet fruit at end. At property it
had a touch of weediness on the nose. Plenty of red berry fruit flavors
on the palate. Powerful, tannic finish. Hard to tell?? Some people
loved this wine, and others did not like it. Judgment reserved. *? RS:
Strong sweet fruit of crushed raspberries and violets. Good middle
sweetness and tannin control. Second same was green and short??
Old sample??

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The Château Lafite Rothschild Stable of Wines

Carruades de Lafite, Pauillac
48% cabernet sauvignon and 48% merlot and a bit of cabernet franc and petit verdot. Lots of blackberry aromas and flavors—shows a bit tight right now. Clean with fine acidity—tough on the mid palate. Should be fine. ** RS: Lovely, fresh grapey nose. Finely focused, nice round tannins. Elegant, clean finish.

Duhart-Milon, Pauillac
70% cabernet sauvignon and 30% merlot. Very reserved on the nose but black cherry flavors on the palate entry. High acid and tough on mid palate, but fruit is starting to emerge. * RS: Big, round, grapey fruit with a very good thick middle with a touch of grilled bread. Full but round tannins on finish. No question, a wine to pay special attention to of late for great quality and great value.

Latour, Pauillac
73% cabernet sauvignon, 17% merlot, and 10% petit verdot. A very good wine with red tinges. The high-toned fruit is round and viscous, textbook Lafite style. AB: Very good, deep purple color. Closed on the nose. Seems quite rich and very well balanced. Their best in a long time. * RS: Bright, crisp, and classic, getting a touch less rustic-still firm.

Lynch-Bages, Pauillac
79% cabernet sauvignon, 10% merlot, 10% cabernet franc and 1% petit verdot. 50 hl/ct and same production volume as 2005. At Joanne—lovely fruit on nose and palate. Shows great today. Tons of fruit and superb length. Outstanding wine. At the property—lovely red cherry and raspberry aromas. Some cassis on the palate and touch of toasty oak. Good mouth feel, maybe not as opulent as 2005 but we think it is a better wine. At UGC—super fine wine. Full-bodied, balanced, sweet, long and delicious. ** RS: A damn serious Lynch. Black fruit with red tinges. The high-toned fruit is round and viscous, textbook Lynch aromas of cigar/wood. A real winner, better than ’05! AB: Excellent wine, similar notes, best Lynch in years.

Pallensegur, St-Estèphe
50% cabernet sauvignon and 50% merlot. At Joanne the wine was quite powerful, with plenty of tannin. Shows hard. At the property it had slightly doughy aromas with some sweetness on the palate entry and plenty of tannin on the mid palate. Black berry fruits on the nose. Fresh, old-school style. This wine, like so many other 2006s, shows much better after decanting. At UGC it showed very well-blackberries and cassis. Dusted, quite sweet. Fresh with mineral and red berry flavors. Superb wine and quite focused. Not as opulent as 2005 but more classic style. A step behind their 2005 but very fine. They always make great wine—unfortunately, few people can afford it. **1/2 RS: Unlike the 2005 where Forts was far more opulent and exotic than Latour. In 2006 it’s back to normal. The first wine has all the flamboyance. Ultra thick, exotic old-vine fruit. Powerful, massive and concentrated. The softness of the tannins is impressive and hold this great wine together.

Picard, St-Estèphe
85% cabernet sauvignon and 15% merlot. Ripe blueberry aromas with black raspberry flavors. Extracted-good depth. Round tannins. One to buy on arrival. ½+

Tronquoy-Lalande, St-Estèphe
29% cabernet sauvignon, 59% merlot, 12% petit verdot. Dusty, smoky aromas. Big wine that is full and rich. Good middle fruit and tannin with slight dry finish. Could be a value! ½+ RS: The fruit is very deep, dark with a roasted quality-solid and chunky.

The Château Latour Group

Les Forts de Latour, Pauillac
70% cabernet sauvignon, 30% merlot. Clyde had a hard time tasting this wine (perhaps palate fatigue at 7 pm after 11 hours of tasting?) Very good, deep purple color. Closed on the nose. Seems quite rich and tannic? Will taste again in June. *+ RS: Deep rich old-vine cabernet sweetness, very long and no question, very good! AB: Lean, spicy, light wine.

Latour, Pauillac
86% cabernet sauvignon, 13% merlot, 1% cabernet franc. Great red fruit aromas with exotic Asian spices. Delicious palate entry that is quite fresh. Fresh with mineral and red berry flavors. Superb wine and quite focused. Not as opulent as 2005 but more classic style. A step behind their 2005 but very fine. They always make great wine—unfortunately, few people can afford it. **1/2 RS: Unlike the 2005 where Forts was far more opulent and exotic than Latour. In 2006 it’s back to normal. The first wine has all the flamboyance. Ultra thick, exotic old-vine fruit. Powerful, massive and concentrated. The softness of the tannins is impressive and hold this great wine together.

AB: Incredible nose, spicy violets, roses, great layers, well structured wine, a bit tannic on finish.

Pauillac

Are Pomerol and Pauillac the best regions in 2006? Some think so. Clyde likes St-Julien, but there are no doubt some great Pauillac wines in 2006. We think Mouton, Pichon Lalande, and Lynch Bages made better 2006s than 2005s!

Grand Puy Ducasse, Pauillac
At Joanne—meaty and tough on palate. Smoked meats. Judgment reserved. ½**

Grand Puy Lacoste, Pauillac
At Joanne—good entry—very nice. Well-made wine. Good not great.
Château Mouton-Rothschild

Clerc-Milon, Pauillac

50% cabernet sauvignon, 44% merlot, 6% cabernet franc. At property-malty nose with some spice and menthol. Strong wine but tight. At Joanne-sweet on palate. Good length. Much better here than at property. At UGC-wonderful red fruit flavors and excellent balance-fine wine. *+ RS: Spicy tight cabernet fruit. An elegant claret styled wine with good harmony.

D’Armailhac, Pauillac


Mouton-Rothschild, Pauillac

87% cabernet sauvignon, 13% merlot. WOW. Mouton is back-their best wine since the legendary 1986? Deep blackish color. Opulent, spicy nose. Lots of red berry flavors with cassis undertone. Explosive on the palate and very rich and round. Super round tannins-sweet middle fruit. This wine is much better (we think) than their 2005. Bravo! **1/2+ RS: Strong and precisely focused, crushed red fruits, firm strong, absolutely no harshness to the strong finish. AB: Spicy entry, rich black fruit, concentrated blackberry, cassis, dense, clean integrated tannin, well structured, nice round wine. WOW!

Pibran, Pauillac

70% merlot and 30% cabernet sauvignon. Black fruit aromas and decent roundness on the palate. A bit dry on the finish. RS: Lovely sweet merlot nose with punchbowl aromas. Will be good tasting young wine.

Pichon-Lalande, Pauillac

64% cabernet sauvignon and 36% merlot. Toasty, cedar, cassis aromas that follow to the palate. Great, sweet palate entry. Rich and robust. Quite substantial on the palate-more masculine style like 1996 and 1986 vintages. This could be better than their 2005? Quite good. ** RS: Very close to ‘05. Great freshness as always on the nose-sweet and spicy on the palate with good thickness and mouthfeel. Layers of fruit here, a missing element in so many 2006s. Multi-dimensional. AB: Elegant, soft, lush, café/cacao, long, very good wine.

Pichon-Baron, Pauillac

70% cabernet sauvignon, 28% merlot, 2% cabernet franc. Much more cabernet in the blend than in 2005. At the property-blackish color and pretty nose of spice and some rose petal. Ripe and fat on the palate with mineral undertones. Good structure and nice mouth feel. Tannins are balanced. Very nice. *1/2+ RS: Great sweetness, good depth and roundness all in good, strong harmony. Traditional firm finish. AB: Sweet red fruit, round, well structured, long finish.

Pontet-Canet, Pauillac

60% cabernet sauvignon, 33% merlot, 2% petit verdot, 5% cabernet franc. At Joanne-our own bottle labeled “for K&L” at the tasting. Super sweet wine from nose to finish. Fabulous wine and will sell well. Killer sample. At the property from a decanter-toasty aromas with hints of coffee and tobacco. Sexy wine, quite voluptuous for the vintage. At UGC-sweet and lovely cassis nose. Oaky entry-not huge. Well balanced, superb. They are doing quite well here in recent years (since 1994). ** RS: I love it again! Big dark purple wine of great freshness. Blueberry/blackberry fruit is almost creamy in the middle, with tannins are big but sweet. AB: Toasty aromas of cafe/cacao, red fruit, cherry, licorice, tobacco, earthy blueberries, raspberries, well-integrated, really good wine.

Réserve de la Comtesse, Pauillac


St-Julien

One of Clyde’s favorite communes, St-Julien has some of the better wines produced in 2006. No first growths here-just a bunch of superb second growths making wines to rival first growth neighbors to the north and south.

Beychevelle, St-Julien

This property is making very nice, elegant wines of late (since 1999). At Joanne-nice spice on nose. A bit reserved. Blueberry, mineral tones. Good mouthful. Feminine style. At UGC-solid wine. Straightforward and elegant. ½+ RS: Bright mid weight, very elegant wine with nice blueberry fruit. AB: Dark fruit, toast, elegant soft tannins, lush finish, well made.

Brauine-Ducru, St-Julien

67% cabernet sauvignon, 27% merlot, 2% cabernet franc, 4% petit verdot. Slightly less production than the small crop of 2005-about 20% less than normal crop. 44 hl/hac. At property-blackberry aromas and red fruit flavors. Round tannins-rich wine. Very nice. At Joanne-very bright red fruits on nose. Elegant-fine. Integrated tannins. Could be a value. At UGC-good rich palate entry. Good depth and length. *1/2 RS: Pretty high toned raspberry/cherry fruit, and it is very pure. Only knock is a bit of a short finish. AB: Sweet red fruit, soft, sexy, lush wine, balanced tannins, very elegant, opens up well.

Clos du Marquis, St-Julien

44% cabernet sauvignon, 41% merlot, 13% cabernet franc and 2% petit verdot. Only 41 hl/hac produced in 2006. This second wine of Léoville-las-Cases is stunning in 2006, we think even better than their great 2005. Blackberry aromas. Rich and round on the palate-great silky texture. Very harmonious. Sweet core of fruit-finely balanced with ripe tannins and crisp acidity. Could be a great value if priced correctly. *1/2+ RS: Inky red/black fruit. Very round and rich for CdM. Hard to believe this is the second wine!

Ducru-Beaucaillou, St-Julien


Gloria, St-Julien

Sarget de Gruaud Larose, St-Julien
Quite nice second wine. Very sweet and elegant. Soft style could be a value to buy on arrival. **½ RS: Mid-weight, nice soft texture, soft tannins on finish.

Gruaud-Larose, St-Julien
60% cabernet sauvignon, 30% merlot, 5.5% cabernet franc, 3% petit verdot and 1.5% malbec. At UGC-big wine and quite ripe. This has good middle fruit. At property-black cherry, cola aromas. Sweet cherry entry. Good finish-slightly light on mid palate. * ½ RS: Lovely round/plump fruit with hints of earth and tobacco. The fruit is long and very much in control overall. AB: Earth, spice, ripe fruit, supple tannins, fruit forward, nice structure, missing on the finish.

La Croix de Beaucailou, St-Julien

Lalande Borie, St-Julien
60% cabernet sauvignon, 33% merlot and 7% cabernet franc. This is elegant, easy-drinking red. Try when it arrives. Meanwhile, try their 1999 or 2003 for instant gratification. 1/2 *

Lagrange, St-Julien
At Joanne-citric and oaky nose. Rough on palate. Hard to tell right now. Oak has taken over-whisky. At UGC-good nose of black fruits and oak which follows to the palate. Conflicting notes? RS: Deep exotic fruit, more power than silk here. Woody finish??

Langoa-Barton, St-Julien
75% cabernet sauvignon, 20% merlot, 10% cabernet franc. Same production as 2005 vintage. At property-some cranberry flavors. Good texture and mouth feel. Solid wine with rounded tannins. At UGC-quite a bit of cranberry on the nose and palate. Complete wine with sweet fruit flavors and lingering finish. * 1/2 RS: Deep cassis/cranberry fruit that is sweet but strong, focused and balanced.

Léoville-Barton, St-Julien

Les Fiefs de Lagrange, St-Julien
Sweet with oak. Elegant. Well-made. Solid wine. 1/2 *

Léoville-Las-Cases, St-Julien
85% cabernet sauvignon, 14.5% merlot, 5% cabernet franc. 13.29 degrees natural alcohol and only 41 hl/hl produced. Black color Nose a bit reserved but seems to be intense. Extremely spicy wine with tons of mineral and some cinnamon. Fabulous feel on the palate. Serious wine and close to their monumental 2005. **+ RS: Always a bright and powerful package of intense red/black fruit, tight but sweet in the middle-long aper. AB: Cinnamon spice, nutmeg, very serious, lush, very charming wine.

Léoville-Poyferre, St-Julien

St Pierre, St-Julien
Very nice nose. Subtle and elegant on nose. Blackberries abound. Nice middle. Fine finish. Alex and Ralph love this.1/2 * RS: Right up there for the best wine for the money in the last five years. The regal, dark fruit is serious and delicious from start to finish. Complete wine in the classic style!

Talbot, St-Julien
61% cabernet sauvignon, 32% merlot, 2% cabernet franc and 5% petit verdot. At the property-very spicy, toasty oak aromas. High tone, lively and refreshing style. Red berry flavors abound. Slight hole in middle but round tannins and good finish. At Joanne-meaty tones on the nose. Very nice entry. Mint and blueberries. Well-made. Clean. Very nice. Could be a value. At UGC-softer, elegant style. Good middle fruit. This could be a value if priced correctly. * 1/2 RS: Concentrated, zesty black fruits. The deep tannins are a bit drying on the finish, but I like it. AB: Pure cassis, rich, good structure, masculine, tight earthy core, concentrated finish.

Margaux
This region encompasses a very big area, and it has many great and near great properties. The wines in 2006 are quite varied from property to property. Not the best region for 2006, but very good in general. Lots of old, stony soil here coming from the Pyrenees during the last ice age.

Cantenac Brown, Margaux

Dauzac, Margaux
This property continues to produce well-made, value-based wines. At the property the wine was sweet and lovely-not huge but just in fine balance. Should be very good. At UGC-international style-sweet and slightly extracted-good length. * + RS: The attractive dark fruit is flashy, firm and pretty long.

d’Issan, Margaux

** du Tertre, Margaux **

d'Angludet, Margaux
At the property this was very good. It might be as good as 2005-maybe better. Sweet red berry aromas. Elegant cranberry flavors. Very impressive wine that should be a fine value! At UGC-black licorice nose and flavor. Some black cherry undertones on the palate-good depth. Fine plus. * 1/2 RS: Real nice, firm elegant red fruit, a little smoky. Good fruit and texture on the finish. AB: Rustic black fruit, licorice, dense, toast, nice structure, meaty.

** Ferriere, Margaux **
78% cabernet sauvignon, 22% merlot. 42 h/liter. The more sandy soils in this commune was perfect for the early-ripening merlot vines, which were picked under good weather conditions. Claire Villars is making great value wines here at this very small third growth property. At Joanne-sweet and lovely. Very elegant. Delicious. At the property-less cabernet in blend than usual. Quite spicy with black cherry undertones on the nose. Rich wine on the palate with lingering aftertaste and good mid-palate sweetness. Could be a value! At UGC-nice delicate with with finesse and elegance. **+ RS: A fine example of superb, exotic upfront fruit. Hints of orange rind. Classic but elegant on the finish. One of Bordeaux’s best values. AB: Closed nose, smoky elegant black fruit, bit of wood, round soft tannins, enjoyable wine.

** Giscours, Margaux **

** Kirwan, Margaux **

** La Gurgue, Margaux **
60% cabernet sauvignon and 40% merlot. Another very fine property owned by Claire Villars. At Joanne-reserved. Mulberry, earthy. A little restrained. At the property-very expressive nose and quite fruity entry on the palate. Round tannins, a bit pinched on the mid palate. 1/2*

** Labegorce, Margaux **

** Labegorce Zede, Margaux **
60% cabernet sauvignon, 35% merlot, 5% petit verdot. Only 8,000 cases produced. At Joanne-bigger wine. Powerful up front and not much finish. At property-harder and more tannic than sister wine. Reserved nose-masculine style. After airing it really softens up-quite delicious. * RS: Power and superb fruit of cranberry and black grapes on the palate with firm tannins. Classic style that will need time.

** Lascombes, Margaux **
50% merlot, 45% cabernet sauvignon, 5% petit verdot. Only 36 h/liter and 90% new oak barrels. At Joanne-new wave aromas and flavor. Powerful wine. Supercharged wine. At the property-more reserved than the 2005 and not as opulent. Definitely an international style here. Some mineral aromas with toasty oak. Finely balanced wine with good acidity. Just a touch short at the end. At UGC-very toasty. Big body-new wave. Pinched mid palate? **+ RS: Loads of big, fresh juice, very pure international and spicy, but the wine retains good balance and length.

** Malescot Ste Exupery, Margaux **
50% cabernet sauvignon, 30% merlot, 10% cabernet franc and 10% petit verdot. As Jean Luc Zuger honestly says: “It is better to pick ripe grapes under the rain, than green grapes under the sun.” So he waited and picked on Sept 24th in the rain. And the resulting wine is superb-again. At the UGC-toasty oak and meaty undertones. Very well integrated for such a young wine. Good sweetness and fine length. Quite good-in fact, very, very good. At the property-ripe, toasty, tobacco aromas. Very classic and complete on the palate. Fine depth of flavor-classic style. I’ll take the rain! ** RS: Very fine nose of roses and violets. Regal, creamy dark middle. Nice tannins, good long finish. Super wine. AB: Black fruit, dark creamy texture, spicy oak, nice weight, great finish, delicious, one of my favorite Margauxs.

** Marquis d’Alesme Becker, Margaux **

** Pavillon Rouge, Margaux **
55% cabernet sauvignon, 40% merlot and rest mixed petit verdot and cabernet franc. Violet aromas that lead to a sweet and lovely palate entry. Good length with a slight pinch on the mid-palate. Lively and fresh-second bottle was better. *+ RS: Spicy and direct, hints of pomegranate, leather and ripe grapes, not as opulent as many recent vintages.

** Margaux, Margaux **
90% cabernet sauvignon, 4% merlot, 4% cabernet franc and 2%
2006 BORDEAUX TASTING NOTES

Beausejour Becot, St-Emilion

Coffee and tobacco nose. Decent flavor. OK. At UGC-very extracted wine-lots of power and lots of tannin. Tough to judge right now? ** RS: Great freshness in the fruit with strength and spice all beautifully integrated. AB: Black fruit, smoky, meaty, dense wine, very nice structure, concentrated finish.

Beausejour Duffau, St-Emilion

Ripe berry-tons of grip and tannins on palate. At Millesime, Ripe boysenberry nose and flavor-good length. * AB: Dark intense color, sweet cacao, plumy elegant ripe fruit, big wine, long finish, great Angelus.

Beausejour Becot, St-Emilion

Coffee and tobacco nose. Decent flavor. OK. At UGC-very extracted wine-lots of power and lots of tannin. Tough to judge right now? RS: Only tasted once but I thought it was great! Tons of sweet fruit, lovely natural sweet middle, round/sweet tannins, pretty powerful, the whole package for me.

Bellevue, St-Emilion

Very sweet, long and lovely. Very consumer friendly. *

Canon, St-Emilion

Finesse and elegant, but not too deep or long. Nice. RS: Canon is the wine if you are looking for the epitome of elegance and finesse.

Canon-La-Gaffelière, St-Emilion


Cheval Blanc, St-Emilion

55% merlot, 45% cabernet franc. Black cherry, black licorice aromas. Only 28 htl/hr. Lots of strength on the palate. Will be very good. ** RS: Powerful Cheval, dark fruit, intense wine with grip and tannin, not a smoothy in 2006, strong claret.

Clos des Jacobins, St-Emilion

85% merlot and 15% cabernet franc. Superb black color. Extracted and a bit woody, but balanced on the palate. Jammy and loaded with black fruits. Big boy, but Clyde really likes this. *1/2

Clos de l’Oratoire, St-Emilion

95% merlot and 5% cabernet franc. At Joanne-very nice upfront fruit. Good mouthful. A touch short. At property-Extremely sweet nose. Some chocolate flavors. Rich and balanced on the palate. *+ RS: Very sweet, exotic blueberry and plum fruit, round and super-attractive, a wine even a touch Californian in style, and I love it!

Clos Magdelaine, St-Emilion

Small property (2 htrs) between Belair and Magdelaine. Only 500 cases made. Minerals on the nose and mineral flavors. Spicy, balanced. Quite good. *+

Clos Fourtet, St-Emilion

Sweet and balanced. Not overdone. Creamy middle. This is to buy. At UGC-long and deep-very fine sweet fruit. Very good structure-superb. *+ RS: no question one of the stars of the right bank in 2006. AB: Sweet red fruit, clean wine, bright elegant, even a bit of minerality.

Ferrand Lartigue, St-Emilion

Very nice fruit on nose and palate. Quite lovely. *+

Figeac, St-Emilion

Meaty, spicy and full bodied. Tons of ripe fruit. Fine tannins, This is exceptional. Tasted again and the wine is quite long and deep on the palate. Sweet, complete, and lovely wine. This has it all. ** RS: Great freshness in the fruit with strength and spice all beautifully integrated. AB: Black fruit, smoky, meaty, dense wine, very nice structure, concentrated finish.

Fombrauge, St-Emilion


St-Emilion

Huge area for vines, and there are many châteaux in St-Emilion. You could spend a week and not taste them all. We only spent one day tasting but did taste many at Joanne. The nod for quality in 2006 goes to neighbor Pomerol, but there are some very fine wines from St-Emilion.

Angélus, St-Emilion


Prieure Lichine, Margaux

At UGC-flashy, new wave style. Warm and full on the palate. Blackberry flavors-has a good middle. * RS: New world flash, ripe fruit, seems just a touch pushed as the finish is a bit short-overall attractive for drinking young.

Rausan Segla, Margaux

At Joanne-decent flavor- good length. Seems fine. .At UGC-Reserved nose and sweet mid palate. Could be good. *+ - RS: I was very impressed, very pretty, elegant cherry fruit, bright wine, really pure.

Alter Ego de Palmer, Margaux

53% cabernet sauvignon, 41% merlot, 6% petit verdot. All the petit verdot went to this second wine of Palmer. Very aromatic nose of flowers and toasted oak. Good entry with black fruit flavors. Has a decent mid palate impression-not nearly as opulent as 2003 or ’05. * RS: The great nose of Palmer is there, rich and regal, fresh, clean and crisp on the palate, nice wine to drink young.

Palmer, Margaux

56% cabernet sauvignon, 44% merlot and no petit verdot this year. Only 37 hit/hr. Only 8,000 cases made-less than 2005. Lots of violet on the nose with undertones of cigar box and vanilla oak. Not in league with 2005, but lots of finesse and elegance. This is an elegant Palmer with classic undertones. Like 2004 with more finesse and ripeness. ** RS: Very classic in every way. The dark concentrated fruit has hints of roses/violets and cassis, nice tannins, no question very elegant, long finishing wine.

Figeac, St-Emilion

Deep intense color, sweet red fruit, clean wine, bright elegant, even a bit of minerality. RS: Very sweet, exotic blueberry and plum fruit, round and super-attractive, a wine even a touch Californian in style, and I love it!
2006 BORDEAUX TASTING NOTES

Fonroque, St-Emilion
Sweet and great mouthfeel. Lovely finish. ** RS: Nice fresh nose of sweet fruit that continues on the palate, tasty wine!

Haut Brisson, St-Emilion
Spicy fruit-lots of flavor. Has fine acid and some tannins at back end. Pretty darn good. 1/2*

l’Arrosee, St-Emilion
Some toast and fine fruit. A bit tannic on palate. Pretty good. ½* RS: The new owners here are making very fine wine of elegance, ripeness and balance, not better than ’05 but close.

La Commanderie, St-Emilion
85% merlot and 15% cabernet franc. Blueberry and blackberry aromas. Some tannin but good length. * RS: Hubert de Bouard’s signature is all over this. Huge, almost port-like sweetness on the nose and palate entry followed by powerful structure. This will be long aging wine and an estate to watch.

La Confession, St-Emilion
Extremely ripe, fat and spicy. New wave style.

La Couronne, St-Emilion
70% merlot, 20% cabernet sauvignon, 10% cabernet franc. Spicy black fruit aromas that follow to the palate. Good length. Easy drinker. ½* RS: Friendly, straightforward, tasty and honest St-Emilion.

La Gaffeliere, St-Emilion
Nice and ripe aromas. Well-made. Old school. RS: Elegant, classy and pretty wine, honest, balanced and exactly what I want from merlot and St-Emilion!

La Mondotte, St-Emilion
80% merlot, 20% cabernet franc. Black color. Tons of toasty oak. Power and structure. ??* RS: Huge boysenberry fruit and sweetness, leading to a classic dry finish. A bit top heavy but pulls it off.

Larcis Ducasse, St-Emilion
Fruit and structure. Sweet and lovely and a bit of tannin at back. Delicious. Solid wine. Restrained and long. * 1/2 RS: Wow, is this place on a roll. High-toned ripe fruit, very dark and balanced. Good overall harmony from the big wine. Like it!

Le Fer, St-Emilion
Next to Angelus. 100% merlot. 100% new oak. Oaky, spicy, blackberry aromas. Lots of everything. A bit extracted but quite good. Blackberry jam. *+ RS: Very dark old-vine merlot, pretty darn serious and good. AB: Concentrated black cherry, bite of blueberry, nice structure, tobacco, chocolate, well-made international-style wine.

Monbousquet, St-Emilion
Wow-too much here for me. RS: Huge, super ripe and almost chewy, dark as night. For those who like monster juice.

Pavie, St-Emilion
Very ripe aromas-almost tending to overripe. Some whisky barrel characteristics. * 1/2? RS: Also huge sweetness of crème de cassis fruit, but unlike Monbousquet it manages to retain its balance as well as a hint of elegance.

Pavie-Decesse, St-Emilion
Sweet and ripe and powerful. Tons of fruit. Crushed blackberry flavors. Powerhouse. Very good. ** RS: If I ran out of pancake syrup I could use this.

Pavie-Macquin, St-Emilion
Vibrant wine. Very well-made wine. Toasty oak and black fruit flavors. This property makes outstanding wines. * 1/2+ RS: Huge sweetness of fruit here also, but it is fresh and has definition/focus and a dry finish. AB: Toast, vanilla, bright clean black fruit, good structure.

Pipeau, St-Emilion
Smoky, meaty, toasty aromas. Fine upfront, but a touch tough on the back end.

Rol Valentin, St-Emilion
Spicy, fat and forward. Ok finish. RS: Classy, regal tasting wine, a little flashy but very nice overall.

Troplong-Mondot, St-Emilion
Bad sample??

Vieux Château Palon, Montagne St-Emilion

Pomerol and Lalande de Pomerol

Definitely one of the best regions for 2006 as the early-ripening merlots came in under perfect conditions. The best 2006 merlots come from soils with less clay and more gravel/sand. The heavier clay soils hold more water and the grapes mature slower than on the lighter soils.

Beauregard, Pomerol
A bit tough on palate. Not as ripe as earlier vintages. Simple-value. RS: Even and elegant, little clove-spice, nice but can’t touch 2005.

Clinet, Pomerol
A very spicy, lively wine that is also quite elegant. This property is back on its game for the last few years. * RS: Very good thick/ripe purple fruit, touch of vanilla, not overdone, tasty and very good.

Clos l’Eglise, Pomerol

Gazin, Pomerol
At Joanne-very fruity nose and flavors of sweet cherry dominate the palate. At UGC-ripe and jammy-a food wine. In St-Emilion-ripe and jammy. Good food wine. ½*.

l’Evangile, Pomerol
We did not taste this wine-heard it was great.

La Clemence, Pomerol

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2006 BORDEAUX TASTING NOTES

La Conseillante, Pomerol
At Joanne-toasty, ripe blackberry aromas. Tons of fruit. Powerful and sweet. Superb depth and long lingering finish. International style. Fantastic. At UGC-Smoky toasty aromas-almost Bugundian in its opulence. Fine structure and excellent concentration. ** RS: No question one of the superstars of this vintage. Lovely sweet/fresh blueberry fruit, round in the middle, elegant and long. Got it all!

Pensees de Lafleur, Pomerol
A superb second wine. Very spicy and lively on the palate. Very silky and long on the palate. *1/2

La Gravier, Lalande de Pomerol
100% merlot. Sweet and lovely black fruit flavors and aromas. Long on the palate and elegant. *

La Pointe, Pomerol
At Joanne-sweet and lovely- good richness. Long finish. At UGC-very smoky, bacony flavors-fine palate entry. *+ RS: Very solid/spicy fruit, brisk and a bit angular, touch old school but good.

La Croix de Gay, Pomerol
Ripe blackberries abound on the nose and palate. Some cherry nuances. Very round tannins. *

Le Gay, Pomerol
90% merlot and 10% cabernet franc. At the property-only 1,000 cases produced. Lush and sweet mouth feel. Blackberry flavors-long on the palate. Quite elegant. *+ RS: Really lovely deep ripe fruit, very silky with fine tannins. Superb!

La Violette, Pomerol
100% merlot and new oak. Only 2 hectares of vines. Tons of black raspberry and chocolate from the nose to the palate. Extremely rich but finely balanced. Almost new wave but very good. *1/2+

Mazeyres, Pomerol
Decent fruit-fine balance. Ralph and Alex love it. * RS: Good grapey fruit as well as follow through, not overdone, well-balanced wine.

Nenin, Pomerol
Very nice wine-fine, fruity palate entry and rich in the mid palate. Slightly harsh, tannic finish. * RS: The team at Las Cases has jumped the quality way up. Lots of attractive, effusive ripe fruit, hints of passion fruit, round and delicious.

La Serre, St-Emilion
Quite a nice wine. Very ripe and sweet on the palate. Excellent length and structure. * RS: Dark, flashy ripe fruit, like it.

Magdelaine, St-Emilion

Bourgneuf, Pomerol
Rustic wine, but one of the best they have produced. Spicy blackberries on the palate-toasty also. 1/2+ RS: Beautiful cherry fruit, pretty thick in the middle with good/serious tannins. Like it.

Certan de May, Pomerol
Flashy, powerful, and sweet. Very black fruit dominated. Thick body and fine length on the finish. *+ RS: Deep spicy wine, very rich, very good complete wine in all components.

Hosanna, Pomerol
Exotic, Asian spice aromas. Exceptionally well balanced. Round tannins. This is the best I have had from here in a long time. **1/2 RS: Tons of exotic, spicy fruit laying in wait under the structure.

Latour, Pomerol
Spicy-fine fruit content on the palate. Shows very well-complete wine. Do not confuse with the Pauillac wine of the same name. *+ RS: Very fresh, very elegant, very traditional, like it.

La Fleur Petrus, Pomerol
Wow-very good wine. Spicy blackberry fruit aromas. Not huge-just perfectly balanced. Very sweet on the palate with superb length. Watch for this-a winner in 2006! **

La Grave a Pomerol, Pomerol
Very powerful and tannic, but with finely balanced acid and expressive fruit flavors. This wine is complete from front to back. *1/2+

Petrus, Pomerol
Deep nose with meaty nuances and vanilla undertones. Toasty and sweet on the palate. Chocolate flavors, but palate impression is not quite there yet? *+?? RS: Very attractive, medium deep, pure and round, very elegant, good wine for sure, but no knockout.

Provide, Pomerol
Plummy, flashy wine. Blackberry jam abounds. Full, round and sweet on the palate. International style but very appealing wine. This wine is produced on lighter, gravelly soils and was picked early. **

Trotanoy, Pomerol
My God this is delicious wine. Deep color. Great sweet pefrumey aromas. Both red and black fruit flavors abound. It is elegant, sweet and round. **1/2+ RS: Superb wine of great purity and freshness, absolutely pure, not overdone in any way. I’m taken by this wine!

Note: Seems that Moueix has released their prices (early April), but to date we have not been offered the wines.

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
Petit Village, Pomerol
72% merlot, 19% cabernet sauvignon, 9% cabernet franc. Very hard to taste at Pichon-Baron, but it did open up after some airing. These 2006s need to be decanted before they show any softness. *+ RS: Racy bright purple fruit, real spicy, zesty acidity, attractive but could use a bit more roundness/ripeness.

Rouget, Pomerol
At Joanne-fat and fruity. Smoky toasty oak flavors and aromas. Tasted at LD Vins-very ripe, forward, fat and fruity. Long finish. Delicious wine-as good or better than their 2005! Should be fine value. At UGC-this wine was outstanding-tons of black fruits and super sweet on the palate. Rich and long. This is very good, forward red wine. We tasted this wine four times with good notes each occasion. * 1/2 RS: Smoky and grapey, good full and honest wine, really like it!

Soutard, Pomerol
Great spice and fine balance. Quite nice. Should be good. * RS: Nice wine with a touch of old school fruit, elegant and soft, nice.

Vieux-Château-Certan, Pomerol
Unfortunately not tasted on this trip. One of the stars of the vintage?

La Fleur St Georges, Lalande de Pomerol
Sweet and lovely. Good balance. Not overdone. Value! *

La Fleur de Bouard, Lalande de Pomerol
90% merlot At UGC-chocolate and oak dominate this wine at this stage. Should improve quickly-could be a value. *+

Le Plus de Fleur de Bouard, Lalande de Pomerol
At Joanne-big and tannic. Hard to taste. Try at Vinexpo-should be softer by then?? RS: Huge fruit, dark chocolate and ripe grapes, not quite over the top but close. The wine is balanced, and I like it.

Cotes and Fronsac
You can always find good values here, and many of these wines are best to buy when they arrive.

Puygueraud, Cotes de Francs
Watch this property-very fine wines being made here. A bit international in style but also finely balanced. This wine is very rich and quite big on the palate. Jammy wine-fine finish. * RS: Wow, huge black fruit wine, with so much fruit and sweetness that you think it’s going to taste sweet, but it doesn’t. Very interesting wine.

Vrai Canon Bouche, Canon Fronsac
Coca Cola aromas with nuances of Asian spices. Sweet on palate and still quite spicy. Good. *

La Dauphine, Fronsac
Good entry and fine balance. Should be a value. Elegant for Fronsac. Tasted again and it was fine on the palate entry. Touch short in the middle-this could be fine value? Tasted a third time, and it was very toasty with a fine mid-palate impression. Balanced. * RS: Good, deep attractive purple fruit, tasted numerous times!

Gigault “Cuvee Viva,” Cotes de Blaye
90% merlot and 5% cabernet sauvignon and franc. Boysenberries and flowers on the nose. Oak showing through. Should be fine. ½* RS: Very nice nose of strong fruit with boysenberry jam flavors, good firm tannins. Nice wine.

Cotes de Castillon
d’Aiguilhe, Cotes de Castillon
80% merlot and 20% cabernet franc. At property-extremely lush and quite round. Superb with fine balance. At Joanne-big and ripe-quite tannic. Dry finish. Good middle fruit. *= RS: I just love this estate for outstanding quality at a great price. So much attractive red fruit, natural feel and extraction. Numerous vintages now in my collection.

Cap de Faugeres, Cotes de Castillon
85% merlot, 10% cabernet franc, 5% cabernet sauvignon. At Joanne-quite spicy-little extracted-good blackberry fruit. Slightly dry. At UGC-spicy, fleshy, opulent. Could be a sleeper of vintage. * 1/2

Joanin Becot, Cotes de Castillon
Spicy nose-good upfront fruit. Slightly extracted but nice overall. Alex likes the palate feel. Very lively, spicy, sexy wine. Could be a value? *

Sauternes
Another successful year for Sauternes even though the vintage was very difficult in the vineyards. There was a lot of rot (not the noble kind), and several properties did a “negative harvest,” which entails going through the vineyard picking bad grapes and leaving them in field (time consuming and expensive). There have been many very good stickie vintages of late (2001, 2003, 2005, 2006). Will our clients buy again? That is the big question. Of course, price will be an issue.

Bastor LaMontagne, Sauternes
Lemony aromas that follow to the palate. Clean, crisp, elegant style with fine acidity. ½* RS: Fruit bowl flavors with a touch of honey.

de Fargues, Sauternes

Doisy Daene, Sauternes
Very spicy and racy. Should be good. *= RS: Lemony, tingling acidity.

Doisy Vedrines, Sauternes
At Joanne-spicy aromas and flavor. Fine balance. At UGC-a fatter style with fine depth and length. Clean acidity. Very good as usual. * 1/2

d’Arche, Sauternes

de Malle, Sauternes
Reserved nose. Decent mouth feel and good long finish. *= RS: Lots of spicy pineapple and lively acid.

Guiraud, Sauternes
At Joanne-prety rich wine. Powerful. Good wine. At UGC-very fine balance and tremendous depth of flavor-honey and lemon under-
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DINNER AT CH HAUT BAILLY WITH THE TALENTED VERONIQUE SANDERS AND HER HUSBAND ALEXANDER VAN BEEK


La Tour Blanche, Sauternes
At Joanne-fine acid-good balance. Ralph and Alex thought it was better than 2001. At UGC-great acid balance. Fine and delicious. ** RS: Honey, lemon, pineapple and a refreshing lift of acid in the finish. AB: Fresh, elegant, nice fruit, bit of honey. This is one of my favorites.

Lafaurie Peyraguey, Sauternes
Big wine-very heavy and rich. Too rich for Clyde’s palate?? RS: Tons of fat honey and fruit, a softy but balanced, drink young.

Nairac, Sauternes
Clean and fresh-good mouth weight some lemon hints. Nice wine. *+

Raymond Lafon, Sauternes
At Joanne-nice nose of cinnamon and spice. Little hot on palate. * RS: lots of good honey, good freshness, well balanced.

Rayne Vigneau, Sauternes
Very spicy on the palate. Quite racy. * RS: Good lemon and tropical flavors abound, round.

Rabaud Promis, Sauternes
Very nice palate and a very rich stickie. Fine acid on the finish. *+ RS: Very lemony with nice refreshing acid.

Sigalas Rabaud, Sauternes
This wine is very good-honey and coconut nuances. Very rich and heavy bodied, but exquisite acidity keeps it in balance. *+ RS: Good fat tropical fruit with an intriguing hint of anise/black licorice.

Suduiraut, Sauternes
90% semillion and 10% sauvignon blanc. 13.8 degrees alcohol. At Pichon-Baron-quiet deep color for such a young wine (like 1976). Comice pear and mango aromas with honey undertones. Very well-balanced. At Joanne-very rich style with fine acidity. Tons of apple and spice with clove undertones. *1/2++ RS: Good fruit, very complex has all the flavors and is extremely spicy. My only 2 star Sauternes wine. AB: Rich botrytis but less than ’05, fresh, tropical fruit with honey undertones, spicy finish. Very good!