

January 6, 2020

WINE News

Old acquaintance,
not forgotten.



JANUARY 6, 2020 FEATURES

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We Start the New Decade with Bordeaux—of Course!

By Clyde Beffa Jr.



We focus on in-stock Bordeaux wine in this issue—except for a couple of No. 1 “Wines of the Year” that are on pre-arrival. I will offer my favorites on this page and pages 2, 7, and 8. Ralph lists his faves on page 3. Steve gets the enviable job of tasting and writing about different vintages of Pontet-Canet, while Jacques gives his opinions on some older “value” wines. Finally, Alex expounds on some younger “value” Bordeaux. We do not have a lot of space, so let’s begin.

2016 Léoville-Barton, St-Julien (PA \$174.99) Here is a pre-arrival that should arrive in two months. It is also the top wine of 2019 in *Wine Spectator*. We knew this wine was great from our first taste in April 2017. The wine was big and powerful, but with layers of ripe, sweet red fruits. Round tannins and a super-long finish. A must-buy here.

2016 Sansonnet, St-Emilion (PA \$49.99) This is also a pre-arrival price, but the wine is coming in very soon. This wine was No. 1 of 2019 in *Wine Enthusiast*. One of Ryan Moses’ favorites here. Blackberry aromas and flavors—sweet and sexy. Very vibrant, lively, spicy, and fully delicious right now.

2012 Clos de L’Oratoire, St-Emilion (\$49.99) 94 RP: “One of the von Neipperg estates, the 2012 Clos de L’Oratoire is an undeniable success story. Dense ruby/purple, with plenty of crème de cassis, roasted coffee, licorice and spice, full-bodied, opulent and sexy, it is a hedonist’s dream wine. Pure and long, it has a great finish and terrific palate presence.”

2003 Ormes de Pez, St-Estèphe (\$49.99) According to *Wine Spectator*: “Blackberry and milk chocolate aromas follow through to a medium-bodied palate, with fine tannins and a rich, caressing finish. Pretty and delicious already.” Very ripe year and a property that makes powerful wines. A perfect match here.

2013 Raymond-Lafon, Sauternes (375ml \$15.99; 750ml \$29.99)

This property, in the last ten years, has been releasing some vintages at very good prices. In other words, the wines are very cheap vs the quality in the bottle. I love the stickies from 2013—so focused and lemony. Lively, spicy wines with perfect acidity.

2010 La Cardonne, Médoc (\$19.99) 90 RP:

“A superb blend of 50% Merlot, 45% Cabernet Sauvignon and the rest Cabernet Franc, the 2010 from this well-known property has performed as well as I’ve ever tasted. A sleeper of the vintage, this endearing style of wine has copious quantities of ripe black cherry and black currant fruit interwoven with hints of forest floor, licorice and subtle background oak. It is medium to full-bodied, rich, textured and, overall, an enormously seductive style of wine to drink over the next 7-8 years.”



(Continued on page 2)

Cover: It’s a great year to pick a vintage Bordeaux from the collection at K&L.

I Love the 2016 Bordeaux Wines—Always Have!

By Clyde Beffa Jr.

From my 2016 Vintage Report: The 2016s were easy to taste, just like the 2015s. They were fresh and vibrant, with incredible aromatics. The alcohols are lower—so that helps a lot. Most are more precise and focused than their '15 counterparts. Whereas the Margaux and Pessac-Léognan regions were best in 2015, I would give the nod to St-Estèphe, Pauillac, and Pomerol in 2016. We found great wines in all regions of Bordeaux, but the properties with heavier soils seem to be better.

2016 La Roque de By, Médoc (750ml \$14.99; 1.5L \$29.99) What a great value here—party wine for sure. This property is about as north in the Médoc as you can get—the star region for 2016!

2016 Bellegrave, Médoc (\$13.99) Not to be confused with the many other Bellegraves in Bordeaux. This wine is quite substantial for such a low price. Vibrant and lively on the palate with some toasty nuances and rounded tannins on the palate.

2016 Kalinda, Médoc (\$16.99) A great value, this is a spicy, lively, vibrant wine. Decant for an hour and enjoy.

2016 de Chantegrive Rouge, Graves (\$19.99) If you are looking for a fruit-forward rouge for your post-holiday turkey, drink this. Soft and elegant, with mineral undertones.

2016 Lilian Ladouys, St-Estèphe (\$24.99) This revitalized property is making value wines every year since their 2012. Spicy, vibrant, full-flavored red.

2016 Poujeaux, Moulis-en-Médoc (\$34.99) 92 JS: “Blackberry, blueberry and orange-peel aromas follow through to a full body with a solid core of fruit and a fresh, tangy finish. The hazelnut and walnut undertones add to the complexity.”

2016 Cantemerle, Haut-Médoc (\$36.99) So what else is new? Philippe Dambrine cranks out a great value every year since 2006 from this beautiful property.

2016 de Sales, Pomerol (\$39.99) The largest property in Pomerol? Surely not the highest priced—just a great value from Pomerol.

(Continued from page 1)

2009 Tronquoy de St-Anne, St-Estèphe (\$26.99) After searching for this wine for the last three years, I was able to find just 120 bottles. **It will sell out immediately!** This wine is stunning. The little brother of Tronquoy-Lalande and owned by the Montrose people, this wine is packed with fruit—lots of cassis on the palate. Smooth and sweet and delicious. We sold about 10,000 bottles in just a few months back in 2014.

2016 Maillet, Pomerol (\$39.99) Sexy wine—almost *garagiste* in style. Nice sweet oak and tobacco aromas that follow to the palate. Not a well-known property, but watch it in the future.

2016 La Dame de Montrose, St-Estèphe (\$46.99) The '16s in the north Médoc are the stars of the vintage, and this second wine is a great value. I have never been a big fan of the Dame, but I love this '16.

2016 du Tertre, Margaux (\$46.99) The 2016 du Tertre has really come together nicely. Sage, mint, dried flowers, and sweet herbs add layers of aromatic nuance, as the sweet red cherry and plum fruit is very evident.

2016 Fleur Cardinale, St-Emilion (\$49.99) One of our favorites since the 2009 vintage. Lovely wine. 95 JD: “Deep ruby/purple-colored, with a stunning nose of smoked black fruits, classy oak, violets, and camphor, this beauty hits the palate with full-bodied richness, beautiful purity, ripe, present, polished tannins, and a great finish. It’s a beautiful wine from this tip-top estate that has the class to keep for two decades or more.”

2016 La Gaffeliere, St-Emilion (\$74.99) Here is a property to watch now, and in the future—the terroir is outstanding, and the new team is superb. This one has gotten 95 to 97 points from the writers.

2016 Duhart-Milon, Pauillac (\$89.99) 93 points Neal Martin for Vinous: “The 2016 Duhart-Milon has a pure, well-defined bouquet of blackberry, briar and crushed stone aromas, all very focused and penetrating. The palate is medium-bodied with supple tannin and perhaps more approachable than the Duharts of the past, more malleable in the mouth.”

2016 Haut-Bailly, Pessac-Léognan (\$149.99) Véronique Sanders has made another legend here. Tobacco, sweet blackberry fruit aromas and flavors. A must-buy for Bordeaux lovers.

2016 Cheval Blanc, St-Emilion (1.5L \$1,649.99) 100 RP: “This is a very different style from the rich, opulently hedonic 2015, yet this wonderfully fragrant, beautifully poised and intellectually compelling 2016 is equally extraordinary.”



A Few of Ralph's Favorites from Bordeaux

By Ralph Sands



There is no doubt that 2010 will go down as one of the greatest vintages in the history of Bordeaux wine. The fact that it comes after another great vintage that has a totally different style makes it all the more interesting. Our Bordeaux team has argued the merits of both vintages from our first tastings, and the

test of time proves the greatness of this one.

At 10 years, it's clear that 2009 is the modern version of 1982—across-the-board quality with beautiful ripeness, superb texture and balance, and great-tasting even young. I, like Clyde Beffa, have always been a 2009 guy, because of our age and the approachability of the wines. But, now it is crystal-clear that 2010 will be the more legendary vintage of the two.

Last night, the **2010 Gloria, St-Julien (\$79.99)** hammered home the greatness of 2010 once again! Phenomenal strike of great freshness, deep, concentrated black fruits, and intensely focused at 10 years of age. A superb wine that is still a baby, this is a great value—and there are not many 2010s left out there!

According to our friend Frédéric Engerer, the director of Château Latour, all the greatest Bordeaux wines share one common trait: and that is longevity. This is where 2009 and 2010 separate. Don't get me wrong here. The lovely balance of 2009 will keep the wines alive for decades. But the 2010s will live for decades longer, and the greatest wines possibly a century!

This was hammered home at a recent lunch at Château Clerc Milon. When I saw the **2010 Clerc Milon, Pauillac (\$99.99)** on the menu, I immediately held up the menu and shot a look over to winemaker Jean-Emmanuel Danjoy, who said, "I knew you were going to ask me about this!" He wanted me to taste this wine, as he was very proud of it. Indeed, in my opinion, it is the best wine he has ever made (and I think he thinks so, too).

It reminded me of the legendary **1986 Mouton Rothschild (\$1,289.99)**, and that is a very good thing, considering that unless something crazy happens, this man will someday make the wine of Mouton Rothschild for generations to come.



2000 Clos du Marquis, St-Julien (\$99.99) If any estate in Bordeaux is ever again elevated to first growth status, it will be Château Léoville-Las Cases. The exceptional quality is undeniable. In 2000, Clos du Marquis was the "second wine" of Léoville-Las Cases, and had been made since 1902. It's now called Le Petit Lion. Bottom line is that in my 29 years of tasting all the great growths in Bordeaux, the second wine here is always the closest in quality to the first wine. Many consider 2000 a truly great vintage, and after tasting the 2010 Gloria, I thought that *this* wine would be in tough company. It was not; it was exceptional. It is a simple case of a great but young Gloria, and a great Clos, but ready to drink at 20 years. The 10 years makes all the difference, with the beautifully developed aromas and flavors, and the softer tannins that only come from 20 years in the bottle. The wine is in a "perfect spot" right now, still youthful, and absolutely delicious!



2015 d'Aiguilhe, Côtes de Castillon (\$27.99)

It's pronounced "Day-Gwee!" (It's a tough one). Whenever the Count Stephan von Neipperg sees me at Château Canon la Gafferièrre, he says, "Hello Mr. d'Aiguilhe!" That is OK with me, as Stephan makes some great wines, but he knows I love, and that I sell the heck out of, d'Aiguilhe! The reason is simple: it is always a flashy, ripe, delicious wine, and candidate for greatest value for the money in all of the Right Bank. Also, it's much easier to sell lots of great wine that is under \$30 than over \$100. The stats since 2005 don't lie, as my customers and I love this wine to drink young. This wine possesses great fruit and is 85% Merlot, but it is not a fruit-ball. It has some backbone and a hint of chalky limestone. I gave it "two stars" and "outstanding" at CLG in April of 2016.



Onward! Ralph Sands (right) and Clyde Beffa on the trail of another great vintage in Bordeaux.

Steve's Top Picks from Château Pontet-Canet, Pauillac

By Steve Bearden



The great fifth growth Château Pontet-Canet has been on a qualitative tear over the last 15 or so years, and is now generally considered by many to be producing on a second growth quality level. Due to our great relationship with proprietor Alfred Tesseron, we often have many vintages of these great wines in stock. Here are some of my favorite vintages for drinking or aging. But first, a fantastic 2010 Médoc that I need to tell you about:

2010 Sainte-Marguerite, Médoc (\$24.99) Surprisingly approachable for the vintage, this is filled with warm, jammy fruit, notions of earth, and has a clean finish. Flavors and aromas of black cherry, dark plum, tobacco, and even a hint of tree bark are present in the jam-packed middle. This over-delivers at a great price.

2006 Pontet-Canet, Pauillac (\$149.99) Drinking beautifully now but with a long life ahead, the '06 is currently a dark and chewy wine with a dense mid-palate and a firm, dry finish. Lively aromas of violets and black fruits are poised and refined, yet the body is round and meaty, with substantial tannins, and a persistent finish. A huge success for the vintage.



And we'll be back for more, at Château Pontet-Canet.

2008 Pontet-Canet, Pauillac (\$119.99) Aromas of red berries and potpourri jump from the glass when this is poured. This is thick, clean, and stuffed with oodles of dark fruit in the substantial middle. With decanting, the wine turns even richer and sweeter, but the intense, mineral-soaked finish stays long and dry. A star of the vintage, for sure.

2011 Pontet-Canet, Pauillac (\$99.99) Very complex aromas of red and black fruits, cedar, earth, and even a slight touch of animal funk. The body of the wine is more classically clean and racy, with a tight line of blackberry fruit and mineral weaving through the middle. The dry, iron-tinged finish has fine, tight tannin. Decant or age.

2012 Pontet-Canet, Pauillac (\$89.99) A deep core of creamy blueberry fruit is the hallmark of this vintage. The middle is plush and rich, displaying both power and sweetness, with surprising softness for such a huge wine. Plenty of ripe, firm tannin is embedded in the substantial finish, and is almost buried under the dark fruit. Young but already delicious.

2013 Pontet-Canet, Pauillac (\$89.99) Bright, punchy aromas of flowers and spiced red berries rise from this after a few minutes in decanter. This fresh and approachable Pontet-Canet is spicy and savory, but retains the weight and texture you expect from this great property. As always, the finish is mineral-soaked with fine, grainy tannins—perfect for matching to hearty fare.

2009 Pontet-Canet, Pauillac (\$289.99) A colossal wine that is warm, smooth and thick, with massive texture and structure in perfect balance. This is full-throttle with roasted blackberry, blueberry, and dark cherry fruit; graphite, crushed flowers, and ripe tannins, balanced in perfect harmony. An absolutely delicious wine to decant tonight or cellar many decades.

2010 Pontet-Canet, Pauillac (\$289.99) This seems bigger and more structured than the 2009 but equally full-bodied, rich, and fruity. The oodles of plush, creamy blackberry fruit, pencil lead aromas, and hints of dried flowers are all there, but in a tighter, cleaner, and more classic style. Here the acid is a bit fresher, the tannins a touch crisper, and the overall brute strength of the wine shines through more obviously. This sits at the absolute pinnacle of what can be achieved in Bordeaux and could rest in a cool cellar for 50 years.



BORDEAUX RED

BORDEAUX RED

BORDEAUX

Post-holiday cheer? Got it covered, at K&L Wine Merchants, Redwood City.

Wines to Beat any Winter Blues

By Jacques Moreira



It's January, post-holidays, in the dead of winter, and most of us are in a state of, shall I say...in need of a nice glass of wine. Preferably not too expensive; to be enjoyed by the fire, or with a nice dinner; may it be a Tuesday or Saturday night. There is a warm feeling of indulgence you get from that special bottle of Bordeaux,

perfectly aged, that is unparalleled. Bordeaux wines give me a sense of quality, in all price ranges. And here we have a variety from different vintages, all drinking beautifully now, for just the right price.

1999 Tour du Haut-Moulin, Haut-Médoc (1.5L \$39.99) Starting off with a perfectly aged bottle (well, actually two bottles, since it's a magnum!), this Bordeaux is ready to drink tonight. Classic in style, this chocolaty wine will surely please those in search of mature Bordeaux. And a fitting introduction to those wanting to know what it's all about. In any case, a must-try!

1997 Gaudin, Pauillac (\$29.99) There is something about this small producer's wines (they have just four hectares) that I find very appealing. This is for the lovers of an old-school style, showing some leather notes, along with plums, and a firm structure—it is indeed a Pauillac, and to be enjoyed now, as it has aged superbly. I would say, a quick decanting, and the wine is ready for the table. A simple dish of grilled lamb chops, perhaps with a Bordelaise sauce with some mushrooms, and you will have a match made in heaven!

2003 Coufran, Haut-Médoc (\$24.99) Coufran is one of my go-to producers to recommend to clients who enjoy that classic style of Bordeaux, and here we



have "old school meets the ripeness and opulence of 2003." It has got rich, ripe fruit aromatics, along with cocoa, vanilla, black cherries, and plums. But never over the top—all that lusciousness is kept in check by its minerality. I would drink it now, and lots of it. It is back in stock and it will fly. My advice: get it while you can, and have a nice steak dinner with it.

2015 du Vallier, Bordeaux (\$13.99) A fantastic opportunity to experiment with a Bordeaux that is accessible now and a good value. A satisfying, soft palate with notes of currants, berries, and coffee—not to mention, that classic Bordeaux minerality. It is very approachable now and will hold for another five or so years. This wine would certainly impress guests at a dinner party.

2018 Reynon Blanc, Bordeaux (\$13.99) This gem of a white wine from the Dubourdieu estate is what I like to call a classic Sauvignon Blanc. But not your typical Sauvignon Blanc. It's got more depth on the nose and more body on the palate, but is still very fresh and crisp, and very much a Bordeaux white. This is a wine to impress those who think Sauvignon Blanc is just "the other white wine." As for the food pairings, be bold. Think fresh pesto, tabbouleh, rich, creamy sauces with seafood, and of course, goat cheese. Yeah...delicious!

2018 Clos Floridène, Graves Blanc (\$21.99) Another Dubourdieu estate, so you know you are in very good hands. The Clos Floridène Blanc possesses an incredible balance between its richness and freshness. Delightful aromatics of fresh citrus, delicate lemongrass, and grapefruit, with the lightest kiss of oak. Heavenly now, but I would say it can be held for a couple more years. So, a case or two are in order here!



Great Values in Table-Ready Bordeaux from the Decade Past

By Alex Schroeder



Happy New Year! With the turning of the calendar year and the beginning of a new decade, it's a great time to take a look at our inventory of some of the wines of the last one that are already drinking great. While people say one should wait about ten years to enjoy the Grand Vins of Bordeaux, thanks to modernized production techniques, many

wines are made to be table-ready earlier than ever, and often for bargain pricing. Here are a few that we have in our inventory right now that continue to show why you can't beat Bordeaux in terms of value for everyday wines.

2012 Gaudin, Pauillac (\$29.99) Somehow, we have been able to offer several vintages of this charming Pauillac for under \$30 now. The château is family owned and has only 11 hectares planted, and offers true Pauillac quality for a great price. It is showing rich red fruits, graphite, and smoke, but with totally mellow tannins and a nice cherry kirsch finish. This is definitely one of the better deals on aged Left Bank red right now.

2014 Prieurs de la Commanderie, Pomerol (\$34.99) This is the Pomerol property managed by the team at La Dominique from St-Emilion. With 80% Merlot and 20% Cabernet Franc, it has that beautiful Pomerol richness and elegance, with supple black and purple fruit framed nicely by soft, toasty notes, and acidity to match. It is rare to find a great deal like this in Pomerol!

2015 Petit Soutard, St-Emilion (\$19.99) The second wine of the great Château Soutard, this is made from a selection of barrels by estate manager Véronique Corporandy to be a wine more suitable to drink now, while the Grand Vin ages in your cellar. It is singing! Another 80% Merlot with 20% Cabernet Franc, it has supple, plummy fruit, with notes of graphite and mint. The structure is great, and it's a pleasure to drink to the last drop.

2016 Truquet, St-Emilion (\$14.99) You won't find a better price for bona fide St-Emilion in the store. This is another tiny, five-hectare family-run estate. Made from 80% Merlot and 20% Cab Sauv, it has rich, toasty cherry and currant fruit, with bright acid to match, a smooth texture, and is very drinkable, even without food.



2016 Laujac, Médoc (\$19.99) A classic Left Bank from a château found in the north of the Médoc, above St-Estèphe. Made with 60% Cab Sauv, 35% Merlot, and 5% Petit Verdot, it has really nice red currant fruit with a touch of anise herbs. With a little breathing time, this gem opens up into a beautifully fruited and focused claret with a surprisingly long finish. This is going to age great, so don't hesitate to put a few away.

2016 Les Brulieres de Beychevelle, Haut-Médoc (\$24.99) If you've ever had Beychevelle, or their second label, Amiral de Beychevelle, you know how good the wine from these guys is! Their third and most affordable wine comes from a carefully selected plot in the Haut-Médoc appellation about five kilometers from the château. 70% Merlot and 30% Cab Sauv. This is downright delicious! Rich, tasty black currant, plum, and cherry fruit, with earth, toast, and soft tannins.

2016 Goulée de Cos d'Estournel, Médoc (\$36.99) In the same camp as Brulieres, the Goulée de Cos is your chance to get the superb winemaking team at Cos D'Estournel's take on Haut-Médoc for a relatively low price. At 77% Merlot, 18% Cabernet Sauvignon, and 5% Cabernet Franc, this is extremely rich and soft, with silky, plush tannins, and nice cherry, dark chocolate, and mint flavors. It has deep, concentrated tannins, and great acid, so it will surely continue to age well.



Close inspection of this photo reveals that K&L's team vintage 2016 is about to get a first taste of the Goulée de Cos d'Estournel. We still like it.

Bordeaux Old and Rare, Great Values, and Classics

By Clyde Beffa Jr.

Thirty years of Bordeaux wines, from 1989 through 2009.
And prices to fit all pocketbooks.

1991 Pibran, Pauillac (\$49.99) Almost 30 years old and still going strong. Another old-school Cabernet-based red. Party time.

1999 Boyd-Cantenac, Margaux (\$59.99) A 20-year-old classified growth that shows the elegance of Margaux. Perfect to drink right now with a pork roast or even with a holiday bird.

2000 Clos du Marquis, St-Julien (\$99.99) We bought quite a few cases during the April buyers trip in 2019. At its peak right now, and it will be great for another ten years.

2006 Cantemerle, Haut-Médoc (1.5L \$109.99)
One of our favorite Cantemerles. This wine will age well in magnum for 25 more years. Full, rich, and round.

1990 Gloria, St-Julien (\$139.99) Thirty years young. Lovely wine.

2009 Le Gay, Pomerol (\$209.99) Rich, round, and sexy. Perfect now with decanting one hour.

2005 Lynch-Bages, Pauillac (750ml \$219.99; 1.5L \$469.99)

96 WE: "Classic Lynch-Bages with just a bit of extra power and richness."

2000 Montrose, St-Estèphe (\$229.99) 96 JS: "Just starting to open, it shows beautiful spices and dark fruit on the nose and palate. It's full-bodied with ultra-fine, integrated tannins and an extremely complex, refined finish." Top of the line here.

2009 Pape-Clement, Pessac-Léognan (\$239.99) 99 RP: "The 2009 Pape Clement struts flamboyantly out of the glass, featuring beautifully opulent preserved black fruits, Morello cherries and Chinese five spice with underlying notions of truffles, iron ore and tobacco plus a waft of sandalwood."

1989 Léoville-Las Cases, St-Julien (\$299.99)
One of my favorite Las Cases that drinks great now after decanting. Thirty years on and delicious.

1990 Pavie, St-Emilion (\$359.99) As good as any Pavie made since 1997. This wine is sublime — 30 years old, and so sweet.

2009 l'Evangile, Pomerol (\$489.99) 100 points from Robert M. Parker: "An astonishing effort from the Rothschild family, the 2009 l'Evangile may be the reference point offering from this estate for decades to come."



Château Haut-Bailly Dinner with Véronique Sanders, February 8, in San Francisco

Situated in the heart of the Graves, Château Haut-Bailly is well known for the finesse and elegance of its wines. For years, we have had the pleasure of working with the managing director of Haut-Bailly, Véronique Sanders. She is charming and gracious, and she knows her wines! Véronique is coming to San Francisco and will be doing a special **dinner** with K&L Wine Merchants on Saturday, February 8, at Mathilde French Bistro (SF). We will start the evening with Champagne at 6:30pm and sit down to a four-course meal featuring the wines listed below. We only have 30 spots available. All **ticket sales (\$200.00)** are final!

2016 La Parde Haut-Bailly; 1997, 2012, 2008, 2016, 2000, 2009, and 2010 Château Haut-Bailly.



2005 Pavie, St-Emilion (\$499.99) More than a few 100 points from the wine raters. **100 Robert M. Parker:** "Beautifully rich, full and multidimensional, this is a tour de force in winemaking."

2008–2013 Pontet-Canet 6-Pack in OWC Vertical Sets (\$829.99)
The perfect gift for that someone special—like yourself. One bottle each of 2008, '09, '10, '11, '12, and '13. The 2009 and 2010 are worth almost \$600 themselves. Very limited availability.

2009 Montrose, Pauillac (1.5L \$849.99) 100 points Lisa Perrotti-Brown in Wine Advocate: "Hallelujah—what a glorious nose!"

Top-of-the-Line Bordeaux

1989 Lafite Rothschild, Pauillac (\$999.00)

2004 Lafite Rothschild, Pauillac (\$1,049.99)

2006 Lafite Rothschild, Pauillac (1.5L \$1,699.99)

2009 Lafite Rothschild, Pauillac (1.5L \$2,699.99)

2009 Latour, Pauillac (\$1,499.99)

2005 Mouton Rothschild, Pauillac (1.5L \$1,750.00)



Stickies Galore for the New Year

By Clyde Beffa Jr.

Last year we had very little in the way of Sauternes. But this year we are loaded!

2016 Doisy-Védrières, Sauternes (375ml \$17.99) 92 WS: “A focused and forward style, offering a mix of peach, mango and flan notes lined with subtle ginger and marzipan accents. An almond cream echo lines the finish.” **93 RP**

2016 Climens, Barsac (375ml \$36.99; 750ml \$69.99) One of K&L’s favorite properties. **96 RP:** “Pale lemon-gold colored, the 2016 Climens is a little youthfully mute, revealing notions of ripe peaches, mango and musk melon with touches of cedar chest, orange blossoms, candied ginger and baking bread.”

2013 Raymond-Lafon, Sauternes (\$29.99) Lovely wine from a great vintage at a superb price! What are you waiting for?

2009 Guiraud, Sauternes (\$59.99) 97 VN: “The 2009 Guiraud is one of the gems of Sauternes this vintage, one of the finest offerings in recent years. It has a wonderful, beautifully delineated bouquet with expressive scents of wild honey, orange pith, Seville orange marmalade and just a hint of pineapple.” Extremely rich vintage!

2001 Guiraud, Sauternes (\$64.99) 96 WS: “Golden yellow. Butterscotch and vanilla with hints of ripe apples; full-bodied, with lots of sweetness and a spicy apricot and honey aftertaste. Excellent concentration and balance. Loads of botrytis character on the finish. Intense. Hard to refrain from drinking it now, it’s so luscious and rich.” The best sticky vintage of the 21st century.

2007 Suduiraut, Sauternes (375ml \$29.99; 750ml \$59.99) 97 WE: “Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging.”

2007 Rieussec, Sauternes (\$69.99) 92 RP: “The palate is very pure and balanced with a wonderful seam of acidity that slices through the viscous botrytis fruit, quite spicy on the finish.”

2007 Raymond-Lafon, Sauternes (\$29.99) Almost sold out at this great price. Fat and lush; tons of botrytis. Ralph: Good richness. Fat and nice palate impression.

When Only the Best Will Do!

These are all 100-pointers:

2015 d’Yquem, Sauternes (750ml \$399.99)

2009 d’Yquem, Sauternes (375ml \$289.99, very limited availability; 750ml \$549.99)

2001 d’Yquem, Sauternes (375ml \$379.99)

White Bordeaux

2018 La Graside Blanc, Bordeaux (\$12.99)

Another of the fine wines of Dominique Robin, Le Blanc de la Graside is sourced from a vineyard three miles south of Libourne that is planted with 60-year-old Sauvignon Blanc vines. Grapes are harvested at full maturity and aged in casks to round out the wine’s generous profile, while it retains a mineral-driven finish. Superb buy.

2018 Reynon Blanc, Bordeaux (\$13.99)

This is a lovely, ripe-fruited wine from the Dubourdieu home estate, now vinified by his son Jean-Jacques. Touches of raspberry leaf make it a little more concentrated than some. This is one to enjoy young.

2018 Clos Floridène, Graves Blanc (\$21.99) 91 DC: “This has grassy Sauvignon notes with juice running through it and clear sense of balance and grip. It’s a good white wine, full of pleasure, not as soaring as the best vintages here, but still plenty to talk about. 25% new oak was used with integral fermentation.”

2016 du Tertre Blanc, Vin de France (\$27.99) Known for their fine red wines, this property offers a few cases of a fine white. This has Chardonnay, Viognier, Gros Manseng, and Sauvignon Blanc, a blend inspired by the late Denis Dubourdieu.

2016 Pape Clément Blanc, Pessac-Léognan (\$129.99) One of the top whites of the vintage. Very limited availability.



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