One thing about the Bordeaux retail market: there is never a dull moment—always something new and interesting. As of this writing, the 2017 Bordeaux wines are releasing their prices. The great 2015s are just arriving, and the equally great 2016s really need your attention before their prices go much higher. So this newsletter will start out with a few early released 2017s, then go to some 2016s I think you should really look at to buy. I will finish this eight-page newsletter with some older wines and a few great Sauternes that have just arrived—plus two 2015 reds that just came in. In between, Ralph, Jeff, Jacques and Steve will give you some of their picks for this exciting time in the Bordeaux marketplace. This is not a 2017 vintage report—that report is being composed right now and it should be available to you soon after this newsletter comes out.

2017 Bordeaux Pre-Arrivals

Only a handful of 2017s have opened their prices so far, and here I list a few of my favorites. This vintage is not as consistently good as 2015 or 2016, but there are some very fine wines at prices lower than the two previous vintages.

2017 Capbern, St-Estèphe ($22.99) A favorite of ours and the 2017 does not disappoint. Very spicy aromas that follow to the palate. Very fruity with no hard edges and tons of red berry. I much prefer this to the second wine of Calon-Ségur. 91-93 WE

2017 Haut-Brisson, St-Emilion ($24.99) Wildly successful in 2015 and 2016, this value red from the Kwok dynasty made 50% less wine because of the April 2017 frost. Deep color and intense nose of black fruits. Good richness and sweet underneath some tannins. 92-93 JS

2017 Tour St-Christophe, St-Emilion ($27.99) Another Kwok wine and our biggest-selling 2015 and 2016 in terms of bottles. This 2017 had 40% less wine than normal as the berries were quite small. Very perfumy aromas with undertones of sweet oak. Will need a few years in the cellar. Another great value from this top property. 93-94 JS

2017 Labégorce, Margaux ($28.99) The 2016 was one of the best, if not the best, under-$30 Bordeaux. This 2017 follows closely behind it and is priced reasonably. 30% lower production than normal. 61% Cabernet is the backbone here. Intense red berry aromas that follow to the palate. The wine is soft and elegant—very feminine style and I love it. A great value 2017 for sure. 92-93 JS

2017 Barde-Haut, St-Emilion ($39.99) 80% Merlot, 20% Cab Franc. Sweet and sexy with minty aromas and blackberry flavors. Well-made with a lingering finish. Bravo! 92-95 VN

2017 Langoa-Barton, St-Julien ($48.99) We think St Julien may be the best region in Bordeaux for 2017 and this is a shining star and value in the region. The black cherry cola aromas are evident and the wine is so fresh and sweet on the palate. Lovely effort. 93-94 JS

(Continued on page 2)

Cover: The cellar at Château Pavie.
My Favorite 2016 Bordeaux Pre-Arrivals —Pure and Precise

By Clyde Beffa Jr.

2016 Lilian Ladouys, St-Estèphe ($21.99) The northern Medoc was a star in 2016, and this is one of the best values there. 62% Merlot. Super spicy wine with intense aromatics of blackberry and blueberry. Super lush on the palate. 93-94 JS

2016 Siran, Margaux ($31.99) Violets, licorice, black fruit flavors conceal the latent tannins. A finish that lasts for a minute. Do not miss it. 94-96 WE

2016 Cantemerle, Haut-Medoc ($31.99) Only 12.8 degrees of alcohol—like the old days. 52% Cabernet Sauvignon, smoky, toasty aromas. The sexy black fruit flavors are intense. Philippe Dambrine has this property hitting it out of the park yearly. 94-96 WE

2016 Labégorce, Margaux ($34.99) 52% Merlot. We were blown away by this wine on three separate occasions. Asian spices and violets mixed in the aroma. Very feminine style with roses showing through on the palate. 94-96 RP

2016 Duo de Conseillante, Pomerol ($59.99) Very rare—buy some, you will love it. We only were able to find five cases to sell.

2016 Malartic-Lagravière, Pessac-Léognan ($59.99) Very spicy, jammy, blackberry aromas. Voluptuous wine in the modern style, but with fine acidity to balance. We have sold over 200 cases of the excellent 2015, and this one is as good. 96-98 WE

2016 Branaire-Ducru, St-Julien ($64.99) A winner in St-Julien, this wine is elegant and sweet with spicy red fruits and fresh, crisp backbone that holds all the sweet fruit in check. Should be excellent to drink right out of the gate. 95-97 WE

2016 Larcis-Ducasse, St-Emilion ($74.99) As good as their 2015? Exotic aromas of Asian spice and tobacco. Serious wine for the long haul. Sexy and ripe. 94-97 VN

2016 Leoville-Barton, St-Julien ($89.99) Dark, concentrated fruits, minerals, cedar, allspice and a firm structure. This is a sturdy wine with lots of power. A good cellar candidate! 97-99 WE

2016 Haut-Bailly, Pessac-Léognan ($139.99) We all love this property and its managing director Véronique Sanders. 53% Cabernet Sauvignon here and 13.6 alcohol. My notes: Pure silk! And at the property: Iron fist in a velvet glove! Refined, seamless, balanced. You name it. 98-99 JS

2016 Lynch-Bages, Pauillac ($174.99) “Perhaps the best we have ever made from a technical perspective,” noted owner Jean-Michel Cazes. A wine of extraordinary concentration that is for me, one of the wines of the vintage. Expensive, but remember, “the quality of the wine will be remembered long after the price is forgotten.” 97-99 RP
Bordeaux is on a big roll these days and here at KLWines.com we are all riding the wave of quality and great value everyday!

The weather in Bordeaux can always be challenging, as it was in 2017, so to have three really good-to-great vintages in a row is rare, and you have to go back to the vintages of 1988, 1989 and 1990 that match up with 2014, 2015 and 2016.

Château Les Ormes de Pez and Château Poujeaux are two of the greatest values in all of Bordeaux wine, and I have loved and collected them for decades. Daniel Llose has made the wine at Lynch-Bages and Ormes for 40 years and will go down as one of the greatest winemakers of his generation. I have recently enjoyed great bottles of his 1989, 1990, 1996 and 2000. The 2014 Ormes de Pez, St-Estèphe ($32.99) is spot on. Loaded with deep, attractive red-black cherry fruit and spice, the wine will age fantastically—the problem is staying away from it! 93 JS

Château Poujeaux makes absolutely amazing wine, in fact the best "off vintage" wines I have ever tasted have been from Poujeaux. The 2007, 1997, and a magnum of 1991 enjoyed three weeks ago still blow my mind! All the good-to-great vintages line the walls of my cellar and the 2014 and 2015 are next to be loaded in. The 2014 Poujeaux, Moulis ($24.99) is a serious wine, and big juice for the vintage featuring deep, powerful fruit with hints of earth, chocolate and tobacco. The just-arrived 2015 Poujeaux ($34.99) shows the greatness of the vintage. It is a bit brighter and a touch more elegant, but certainly possesses sweet, rich fruit with fine texture and length. 94 JS

Domaine de Chevalier Blanc has been on top of the wine world for decades; the Rouge has definitely reached the same level. The 2014 Domaine de Chevalier Rouge ($54.99) is a great tasting, beautifully elegant wine with a pure core of bright red fruit with whiff of toasty oak, all in perfect harmony. It lives up to its nickname/reputation as one of the “Burgundies of Bordeaux” along with the lovely Château Branaire-Ducru. 96 VN

Château Giscours is one of Margaux’s most masculine wines, like Château Palmer, and is enjoying an incredible run of great quality. The 2014 Giscours, Margaux ($54.99) has strong dark fruit that is sweet, sleek and racy in perfect balance leading to the textbook long and elegant finish. 95 JS, 95 WE

Our team all agreed that third growth 2014 Langoa-Barton, St-Julien ($49.99) was one of the stars of the vintage from the first sip at the estate. Great freshness, with layers of silky blood red fruit and racy acidity insure a long life. The Barton Family’s Moulis estate Mauvesin Barton was wiped out by frost in 2017 but the 2015 Mauvesin Barton, Moulis ($17.99) is a tasty young wine with bright fruit and zesty purple fruit. My house wines continue to be the wines from Château L’Avocat from the talented husband and wife team of Nicola and Sean Allison. Both the 2016 L’Avocat Blanc, Graves ($14.99) and the 2015 Rouge ($17.99) are their best wines to date and both are serious wines for under $20.

Seriously speaking, I don’t know how you can beat the wines in this column for the money! Cheers and Go San Francisco Giants!
Nice Surprises and Some Old Friends

By Jacques Moreira

Here we have a selection of wines that are sure to spark the interest of those looking for unexpected quality with value—yes, we have those in Bordeaux—along with some classics. We also have five different vintages represented, each with its own qualities and what I like to call purpose: cellar; drink now; hold for a few years; great gifts; dressing up a dinner; Tuesday night; school night; or party night. Bordeaux has it all!

1989 l’Arrosée, St-Émilion ($99.99) Starting from the top: the 1989 l’Arrosée is at its marbleous peak right now, exhibiting its classic, mature Bordeaux class. Forest floor, sweet plums and a touch of coffee, and although the tannins are pure velvet at this point, the wine holds its structure with poise. Here’s an elegant wine that is sure to impress at a dinner party, and since it’s no longer made since 2012, when it became part of Quintus, the limited number of these bottles surely adds to its graceful allure. 93 WS

2009 Saint Martial, St-Émilion ($24.99) Here’s a fantastic wine from the legendary 2009 vintage that, due to our Direct Import program, we can offer to you for less than $30. No easy feat for this quality of St-Émilion. Bursting with ripe cherries, chocolate and beautiful notes of violets, it offers the complexity of the 2009 vintage along with the approachability of an almost 10-year-old wine.

2012 Les Grands Chênes, Médoc ($14.99) From the vintage that fooled everybody (2012 turned out to be much better than initially assessed), comes another great value of a wine that is drinking beautifully right now. With a privileged terroir in the Haut-Médoc, this Cru Bourgeois delivers a lot of quality in its 74% Merlot and 26% Cabernet Sauvignon. The sweet fruit on the palate is surely framed by structure, giving it a nice overall balance that is at the same time classic and modern. Surprised? Don’t be. This one would be a great bottle for those trying out Bordeaux for size.

2014 Barde-Haut, St-Émilion ($29.99) This one comes from the hands of our dear friend Hélène Garcin-Lévêque and her husband Patrice Lévêque. It is always a pleasure to host them at our store events, with plenty of their wines. The Barde-Haut is their home and the crown jewel in the portfolio. And that’s for good reasons: a great terroir in Saint-Émilion, great care in the vineyards on the hands of Patrice, and the magic touch of a talented winemaker, Hélène. From truffles to plums, to fresh tobacco and kirsch, the 2014, although drinking beautifully after a passage through the decanter, deserves a good five years more in the cellar. So cellar or drink it, and keep an eye on the outstanding 2015. 94 JS, 94 VN

2014 Croix Mouton, Bordeaux Supérieur ($14.99) Croix Mouton hails from the Right Bank—nothing to do with the Rothschilds. The vineyards are not far from Fronsac, and although planted with 15% Cabernet Franc, the rest being the king of the Right Bank—Merlot—the 2014 vintage assemblage consists of almost 100% Merlot. It attains a nice balance between the cherries and chocolate and its firm tannins and a touch of capsicum to let us know we are drinking a complex wine, destined for the dinner table. A nice grilled chicken and vegetables would be just about perfect.

2014 Haut de Poujeaux, Haut-Médoc ($18.99) Although coming from vineyards outside the Moulis appellation border in the Haut-Médoc, this fabulously well-made wine has very elegant aromatics of black cherries, roasted coffee and cocoa. The palate is absolutely seamless, revealing its high pedigree. Recommended to impress friends!

2014 Hyot, Côtes de Castillon ($13.99) Another surprising, under-the-radar wine that over-delivers. It is no secret that I have a sweet spot for Castillon wines. The wines are so approachable, and the best ones can attain a quality rarely seen in the less-than-$15 price range. Hyot is a perfect case in point: It has the suppleness you would expect from a Right Bank, but it also has lifted aromatics and even the classic Bordeaux note of “pencil shavings.” This wine is not to be missed. 91 WE

2015 Fonreaud, Listrac ($19.99) And now to the fabulous 2015s … Located at the highest point in the Médoc, which means great drainage in the vineyards, the Fonreaud clearly delivered a classic in 2015. It is a pleasant, soft kind of wine, full of ripe berries along with a gravelly minerality. Drink or hold—either way, this bottle is sure to offer enduring enjoyment.

2015 La Fleur de Bouïard, Lalande-de-Pomerol ($29.99) Owned by the same owners as Angélus, Bellevue and other great properties in the Right Bank, the Bouïard family. Thoroughly modernized in 2011, this château has is producing wines of an excellent quality, and in vintages like 2015, it sure excelled. It is drinking very well now after a good decanting, but give it a good five years in the cellar, and will certainly evolve into a beauty. 93 JS

2015 Le Cleméntin du Pape Clément, Pessac-Léognan ($34.99) And yet another example of a fantastic second wine from a fantastic vintage. No doubt Le Cleméntin delivers an impressive wine, and also maintains its classic Pessac-Léognan style. Cocoa powder, plums and cassis jam, along with, wet stone and a great tannin and acid structure, frame and balance this elegant wine. 90 RP
Count on ’14 and ’15 for Bordeaux to Drink Tonight

By Steve Bearden

We are fortunate here at K&L to have two excellent Bordeaux vintages filling our shelves, with many of these wines being ready to take home and decant tonight.

Both the forward, focused and delicious 2014s and the ripe, smooth and complete 2015s are arriving at a rapid pace and in many cases offer excellent drinking already. These are in stock now.

2014 D’Arce, Côtes de Castillon ($17.99) This is bright, approachable, aromatic and a delicious bargain. The soft entry of red fruit flavors leads to a fresh and balanced middle hinting at darker fruit and a lively and lingering finish. A stylistic surprise for the appellation. 91 JS, 90 RP

2014 de Birot, Côtes de Bordeaux ($19.99) This has plenty of hearty dark fruit and a husky profile that doesn’t seem heavy thanks to the wonderful balancing acidity from the 2014 vintage. The middle shows layers of ripe, earthy blackberry and cherry and a crisp, sweet finish of fine tannin.

2014 Cap St-George, St-Emilion ($24.99) A modern and lush wine held crisply together due to the fresh acidity of the vintage. There is great weight and texture to the smooth dark fruit and a nice lift on the finish. A delicious and approachable success. 91 JS

2014 Fleur de Clinet, Pomerol ($29.99) The Second wine of Château Clinet is deep, slick and dark with a slightly savory edge to the plum and blackcurrant fruit. This is an approachable, classically styled Pomerol for not much money.

2014 Les Tourelles de Longueville, Pauillac ($37.99) This is “one” of the second wines of Pichon-Baron and although done in a richer and more approachable style still has the qualitative stamp of that great property. Sweet blackberry fruit, pencil shavings and a savory hint all done up with the sense of balance and proportion you expect, but with a touch more Merlot richness to round things out. 92 JS

2015 Comte Malartic, Pessac-Léognan ($24.99) This is one of the second wines of Malartic-Lagravière and has the depth and structure of that great wine. This is rich, yet racy and exotic with earthy boysenberry and spicy mixed berry fruit along with potpourri, red licorice and Asian spice aromas and flavors. A substantial and complex bargain.

2015 de Pez, St-Estèphe ($44.99) This is always a big, masculine wine but the gentle warmth of the 2015 vintage has softened the edges and fleshed out the middle. Aromas of toast, clay and flowers combine with scents of sweet, ripe cherries and dark plums as you ease into the firm, almost chewy middle. Old school winemaking in a modern vintage has resulted in a deeply fruited, substantial yet approachable classic. 93 VN

2015 Clos du Clocher, Pomerol ($49.99) Here is a big, beefy style of Pomerol filled with cherry cordial, chocolate and baked blueberry cobbler flavors matched to hints of vanilla, toast and loamy soil. There is a real sense of freshness and balance to the bold fruit profile and right through the dry, mineral-laced finish of raspy tannin. 96 JS, 93 RP

2007 Malescasse, Haut-Medoc ($16.99) This just arrived back in stock and I had to throw it in. Here is an amazing bargain approaching 10 years of age and priced to buy by the case. This is very expressive with effusive aromas and flavors of raspberry and rhubarb fruit along with cedar chest and cigar box. Bargain hunters need to taste this crisp, fruity and very complex beauty.
Jeff’s Top Picks from Recently Arrived Bordeaux

By Jeff Garneau

2016 Clos Floridene Blanc, Graves ($24.99)

Bright, fresh, intensely aromatic, with notes of stone and citrus fruits. Lovely weight and texture with just a hint of pain grillé. A blend of 56% Sauvignon Blanc and 44% Sémillon. Aged in barrel (25% new) for eight months with regular batonnage. Drink or hold. Perhaps our best value in a white Bordeaux.

2016 d’Yquem “Y” Bordeaux Blanc ($169.99)
The Ygrec, or “Y” from Château d’Yquem is a curiosity: a dry white wine from perhaps the most famous producer of sweet wines in the world. It’s a bit of an upstart: While the history of Yquem covers four and a quarter centuries, the first vintage of the “Y” was barely fifty years ago. The blend is typically about three-quarters Sauvignon Blanc to one-quarter Sémillon. The Sauvignon grapes are among the earliest picked to preserve acidity, the Sémillon among the last, so that a botrytis element is always present in the wine. It is unlike any other dry white Bordeaux. The 2016 vintage is a masterwork of precision and balance, lively and refreshing with superb tension yet with a richness, even opulence that belies its weight. Not an inexpensive wine, but a unique expression of the terroir that more than merits your attention. 96 WS

The 2015 vintage reds have begun to appear on the shelves, with more arriving daily, including a pair of affordable reds from Graves.

2015 de Chantegrive Rouge, Graves ($17.99)

A substantial Chante-grive that positively flaunts the strength and character of this spectacular 2015 vintage. Loads of ripe fruit and toasty oak (50% new) framed by firm tannins. 50% Cabernet Sauvignon, 50% Merlot. A terrific value from one of the finest properties in the region and a longtime K&L favorite. 92 JS

2015 Tour Léognan, Pessac-Léognan ($19.99)

Originally a neighboring property, Château Tour Léognan became the second label of Château Carbonnieux in 1956 when the Perrin family purchased both properties and reorganized the vineyards. Today the fruit is sourced mostly from younger vines on the estate. Tour Léognan is typically ripe and round and easy drinking in style, and in this warm 2015 vintage offers even more richness and weight than usual. Loads of sweet red and black fruits with notes of mocha and spice. 60% Cabernet Sauvignon and 40% Merlot.

Currently one of the best values in the northern Graves for quality and price, Château Malartic-Lagravière is one of only six properties to be designated Grand Cru Classé for both its red and white wines, along with Domaine de Chevalier and Château Carbonnieux, among others. The second wine, La Réserve de Malartic, is more affordable still, and more suitable for near-term drinking. The 2014 La Réserve de Malartic, Pessac-Léognan ($19.99) has a classic appeal. Bright, lovely and very fresh with a mix of sweet red and black fruits. 60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc. While the second label offers a great introduction to the style of the wines currently being produced here, it is the grand vin that really displays all the care and attention lavished on the property by the Bonnie family over the past two decades. The 2014 Malartic-Lagravière, Pessac-Léognan ($44.99) is a watershed vintage. The quality (which has continued to improve here, year after year) is exceptional. With dense, concentrated fruit wrapped around a firm, mineral core, the wine manages to remain fresh, vivacious even without conceding any ripeness. Balanced and harmonious, a complete wine. 95 WE, 94 JS, 94 VN

Fourth growth Château Beychevelle is situated at the southern end of St-Julien, with some of its vineyards lying beyond the jalle, or stream, that defines its southern border. These are designated AOC Haut-Médoc. The grapes there are vinified separately, and we currently have in stock the 2014 Haut-Médoc de Beychevelle, Haut-Médoc ($24.99). This is a blend of Cabernet Sauvignon and Merlot, aged in barrels previously used for the grand vin. Sweet black fruits with a hint of toast. A terrific value in the St-Julien style from one of the top producers in the appellation.

One of the highlights of our visit last year was Château Siaurac, one of the largest and oldest properties in Lalande de Pomerol. Sadly, we heard this year that they had been hit hard by the frost in 2017. I am sure there will be many great vintages in their future, and we continue to support them by providing our customers with some of the greatest of their past vintages. The 2010 Siaurac, Lalande de Pomerol ($24.99) shares much in common with its more expensive neighbors to the south in Pomerol, including a lush, rich texture and a high proportion of Merlot. The ripe, plummy fruit reflects the strength of this 2010 vintage. Not to be missed. 91 JS

Château Clarke in Listrac, part of the Rothschild portfolio of wines, appears frequently on our shelves, usually with every new vintage as it is released. We were fortunate to obtain a few cases of the 2003 Clarke, Listrac ($36.99). This was an atypically hot vintage for Bordeaux, and it shows in the extra ripeness to be found in this wine. At 15 years old, the wine remains fresh and lively, with just a hint of a more savory edge emerging. Notes of cedar and truffle play off well against the rich spice and plum notes of this mostly Merlot blend.

Fourth growth Branaire-Ducru is perhaps my favorite of the classified St-Julien properties. I have had very few opportunities to taste their second label, but that changed when Clyde recently brought in some larger format bottles including the 2001 Duluc de Branaire-Ducru, St-Julien (3L $139.99). A terrific price for a double magnum—we have already sold a number of these for family gatherings and larger events. Typical of the ’01 vintage, the wine combines lively acidity with good ripeness. Aging perhaps a bit precociously, notes of tobacco and cedar are already apparent. Drink or hold.
Old and Rare Bordeaux and Great Values—Many Just Arrived

By Clyde Beffa Jr.

Whether you want to drink a nice red with your hamburger tonight or buy the best Bordeaux available, we have a huge inventory of all vintages and price levels. Here are my picks for the cellar or the table. From $19 to $250.

1998 Haut-Franquet, Moulis ($19.99) We discovered this wine on our 2017 Bordeaux trip and it has finally arrived. I must admit I have never seen the property, which is a neighbor of Poujeaux, but what they did in 1998 is commendable. Some 1998 Left Bank wines are a bit coarse and tough—this, like the Poujeaux, is elegant and fruit-driven. Perfect hamburger wine.

2002 Lannessan, Haut-Medoc ($19.99) Located next to Branaire-Ducru and Beychevelle, this property represents one of K&L’s biggest sellers. This is the last of the 2002 we could find in Bordeaux. One of the last “old school” Lannessans.

2006 Cantemerle, Haut-Medoc ($19.99) One of our standby properties for value. This is a medium-bodied, elegant wine offering up scents of plums, cherries and earth. Like many of the 2001s it has good sweetness, an attractive flavor profile, low acidity and ripe tannins. In other words, enjoy it—we have sold over 2,400 bottles of this gem.

2009 Verdignan, Haut-Médoc ($21.99) Situated north of St-Estèphe, these vineyards are planted to 60% Cabernet Sauvignon, 35% Merlot and 5% Cab Franc. On the stone lintel of the door’s oldest vat of Verdignan there is engraved a date: 1720! The 2009 is very well integrated, giving this large-scaled wine color, big peppery, spicy, rich and sweet fruit. The tannin is much more open than the 1995. Offers aromas of currant, mint and spices. Full-bodied, soft and velvety, with a fruit finish. 91 VN

2001 Peyrabon, Haut-Medoc ($24.99) Here is a property we discovered on our April 2012 Bordeaux trip and we have sold well the 2000, 2003, 2004 and newer vintages. Somehow we missed this 2001 all these years. We tasted it early this year and here it is. We love the 2001 Bordeaux vintage and you will love this value red. Softer than the 2000 and 2004 and more classic than the 2003. A must try.

2005 Haut-Berger, Pessac-Léognan ($44.99) Nice nose of red fruits and minerals. Good upfront on palate; elegant, with forward red fruit flavors and smoky-earthy hints; well balanced mid-weight and mid-term wine. 90-91 points by all the scorers. This is a step above the very fine 2004 and 2006 that we sold so successfully.

1996 Lynch-Moussas, Pauillac ($69.99) A decade ago, Robert Parker wrote: “Lynch-Moussas is clearly on the comeback trail, as evidenced by the 1995 and 1996 efforts, which are two of the finest wines I have tasted from this Pauillac estate.” The neighbor of Lynch-Bages, this classified growth produces excellent wines and very good prices.

1990 Bel Air Lagrave, Moulis (1.5L $69.99) This little-known property makes super-value old-school wines. Several vintages have surfaced recently and they are quite good. The 1990 is full of life with a great aroma of red berry and spice. An almost 30-year-old party wine. Old school Bordeaux at its best.

1996 Lynch-Bages, Pauillac ($69.99) A decade ago, Robert Parker wrote: “Lynch-Moussas is clearly on the comeback trail, as evidenced by the 1995 and 1996 efforts, which are two of the finest wines I have tasted from this Pauillac estate.” The neighbor of Lynch-Bages, this classified growth produces excellent wines and very good prices.


1996 Lynch-Bages, Pauillac ($229.99) 92 WS: “This is much more open than the 1995. Offers aromas and flavors of currant, mint and spices. Full-bodied, soft and velvety, with a fruit finish.” 91 VN: “In a distinctly firm, structured style, but with juicy acidity intensifying the dark berry and mineral flavors.”
Two of our favorite stickie properties. And priced to enjoy!


1997 Suduiraut, Sauternes ($49.99) 90 WS: “An outstanding Sauternes, with wonderful aromas of cream, caramel and honey. Full-bodied, with a light sweetness and a long vanilla and fruit finish. A beauty.”

2003 Guiraud, Sauternes ($49.99) 95 JS: “I might have a slight preference for this over the 2001 but I can’t make up my mind yet. It seems to have more richness and sweetness, with loads of apple tart, caramel and spice character. The noble rot certainly did its good here. Long, long finish. Beautiful sweet wine.”

2005 Guiraud, Sauternes (375ml $29.99) Our biggest selling Sauternes ever, with over 7,500 bottles sold! 97 JS: “This appears to be the synthesis of the fabulous 2001 and 2003. It shows wonderful aromas of botrytis spice, honey and citrus rind. Lots of fruit with a tropical fruit undertone of mango and papaya on the palate. Intense finish.”

Newly Arrived White Bordeaux—We Never Have Enough!
The biggest complaint from my great Bordeaux liaisons and Ralph is: “You never have enough dry white Bordeaux.” Well, some just came in. 


2015 Mont-Perat Blanc, Bordeaux ($14.99) We tasted this wine early this year and loved it. Clean and crisp style with the richness of the 2015 wines of 2014—they have the richness of 2012 and 2015 with the crisp acidity of the 2013s. This is a “house white” for us. Plenty of citrus aromas and earthy nuances with a splash of oak. Great now and for several more years.

2015 Marjosse Rouge, Bordeaux ($13.99) Pierre Lurton, of Cheval Blanc fame, has made this wine for over 20 years. And here it is finally.

A Few Notes on Just-Arrived 2015 Value Reds:

2015 Marjosse Rouge, Bordeaux ($13.99) Pierre Lurton, of Cheval Blanc fame, has made this wine for over 20 years. And here it is finally.

2015 Lamouroux Rouge, Graves ($16.99) We tasted the 2009 in Bordeaux just after our 2012 vintage tour. We loved it. And we have carried several vintages of this property. This 2015 is soft and elegant like the 2009.