

January 16, 2017

WINE News

*Bordeaux for the New Year:
Old favorites return and
new vintages await.*



JANUARY 16, 2017 FEATURES

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Bordeaux Wines I Know (and Have Known) and Love

By Clyde Beffa Jr.

Welcome to 2017—and welcome to K&L, where for the last 40 years you have found (and will continue to find) a great assortment of top Bordeaux wines, from the classics to the values. But where we really shine is in featuring the lesser-known wines from the “lesser” vintages. We are known as the kings of the off-vintage Bordeaux. We just find so many wines that taste great *and* their quality-for-price is off the charts.

Our more than 40 years of featuring Bordeaux has given us inroads to the cellars of many properties. We find gems and bring them to you. Here are a few of my personal favorites—a couple of these properties do not even exist anymore, gobbled up by larger properties and deep-pocket investors. All of these are in stock—or were in stock on January 1, when this newsletter was written.

Château l'Arrose, St-Emilion

I have fond memories of my first two trips to this superbly situated property on the Right Bank. Bill Blatch took me there in 1985 and 1986 and I thought this relatively new property made outstanding wines. So did Robert Parker, who really put l'Arrose on the map in the '80s and '90s. The Château Haut-Brion people bought the property in 2013 and now there is no more l'Arrose—it is now part of Quintus, which sells for over \$85 a bottle. We have a little left of their last vintage **2012 (\$34.99)** and some of their outstanding **2000 (\$64.99)** which scored **92 WS**.

Château Magdelaine, St-Emilion

I started collecting Bordeaux in 1971, and one of the first wines I bought was 1967 Magdelaine after I tasted it in Hawaii (Ilikai Hotel) that same year. I loved this property during the '70s and '80s when it was brought in by importers Bercut Vandervoort & Co. The last vintage of this (once) famous property was the 2011. In 2012 it was merged with Château Bélair-Monange. We have just gotten a small sampling of vintages direct from the property, including the very rare **1972 (\$89.99)** and magnums of the **1975 (1.5L \$349.99)**. The super delicious **2001 (750ml \$129.99)**;

1.5L \$249.99) is a treat and the superb **2005 (\$149.99)** and magnums of **2009 (1.5L \$299.99)** are cellar candidates. We even have a few “library” sets of **12 bottles (3 each of 1975/1990/1998/2000)** for **\$1999.99**.

Château Labégorce, Margaux

I am confident that K&L sells more wine from this property than anyone else in the world. The older vintages are classic old-school Bordeaux and the newer ones are more in the modern style. The terroir here is excellent and one of their neighbors is Château Margaux! The good news is that the château still exists though Labégorce Zédé does not. We have the **2007 Labégorce Zédé (\$29.99)** and I think it is a great value, with plenty of stuffing for a 2007, while retaining that Margaux elegance. And we just got in some more old favorites of mine from Labégorce. The magnums of **2000 Labégorce (1.5L \$79.99)** are a steal from this great vintage. The wine has plenty of power for the cellar, but can be enjoyed now with decanting. We have sold hundreds of cases of this 2000 and also of the **1991 Labégorce (1.5L \$59.99)** in magnum. We just received the last cases of this wine from the property and the magnum size is perfect for this 25-plus-year-old wine from an “off-vintage.”

2014 Bordeaux—Do Not Miss This Value Vintage

By Clyde Beffa Jr.

They are arriving daily and many should be in your cellar if you love well-priced, high-quality Bordeaux. After we tasted these wines in 2015, we wrote the following: “The storyline on the 2014 vintage in Bordeaux is that for the first time in four years, Mother Nature cooperated, the US dollar strengthened and level-headed pricing emerged.”

The wines from 2014 will start to drink nicely in seven to ten years and last easily 20 years. That should firmly place this delicious vintage in the spotlight for wine lovers and collectors of all ages. The northern Médoc wines were exceptionally blessed with good weather, and below are some of our favorites. The great 2015 Bordeaux vintage did not smile down on this region and we prefer a few of these 2014s to their 2015 counterparts. These wines are offered pre-arrival unless otherwise stated.

2014 Phélan-Ségur, St-Estèphe (\$34.99) One of our favorite properties in the north and usually a great bargain—and this 2014 is superb. Full and rich with lingering cassis and toasty oak flavors. Barrel tasting scored **93-95 WE, 90-93 WS**.

2014 d’Armailhac, Pauillac (\$34.99) shows lovely, up-front sweet, red fruits; very attractive, with nice, thick middle fruit and good tannins. This Mouton wine you can drink young, and it is a winner!

2014 Branaire-Ducru, St-Julien (\$44.99) Always a great value wine that really improves in the bottle. This wine has that Coca-Cola aroma and red fruit flavors. I am drinking all the 1997 I can find—you should buy this 2014. **93 WS**.

2014 Duhart-Milon, Pauillac (\$59.99) Strong, dark wine with deep fruit, flavors of blackberry jam and grilled meats, good middle fruit and tannin control. More flesh and lots to like here! **92-93 JS**.

2014 Grand-Puy-Lacoste, Pauillac (\$59.99) You cannot go wrong with this property of late. This beauty is soft for a Pauillac on the palate, but has underlying power and sweetness. **94 WS**.

2014 Léoville-Barton, St-Julien (\$69.99) The deep purple fruit of blueberry and blackberries is very zesty and bright, and features racy acidity. Firm, more rounded tannins than in many of the great Barton vintages, with just the right amount of extraction. One of the best-selling '14s at K&L. **94 WS**.

2014 Pichon-Lalande, Pauillac (\$89.99) Lots of lovely, exotic, grapey fruit, elegant and precise. Pichon-Lalande is back in a big way! **94 WS**.

2014 Lynch-Bages, Pauillac (\$99.99) This has been K&Ls biggest-selling classified growth for the 2014 vintage. Not only is it a serious contender for the top non-first growth of 2014, but it was priced correctly at the property. **95-96 JS**.

2014 Montrose, St-Estèphe (\$129.99) Saturated, sweet black-red fruits with hints of black licorice. Features a powerful attack of fruit, with great texture and a long finish. We love the 2014 Montrose—more so than their 2015. A must for the serious Bordeaux collector. **95-97 RP, 95-97 WE, 94-97 WS**.



Iconic rams at Château Mouton Rothschild.

2014 Léoville-Las Cases, St-Julien (\$134.99) Another powerhouse of a wine that could be the best of the non-firsts in the Médoc. A little backward now, but will blossom and soften up in the cellar. Age it a minimum of 10 years. **96-98 WE, 94-97 WS**.

2014 Mouton Rothschild, Pauillac (\$429.99) Could be the wine of the vintage? And it is half the price of the 2009 or 2010. The label is a tribute to Baroness Philippine, by David Hockney. **96-97 JS**.

Some Exceptional 2014s in Stock Now

2014 Carbonnieux Blanc, Pessac-Léognan (\$39.99) I love the dry white 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.

2014 d’Yquem “Y” Bordeaux Blanc (\$139.99) OK, so it is a bit above the nightly wine budget, but you should buy a bottle for that special night. Off-the-charts good.

2014 Haut Charmes, Sauternes (\$19.99) A sort of second wine of Château Suduiraut, and Suduiraut got 98 points or so. This wine is the perfect party stickie with pineapple and coconut aromas and flavors.

2014 Maillet, Pomerol (\$29.99) Outstanding wine for a low price—it is Pomerol, you know. Blackberry aromas and flavors. Drink this one and wait for their stupendous 2015 to cellar a bit.

2014 La Gravette de Certan, Pomerol (\$49.99) This second wine of VCC is so good it is sinful. Just a bowl of black raspberries and some toasty vanilla oak. Very little left.

2014 Haut-Vigneau, Pessac-Léognan (\$17.99) Always a great value, this wine from the Carbonnieux people is soft, elegant, earthy and smooth on the palate.



Clyde Picks 15 from '15: From Values to Classics for all Pocketbooks

By Clyde Beffa Jr.



We fell totally in love with the 2015s when we visited the properties in April 2016. They were so well-balanced, soft, forward and so easy to taste.

The dollar was and is strong, so the wines are quite good values for the quality. Some of these must make it to my cellar. I am optimistic.

These wines are offered pre-arrival unless otherwise stated.

Under \$30

2015 Paloumey, Haut-Médoc (\$14.99) We have sold 2,000-plus bottles of the 2009 for \$20 a bottle and this equally as good wine is \$15.

2015 Malescasse, Haut-Médoc (\$16.99) These guys always make great wines—this wine is so round and lush on the palate, but has good backbone and structure for aging. Huge scores by the scorers.

2015 Lespault-Martillac Rouge, Pessac-Léognan (\$24.99) Blackberry jam aromas, intense and fruity. Black cherry flavors with plenty of mineral undertones. Long and lush on the palate, with a lingering finish. 60% Merlot. From the Domaine de Chevalier people.

2015 Moulin du Cadet, St-Emilion (\$26.99) One of my top 10 best values of the vintage. Reminds me of the great 1970, but with 45 years of improved winemaking and vineyard management. Sweet and lush with tons of blackberry fruit on nose and palate. Tastes so good right now. **91-92 points James Suckling.**

2015 Cantemerle, Haut-Médoc (\$29.99) We always love this value—and this is better than their 2006 or 2010. It is my No. 1 favorite value of 2015. **95-96 JS.**

\$30-\$60

2015 Berliquet, St-Emilion (\$37.99) Nicolas Thienpont has turned this unknown property around and this 2015 is fantastic. So much fruit and underlying tannin, and a long, lingering finish.

2015 Du Tertre, Margaux (\$37.99) This property and its manager Alexander Van Beek (Giscours also) are on a roll. Margaux could be the best appellation in Bordeaux in 2015—this one is a superb value.

2015 Croix de Beaucaillou, St-Julien (\$44.99) All of Bruno Borie's 2015s sing, but this one is affordable while being very close to its grand vin elder in quality. Definitely worth a case for the future.

2015 Malartic-Lagravière, Pessac-Léognan (\$49.99) One of our biggest selling 2015s, and I expect it will be at its peak in 2020-22. Tons of fruit, ripe and forward. **96-97 JS, 94-96 RP.**

2015 Clos du Marquis, St-Julien (\$52.99) Don't call it a second wine—at least not in front of Jean-Hubert Delon, owner of Las Cases and this separate parcel along with a handful of other properties. This is subtle but packs a lot under the hood. Cellar it for six more years or so.

Above \$60

These are for extended cellaring:

2015 Domaine de Chevalier Rouge, Pessac-Léognan (\$64.99) What a bargain here. I have drunk at least 10 vintages of this fine property in 2016 and I have loved them all, from the sublime 1970 to the under-scored 1982 to the super delicious and earthy 2005. This 2015 will be at the top of its game in 25 years.

2015 Rauzan-Ségla, Margaux (\$89.99) The Chanel perfume people have got another winner on their hands. We have sold over 1,000 bottles so far. Seems forward enough to enjoy now, but wait a few years for it to round out.



Tasting at Château Pontet-Canet during our 2016 tour.

2015 Pontet-Canet, Pauillac (\$114.99) Just a step or so behind their monumental wines of 2009 and 2010, and those sell for over \$250. Although Pauillac had some weather issues, Alfred Tesseron did his magic and turned out a great effort.

2015 Valandraud, St-Emilion (\$149.99) Jean-Luc Thunevin has toned down his “garage” style and produced this gem. It is *not* new wave and over-extracted like a few previous vintages. Just pure blackberry fruit aromas and flavors with a liberal dose of new oak. Fabulous balance.

2015 La Conseillante, Pomerol (\$154.99) The Burgundy of Bordeaux sits surrounded by some of the greatest Bordeaux châteaux—Evangile and Cheval Blanc, to name two. I think this 2015 is right there with some of the greatest La Conseillantes I have ever drunk. It is surprisingly soft and forward, but there is plenty of stuffing underneath. **96-97 JS, 95-97 RP.**

2015 Haut-Brion, Pessac-Léognan (\$539.99) One of the best (with Château Margaux) of the vintage. This property is on top of their game these days. Expensive? But much less expensive than their 2009 and 2010. **98-100 RP.**

Jeff's Picks: New Values from 2014 and Don't-Miss Reprises

By Jeff Garneau



There must be a brisk business done locally in Bordeaux in anti-anxiety medication.

After two outstanding back-to-back vintages in 2009 and 2010, every vintage since has been a roller coaster of varying conditions, each one offering unique challenges.

While 2014 began well enough, cool, wet weather in the crucial months of July and

August created less than ideal conditions that slowed fruit development. Just when things looked bleak, the vintage was saved by a nearly perfect harvest with weeks of warm, sunny days and cool nights. Dry white wines were one notable success, lively and fresh with vibrant acidity. The reds show lively acidity as well, along with ripe, sweet fruit and fine tannins.

Recently arrived from Bordeaux are the 2014 white and red wines from Château de France, Pessac-Léognan, a near neighbor of Château de Fieuzal and Malartic-Lagravière.

2014 de France Blanc, Pessac-Léognan (\$24.99) is a blend of 80% Sauvignon Blanc and 20% Sémillon. The wine is generous and rich in style, with barrel aging and regular batonnage adding both flavor and texture. It explodes with exotic, tropical fruit—guava and fresh pineapple. Brisk and bracing, a lively acidity keeps the wine from becoming ponderous.

2014 de France Rouge, Pessac-Léognan (\$24.99) is a blend of 55% Cabernet Sauvignon and 45% Merlot. The red is a perfect match for the white, equally rich in style with loads of dark fruit and a generous use of oak (50% new). Ripe, sweet red and black fruits are complemented by notes of mocha and vanilla. This is a crowd-pleasing effort that is surprisingly approachable now but has the structure to age if desired.



A couple of other recent arrivals worth noting:

2010 Prieur de Meyney, St-Estèphe (\$19.99) This wine first arrived on our shelves six months ago and quickly sold out. I was so impressed by it I begged Clyde to find more. This is a “don't miss” deal for Bordeaux lovers from one of the finest vintages in recent memory. Château Meyney is one of the top cru bourgeois estates in Saint-Estephe. It sits on an outcropping of gravel soil on the banks of the Gironde River immediately north of Château Montrose, where 51 hectares of vineyards surround the château in a single block, planted to roughly 60% Cabernet Sauvignon, 30% Merlot, and 10% Petit Verdot. Average vine age is 35 to 40 years old, with the fruit from the younger vines used to make the second wine. The second label, Prieur de Meyney, owes its name to the fact that the estate was the site of a convent back in the mid-seventeenth century. Since its inaugural vintage in 1979, Prieur de Meyney has been made in a slightly more approachable style while preserving the essential character of the estate's wines. Big and rich in style, it has all the generous black fruit and sleek, silky texture I have come to associate with this château. Drink what you like now but be sure to buy a case or two to tuck away for a few years to enjoy later.



2004 Nairac, Barsac (\$29.99) Classified as deuxième cru in 1855, this is an overperforming and undervalued property. Like neighbor Château Climens, its wines are mostly Sémillon. The house style is big and brash, but supported by meticulous and painstaking work in the vineyards and cellar. This strategy really paid off in 2004, producing one of the best wines—and best values—of the vintage. Honey and a marked botrytis character are evident here, merging on the palate with notes of orange marmalade and crème anglaise. Deliciously sweet, combining a rich texture with vibrant acidity.



UGC Bordeaux Tasting January 27 in San Francisco

K&L Wine Merchants will present the 2014 vintage from the members of the **Union des Grands Crus de Bordeaux (UGC)** at the Westin St. Francis (335 Powell Street) in San Francisco on Friday, January 27, 2017. Guests will taste with more than 80 different château owners and representatives from 6pm to 8pm. \$65 per person (tax not included). No paper tickets will be mailed. Names will be on a guest list at the door. Presenting châteaux: Domaine de Chevalier, Haut-Bailly,

Malartic-Lagravière, Pape Clément, Smith Haut Lafitte, Canon-la-Gaffelière, La Gaffelière, Canon, Rauzan-Ségla, Gazin, Brane-Cantenac, Cantenac Brown, Giscours, du Tertre, Kirwan, Beychevelle, Branaire-Ducru, Gruaud Larose, Langoa-Barton, Léoville-Barton, Léoville-Poyferré, Gloria, Clerc Milon, Grand-Puy-Lacoste, Pichon-Baron, Lynch-Bages and the best of the great 2014 Sauternes such as Guiraud, Suduiraut, Doisy-Védrières, and more.

Steve's Bargain Bin: Drinking Well Above the Price

By Steve Bearden



We taste a lot of wine here at K&L and we all remember the very great and rare bottles we sample. Yet some of the most memorable are those values that drink well above their price. Whenever we discover a great-tasting wine that we can offer for 15 bucks or less, we don't just feel great satisfaction for a job well done—we tend to buy a case for ourselves as well.

2015 Loyasson, Bordeaux (\$9.99) Aromas of truffle and crushed flowers lead to a middle of sweet and jammy black raspberries. This is smooth and effortless with wonderful freshness throughout and a clean, fine finish. This early release from a spectacular vintage is one to buy by the case.

2010 L'Argenteyre, Médoc (\$14.99) This is dark and earthy with flavors and aromas of blackberry, spice and cherry. The middle is firm and toasty with traces of iron showing on the long, sweet finish. Another bargain from one of the greatest Bordeaux vintages of all time. **90 WS.**



2007 d'Escurac, Médoc (\$14.99) A 10-year-old wine for under 15 bucks is always a rare find but this would be a bargain at twice the price. This is dark, plush and sensual, with good volume to the dusty cherry fruit, scents of cedar and hints of leather that fill the mid-palate. Faintly drying tannins carry the day and add much needed grip to the persistent finish. Here is a middle-aged bargain in traditional Bordeaux.

Ralph's Loves...

By Ralph Sands



I adore the wine of Château Cantemerle, and that is the reason I have escorted more than 100 customers to Cantemerle on the very first night of each of my tours to Bordeaux. After 49 visits to Bordeaux in 25 years, this fifth growth is No. 1 in my heart.

The estate has a very long history, with

vines in the ground by around 1354, and the château sits in the middle of a 1,000-acre park, of which 200 are planted—and the wine can be as lovely as the setting. I am personally a collector of Cantemerle, and in the last few years have enjoyed delicious bottles of youngsters like 2010 and 2009 as well as some older beauties like 2003, 2000, 1989, 1982, 1966 and 1949.

Managing director Philippe Dambrine is the face and a passionate force behind the great improvement of Cantemerle since arriving here in 1993. History will clearly show that this is a golden period of time.

The bottom line is that Cantemerle is classic Bordeaux in style, ages fantastically and is, in my opinion, the best buy for our money



in all of Bordeaux Left Bank wine. I have always loved the **2006 Cantemerle, Haut-Médoc (\$44.99)** as it is absolutely one of the best of this vintage. It captures sweet fruit with nice mid-palate flesh that is an element missing in so many 2006s. It also has fantastic balance and hints of forest floor and tobacco, which I find in many vintages of Cantemerle. The 2006 is just now entering the drinking window and will hold for decades to come. **92 RP.**

We at K&L certainly respect the great second growth Château Montrose, the masculine, stoic pillar of a wine that never wavers. But the huge buzz coming from Montrose these days is all about the other wine they make there, located about 100 yards away: Château Tronquoy-Lalande.

Very few wines in my 38 years here have had such a meteoric rise in popularity—and it's all about great taste! The **2009 Tronquoy-Lalande, St-Estèphe (\$39.99)** is just loaded with delicious, deep, purple-blue fruit—I wish I could have this wine in stock forever! Hundreds of cases already sold and it's our last shot at this beauty. **94 WE.**

Cheers and Go Giants!



Bordeaux and the Dance of the Vintages

By Jacques Moreira



It is well known that each vintage in Bordeaux has a very distinct character. The region has, after all, a northern climate—in fact, the city of Bordeaux lies on the same latitude as Minnesota or Maine, and just south of Montreal—by less than one degree. Surprised? Well, northern it may be, but the climate is very much “oceanic,” and Atlantic for that matter, with its blessed, warm Gulf

of Mexico current smoothing things out all the way to Norway, I hear.

So I like to think of the different vintages as steps in different dances, sometimes controlled and rigid, but fluid like a waltz, other times precise but passionate, with lots of flair like the tango...but never completely carefree, as one must always keep an eye on the sky and another on the vines. Most important to keep in mind is the fact that even in the most difficult of vintages (or steps) the most diligent will still be able to accomplish, and the best will always dance.

2005 Les Grands Chenes, Médoc (\$29.99) Owned by Bernard Magrez, this cru bourgeois has been achieving great heights. The care and attention given to its ecologically sustainable—and very old—vineyards, as well as in the chai by its consulting enologist, Michel Rolland, reflect clearly in the quality of the wines.

From one of the “Grands” vintages of our century comes this marvelous wine that not only is drinking beautifully now, but also can and should be held in the cellar for some more years to come. The color, true to its vintage, is dark, almost opaque, which tells us of

the intense concentration of the vintage. Captivating woody, forest floor notes greet you on the nose, followed by olives, leather, honey and intense cassis and plum fruit. The tannins are very much there, a good sign for a marvelous pairing with lamb or a steak dinner. This is a serious wine that defies its appellation, let alone its price!

2009 Les Grands Chènes, Médoc (\$24.99) From another one of the “Grands” vintages, this Magrez wine is also another beauty. But this one is for the cellars, in my opinion. It is all there: the opaque color, the espresso/coffee beans and tobacco, the sweet but never heavy cassis fruit, along with crushed stone minerality and bitter chocolate. If you drink it now, decant it for an hour. Better yet, get a case and put it in the cellar.

2007 Malescasse, Haut-Médoc (\$14.99) Malescasse is another serious cru bourgeois that makes its classification proud. This wine is a beauty. The garnet color with some lighter tinges tells us this wine is developing nicely, and very much ready to drink. It has an appealing, sweet fruit note on the nose, but is enveloped by even more enticing woody, cocoa and violet notes. It has a medium body, with present but caressing tannins. Above all it is a fresh and classic Bordeaux for the table. I don’t usually talk about the prices, as I find it is up to the consumer to decide if it is a good value, but in this case I have to point out that this is a great opportunity to buy, and buy by the case. As for the vintage—remember, the best will always dance.



OWCs at K&L

By Clyde Beffa Jr.

What are OWCs? They are wines we buy direct from properties or from negociants/brokers who have bought them from the properties, and are sold only as six-bottle (or 12-bottle or other number of bottles) sets with their Original Wooden Case (OWC). Right now we are offering mainly famous Bordeaux wines in stock and pre-arrival. Other regions will follow. Here is a sampling of offers we have now—remember that these wines are in very limited supply.

Please note: If the wines must be shipped, they will be sent in styrofoam packaging to protect the bottles, with the original wooden case shipped separately.

In Stock:

2009 Pontet-Canet, Pauillac (12-pack OWC \$3,199.00) A mere 100 points Robert Parker.

2012 Cheval Blanc, St-Emilion (6-pack OWC \$2,899.00) 95 WS: “The fruit and terroir shine in this broad, deep and defined style.”



2003 Lafite-Rothschild, Pauillac (6-pack OWC \$5,900.00) Pictured here. 100 RP.

2007 Latour, Pauillac (6-pack OWC \$3,099.00) The best wine of the 2007 vintage? We think so.

2005 Lynch-Bages, Pauillac (12-pack OWC \$2,399.00) 96 JS.

We have quite a few 2014s as pre-arrival. Check them out on our website.

Somethings Old...

1989 Le Clémentin du Pape Clément, Pessac-Léognan (\$69.99)

We found this unknown gem at Pape-Clement in April 2016. A bottle was unopened during a tasting and we were curious about the wine because we love most 1989s. We had it opened and here it is, the last from the property. This will sell out quickly.

1990 Montrose, St-Estèphe (\$499.99) A perfect 100 points from Robert Parker. Enough said.

1998 Haut-Bergey, Pessac-Léognan (\$24.99) This wine is perfect now to serve with a rack of lamb. Lots of minerality and tons of red fruit flavors. 1998 reds were outstanding from the Pessac-Léognan region. We have sold over 2,400 bottles and 1,200 were for \$30.

2000 Les Ormes de Pez, St-Estèphe (\$49.99)

91 JS: “So youthful now with lots of thick, spicy fruit. Still tight but loads going on. Thick and powerful.”

2000 Brane-Cantenac, Margaux (\$119.99) One of their best ever! My notes in 2001: Good dose of toasty oak, cooked cherries, sweet, soft fruit and ripe tannins. Plummy flavors and a velvety mouthfeel. A great successor to the fine 1999. Watch this property in the future—and buy this wine. **92 JS, 92 RP.**



...And Somethings New

2009 Ormes de Pez, St-Estèphe (\$44.99) Very sweet black fruit aromas and flavors. Fine balance and long on the palate. Their best? At property: Intense spicy blackberry aromas. Round, rather soft tannins hidden by fruit. 92 from most raters.

2009 Larrivet Haut-Brion, Pessac (\$39.99) 93 JS: “A wine with lots of juicy fruit with animal and sous bois character. Decadent. Full and velvety. Goes on for a long time. Wild and delicious. Hard not to drink.” One of my favorite values from this, my favorite vintage.

2010 Lamothe-Bergeron, Haut-Médoc (\$19.99)

91 WE: “Dark in color, this is a concentrated wine that’s very firm in structure, with dense tannins. It’s powered by ripe, mature black fruits as well as acids that cut through the dry texture. This needs several years of aging.”

2010 Cantemerle, Haut-Médoc (\$49.99) We love this property almost every year. This vintage and perhaps their 2015 are the best we have tasted from them. Over 6,000 bottles sold so far. Only a few cases left.

2010 Malescot-St-Exupéry, Margaux (750ml \$119.99; 3L \$459.99) One of the new Bordeaux superstars. This wine is incredible for its finesse and richness—both at the same time. **95 RP** and **JS.**

2011 Pauillac de Latour, Pauillac (\$69.99) This third wine from Latour shows plenty of structure and ripe fruit—superb value for such a pedigree.

2012 Gazin Rocquencourt Rouge, Pessac-Léognan (\$24.99) and **2013 Gazin Rocquencourt Blanc, Pessac-Léognan (\$24.99)** This property is under the auspices of the Bonnie family of Malartic-Lagravière. The white is so citrusy and focused with lots of mineral nuances. The red is fruity and forward and represents an excellent buy.



2014 Carbonnieux Blanc, Pessac-Léognan (\$39.99) No scores necessary here—just buy it and enjoy. The acidity of the 2013 and the richness of 2012 and 2015 combine to make a mouthwatering white. Perfect balance—*sooo* good.

2012 Gloria, St-Julien (\$34.99) 92-94 WE: “Solid and concentrated, this wine certainly shows great dryness as well as fruit. It has power and density, and a texture that balances new wood as well as the fruitiness.”

2012 Malartic-Lagravière Rouge, Pessac-Léognan (750ml \$39.99; 1.5L \$79.99) Wow! This property has really come on strong since 2010—getting better and better each year. And always a value! **94 RP.**

2012 Lynch-Bages, Pauillac (\$109.99) An outstanding Lynch—it has softened and matured in the bottle. Well worth a place in the cellars of all Lynch fans.

2015 d’Arce, Côtes de Castillon (\$15.99) What a great discovery on that eventful Saturday afternoon at Château Barde-Haut with Hélène Garcin-Lévêque. A new property for Hélène: 7.5 hectares in nearby Castillon, 90% Merlot and 10% Cabernet Franc. Meaty aromas with smoky bacon undertones. Tons of sweet black cherry fruit—sweet and lush. So good right now, but it will cellar well for several years.

2014 Poesia, St-Emilion (\$49.99) Do not confuse this beauty with the Argentinian Poesia. Another April 2016 discovery at Barde-Haut. Tons of fruit with some earthy, mineral aromas. Very ripe on the mid-palate and soft, lingering finish.

—Clyde Beffa Jr.





We Finish with the Stickies and One Non-Bordeaux Wine

By Clyde Beffa Jr.

40 Years—Birthday or Anniversary

Perfect gift for that fortieth birthday or anniversary. There are not any real good 1977 California or Bordeaux wines.

1977 Graham's Vintage Port (\$149.99) 93 RP: "Graham is another great port house, producing one of the deepest-colored and sweetest styles of vintage port. Along with Taylor and Fonseca, Graham has probably been the most consistent producer of great port in the post-World War II era. Their tawnys are quite good rather than exceptional, but their vintage ports are truly sublime and sumptuous." In 2008, writing for *Wine Spectator*, James Suckling scored the Graham's **91 WS** and noted: "Very fruity and fresh. Long and lively. Delicious now, but will improve."

Sauternes

2001 Suduiraut, Sauternes (\$94.99) 98 RP: "A prodigious effort, possibly the finest Suduiraut since 1959, the medium gold-colored 2001 offers notes of crème brûlée, caramelized citrus, Grand Marnier, honeysuckle, and other exotic fruits as well as a pleasant touch of oak. With terrific acidity, a voluptuous/unctuous palate, and sweet, powerful flavors buttressed by crisp acidity, it is a phenomenal Sauternes."

2004 Nairac, Barsac (\$29.99) We found this gem on our April 2106 Bordeaux visit. This is half the normal price. I do not like 2004 Sauternes in general, but this is one of the best there is. Great balance

of sweetness with crisp citrus acidity. A great party wine and very good before dinner or with foie gras.

2005 Suduiraut, Sauternes (375ml \$29.99) Another fine vintage for Sauternes. **97 JS:** "What a wine for the vintage, with spices and furniture wax undertones, then dried citrus fruit. Great intensity in this, powerful stuff. Perhaps the best 2005." **96 W&S.**

2005 Coutet, Sauternes (\$29.99) 94 WE: "Surprisingly dry, this has richness rather than sweetness, and intense, powerful botrytis. The honey is intensely perfumed, along with baked apples and spice. Certainly a long-aging wine."

2005 Doisy-Védrières, Sauternes (\$39.99) 93 WS: "Intense aromas of honey, dried pineapple and botrytis spice. Full-bodied, very sweet and very powerful, with loads of dried fruit and sweetness on the finish. Lots of clove and orange peel. Same quality as the 2001."

2013 Doisy-Védrières, Sauternes (\$34.99) 94 WS: "Still youthfully rambunctious, this is packed with pineapple, ginger, bitter almond and apricot flavors. Despite the heft and weight, this has a glistening acidity and a long bitter orange and maple finish, and should unwind slowly in the cellar."

2014 l'Avocat, Cérons (500ml \$14.99) A superb value for everyday drinking. Some pineapple and apricot aromas with citrus notes. Smooth and lingering on the palate.

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