

WINE News

Bordeaux.



SEPTEMBER 26, 2016 FEATURES

- 2 Great Stickies, Great Values and Great 2015s
- 3 Long on 2007; Turn on to “Off” Vintages
- 4 Another Look at 2012 Values

Bordeaux for the Holidays

By Clyde Beffa Jr.

I can't believe it is already September! I know the years go by quickly, but this is way too fast. It seems like we just got back from the 2015 Bordeaux tastings in early April, and now we are dealing with our holiday recommendations. In this issue Ralph and Jacques will talk about those delicious and very inexpensive 2012s that are arriving, while Jeff will discuss some recent arrivals from the 2007 vintage—which I think is 1997 on steroids (and with 10 more years of winemaking and vineyard management improvements). Steve talks about some delicious 2009s—my favorite vintage of all time. On this page and page two, I will recommend some of my favorites—both in stock and pre-arrival.

Some Great, Mature Bordeaux That I Love: The Extremely Ripe and Sweet 1989s and the Sturdy, Complex 2000s

1989 de Fieuzal Rouge, Pessac-Léognan (\$69.99) What a great value for a wine almost 30 years old. I agree with Robert Parker on this one: “Fieuzal’s 1989 exhibits a deep ruby/purple color with some lightening at the edge. This lavishly-oaked wine displays copious quantities of toasty new oak as well as earth/herb-tinged red and black currant fruit in its moderately intense bouquet.”

1989 Dauzac, Margaux (\$89.99) Old-school Margaux wine from the great 1989 vintage for under \$100. I just tasted this in early September and it was sweet and lovely. Old school but definitely ripe like most 1989s. Perfect with duck confit later that night.

2000 Ormes de Pez, St-Estèphe (\$49.99) This wine was scored well by several critics and I think it is excellent, with plenty of richness on the palate and balance to age well another 10 years. Decant and enjoy with a steak dinner. 91 points from James Suckling.

2000 Sarget de Gruaud-Larose, St-Julien (\$49.99) I just tasted this wine on July 7, 2016. A smoky, toasty and concentrated nose of red fruits. Richer on the nose and on the palate than the 1999. This has some tannins but with decanting you can enjoy now with a rich meal.

2000 l'Arrosée, St-Emilion (\$64.99) Alas, this château no longer exists, as the Haut-Brion people bought it and the wine now goes into the Quintus brand—for much more money. We tasted it in April 2016 and bought all we could find. It is so good and a great value, to boot. 92 points WS.

2000 Giscours, Margaux (\$114.99) We tasted quite a few 2000 Bordeaux one evening on the 2015 Bordeaux evaluation trip—what a treat, as the wines were stunning, especially this one and the **2000 Grand-Puy-Lacoste, Pauillac (\$149.99)**. We bought them and here they are—limited availability, of course. The Giscours was sweet and lovely, with the GPL having more strength and some tannins. Both were showing great, and they held up to Ch. Margaux and Ch. Haut-Brion, which were served at the same tasting. The other star of the night was **2000 Calon-Ségur, St-Estèphe (\$139.99)**. Very dark in color, the 2000 Calon-Ségur shows ripe cassis and mocha aromas that linger in the mouth. The wine is rich and full-flavored and will cellar well for another 20 years. 93 points WS.



(Continued on page 2)

Clyde's Picks

(Continued from page 1)

2000 Brane-Cantenac, Margaux (\$129.99)

A good dose of toasty oak, cooked cherries, sweet, soft fruit and ripe tannins. Plummy flavors and a velvety mouthfeel. This wine was a hit at the UGC tasting in Margaux in 2001, is perfect right now and still will cellar well. 92 points JS.

2000 Pontet-Canet, Pauillac (\$149.99) Pontet-Canet has been making great wines ever since the 1994 vintage. 2000 was a magical year and this wine is selling for half the price of the 2009. 95 points DC, 94 points RP.

2000 Lynch-Bages, Pauillac (\$249.99) This wine is off the charts in quality—one of the great 2000 Bordeaux wines. Drink it now or cellar 20 more years. 97 points RP.



Great Stickies for the Fall and Winter

Sauternes are among the best, if not *the* best, dessert wines in the world. And they are exceptionally well priced. During the last holiday season we had very little Sauternes for sale—now we have a bunch of the great vintages. One of the best Sauternes vintages *ever* was 2001, and the 2005 vintage is right behind it in quality. Buy these now and save for the holidays.

2005 Climens, Barsac (375ml \$49.99) 97 points RP: “The 2005 Château Climens just soars from the glass with layers of clear honey, marmalade, nectarine and minerals all beautifully carved.”

2005 Doisy-Védrières, Sauternes (\$44.99) Barrel tasting: Lush mouthfeel and great balance. Pineapple and peaches. Not overdone. Very good. 93 points WS, 91 points RP.

2005 Guiraud, Sauternes (\$49.99) Previously \$60. We have sold several thousand bottles of this killer dessert wine. 97 points WS, 97 points JS: “Too excellent not to drink.”

2005 Raymond-Lafon, Sauternes (375ml \$16.99) 93 points WS: “This is pure and precise, showing rich apricot, peach and clementine flavors, but great cut too, with a mouthwatering edge that lets chamomile, green plum and honeysuckle notes dance through the finish.”

2001 Guiraud, Sauternes (\$54.99) 96 points WS, and No. 23 of Top 100 Wines of 2004: “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.”



2001 Suduiraut, Sauternes (\$94.99) 98 points RP: “A prodigious effort, possibly the finest Suduiraut since 1959, the medium gold-colored 2001 offers notes of creme brulee, 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.”

Do Not Miss These Great Mature Values!

Bordeaux makes very good red wines in most all vintages, and these below merit your attention.

2004 Moulin-Haut-Laroque, Fronsac (\$24.99) and **2004 Lanessan, Haut-Médoc (1.5L \$39.99)**

The first wine has tons of blackberry spice and the Lanessan is old-school, red-fruit Cabernet—we have sold more than 4,000 bottles of the 2004 in 750ml format.

2001 Le Gay, Pomerol (\$79.99) What a great buy from a very famous Pomerol estate that is next to Lafleur and Petrus. This small 10-hectare property is planted to 90% Merlot and 10% Cabernet Franc. This wine, in my opinion, is as good as their great 2000 vintage, and it sells for less than half the price. Almost sold out. 92 points WS.



2006 Pontet-Canet, Pauillac (\$129.99)

95 points Robert Parker: “This enormously endowed, modern day classic is a legend in the making.”

2010 Pauillac de Latour, Pauillac (\$89.99) Very limited production here, and this wine knocked us out at the Château Latour tasting last April. For under \$100, this is as good as they get in Cabernet.

Five 2015s That Must Be Bought—All Under \$30 (These Are Pre-Arrival)

A fantastic, fruit-forward vintage, not too far behind the 2009s in quality. These wines are a steal for their respective quality.

2015 Capbern, St-Estèphe (\$19.99) Made at Calon-Ségur, this wine is much better than other \$20 wines from 2015. I like it as much as their fabulous 2009.

2015 Le Thil, Pessac-Léognan (\$24.99) Under the leadership of the Cathiard family of Smith Haut Lafitte, this property is making great value wines—they have the excellent terroir for red wines and, in fact, pulled all the white grapes out.

2015 Moulin du Cadet, St-Emilion (\$26.99) I have followed this property since the 1970 vintage. This '15 is special—so sweet with blackberry aromas and flavors.

2015 Labégorce, Margaux (\$27.99) and **Siran, Margaux (\$28.99)** The Margaux region made the best 2015s, and these two wines are so good for their price—nothing compares from any Cabernet region in the world. Check out our notes on all these 2015s on our [website](#).

Short on Hype, Long on Value: 2007 Bordeaux

By Jeff Garneau

It may surprise some of our longtime Bordeaux customers to know that I have been eagerly anticipating the re-release of the 2007 vintage wines. Admittedly, it does not share the reputation of much-heralded vintages such as 2005 or 2009. From a decade that included an unusual number of highly successful vintages with growing conditions ranging from merely favorable to ideal, 2007 presented growers with a number of challenges.

While it is true that 2007 will never have the power or authority of the finest vintages of the decade, the best wines display a remarkable ripeness and an admirable richness of texture. These are medium to full-bodied reds with soft tannins that will make great near to medium-term drinking. They are priced appropriately and many offer exceptional value.

2007 Malescasse, Haut-Médoc (\$14.99) The 2007 is a softer, more forward version of the 2009. There is a lovely floral lift to the nose. Good ripeness was achieved here. There is plenty of bright, sweet black fruit on the palate and surprising weight and richness. Offered at a significant price reduction to the '09, this is a superb example of an affordable, everyday red.

2007 Côte de Baleau, St-Emilion (\$19.99) Purchased in 2013 by the Cuvelier family, owners of neighboring Clos Fourtet, along with Clos St-Martin and Les Grandes Murailles. This continues a centuries-old tradition of family ownership that dates back to the founding of the

property in 1643. Toasty oak and a hint of violets on the nose. Merlot dominates the blend in this Right Bank value, with ripe, almost jammy plum notes. Finishes with fine tannins.

2007 Labégorce Zédé, Margaux (\$29.99) One of the last vintages bottled under a separate label prior to its historic reunification with neighbor Château Labégorce in 2009. The wine is still quite youthful in character, deeply colored and marked by primary fruit flavors and firm tannins. It shows a great deal of promise, however, with a lovely weight and lush texture that make an immediate impression.

2007 Fleur Cardinale, St-Emilion (\$34.99) This was my personal favorite among the wines recently tasted and a perfect example of all that is best about the 2007 vintage. At nearly 10 years past the vintage the wine is just beginning to show some development. Purple to garnet in color with a lightly floral nose and still youthful fruit. Generous ripe, sweet red and black fruits, cherry and plum. The oak is well integrated on both the nose and palate with subtle spice notes. Altogether a very polished effort with admirable weight. Should continue to provide years of pleasure.



Turn on to These “Off” Vintages

By Steve Bearden

K&L loves to champion “off” vintages in Bordeaux (1997 and 2007 come to mind) for the many affordable and delicious wines produced in these under-the-radar years. However, I don't think any vintages have out-sold the fantastic back-to-back years of 2009 and 2010, which are considered to be among the best of all time. We have sold out of the following wines two, three or in some cases, four times already and this may be the last you see of some of them for at least a while—so don't wait too long.

2009 Larrivaux, Haut-Médoc (\$34.99) Dark cherry and red plum fruit along with scents of fertile soil are the first thing you encounter in this hearty and balanced wine. This is generous in the middle and finishes with very ripe tannins on the sweet finish. A wine that truly over-delivers.

2009 Ormes De Pez, St-Estèphe (\$44.99) There is an upfront gush of rich and toasty blackberry fruit that deftly counterbalances the powerful finish on this big, bold wine. Although this has the telltale baked-in ripeness of the vintage, there is classic St-Estèphe dryness on this firm, structured success.

2009 Chauvin, St-Emilion (\$39.99) Almost exotic levels of warm, plush chocolate-cherry and cassis-laden fruit coat the tongue when

tasting this velvety beauty. Underneath all that fruit lies plenty of structure, resulting in talc-like mineral scents and limestone aromas on the long finish of sweet and grippy tannins.

2009 Cos Labory, St-Estèphe (\$49.99) This fifth-growth estate seems to be resurrecting itself with this fantastic bottle that was a customer favorite at a tasting earlier this year. The substantial and chewy middle of blackberry fruit is lifted by scents of loamy earth, oak and savory tobacco. Despite all that weight and texture, the finish here is fresh, clean and not at all heavy.

2010 Franc Mayne, St-Emilion (\$29.99) This super value from a spectacular vintage has a fat middle of creamy boysenberry fruit, dark chocolate, spice and a glycerin-like texture right through to the toasty vanilla-tinged finish. There is plenty of structure underneath the masses of fruit and oak flavors, yet this is quite easy to drink.



Jacques and Ralph Spotlight 2012 Bordeaux: Bang for Bucks!

With its deliciously approachable wines and quite affordable prices, the 2012 vintage is worth taking a second look. I am very happy to showcase—and hopefully guide your choices toward—some of these wines. Even though they are younger, some of them are drinking better now than most 2009s and '10s.

2012 d'Issan, Margaux (\$57.99) The 2012 is a classic with very caressing tannins, balanced acidity and an exquisite palate that follows the nose with notes of cassis and berries, along with coffee. It is a beauty right now. 95 points RP.

2012 Smith Haut Lafitte Rouge, Pessac-Léognan (\$79.99) This wine shows terrific notes of coffee, blueberries, graphite, leather and cocoa, has soft tannins and is just about one of the most elegant wines of 2012. This one could be drunk now after a passage in the decanter, but a nice 10 to 15 year rest in the cellar would do it the most justice. 95 points RP.

And now on to the Right Bank...

2012 Clinet, Pomerol (\$84.99) This wine has a perfect balance between opulence and finesse that is hard to describe. The tannins are quite present even though enveloped by lush flavors of chocolate, plums and vanilla, which suggests that a longer term in the cellar may benefit the wine. 95 points RP.

2012 L'Arrosée, St-Emilion (\$34.99) Roasted coffee beans greet you unabashed on the nose, followed by dark plums, violets, cherries, cocoa and wet earth. Its medium body is a welcome surprise to those expecting a heavy and cumbersome palate. It is not at all. Instead, it has a very soft entry and noticeable but quite delicate notes of plums, coffee and graphite. A winner!

2012 Joanin Bécot, Côtes de Castillon (\$19.99) This has loads of dark cherries and exotic incense in its aromatics along with cocoa powder and kirsch. An intriguing note of roast meat and herbs also adds to its attractiveness.



—Jacques Moreira

Hubert de Boüard, owner of Château Angelus and consultant for some 80 wine properties around the world, has completely renovated the estate of La Fleur de Boüard into a gleaming, state-of-the-art facility. It's all gravity-flow, with movable, hanging cone-shaped fermentation tanks being the main attraction. Coralie, one of his daughters, and oenologist Philippe Nunes have been together since the beginning, and have made good wine from the start, but since the new facility was completed the wines are stunning! The **2012 La Fleur de Boüard, Lalande-de-Pomerol (\$29.99)** is a serious wine with dark, flashy Merlot fruit that is pure and opulent. This is unquestionably one of the greatest buys from the Right Bank.

Director Christian Seely and winemaker Jean-René Matignon at Pichon-Baron, the great second growth in Pauillac, were in a bit of a quandary. The Baron wine, like its neighbor Château Latour, is one of the most powerful and long-lived Cabernet Sauvignon wines in the world, while their second wine, Les Tourelles, has always been delicious, but was dominated by a wonderful old vine plot of Merlot called St-Anne. As good as this wine has been over the years, it was not in the powerful style of the Grand Vin, so Seely and Matignon introduced a second, second wine in the powerful Cabernet style of the first wine called Le Griffons de Pichon-Baron. The **2012 Les Griffons de Pichon-Baron, Pauillac (\$39.99)** is a lush, deep and spicy blend of 60% Cabernet Sauvignon and 40% Merlot that will drink nicely with only a few years in the cellar but could age much longer.

I'm absolutely thrilled to finally see the wine of Malartic-Lagravière become a top-selling wine here at K&L! The Bonnie family has passionately renovated this lovely estate and I take customers there every chance I get. The Pessac-Léognan region has been a beacon for great wine in the last decade, with Smith Haut Lafitte and Haut-Bailly clearly leading the way. But the combination of fabulous quality and great reviews at half the price of its more famous neighbors has put the spotlight firmly on Malartic-Lagravière, and the wine is flying out the door! The **2012 Malartic-Lagravière Rouge, Pessac-Léognan (\$39.99)** is a blend of 45% Cabernet Sauvignon, 45% Merlot, 8% Cabernet Franc and 2% Petit Verdot. It is a great-tasting wine loaded with lush, ripe fruit and with lovely middle texture, all in perfect balance. Bravo!

—Ralph Sands

K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061
P (650) 364-8544 **F** (650) 364-4687
HOURS Mon-Fri 10-7, Sat 9-7, Sun 10-6
LOCKERS Mon-Sat 10-6, Sun 11-5

KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637
Email: Wines@KLWines.com

K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028
P (323) 464-WINE (9463) **F** (323) 836-0853
HOURS Mon-Thurs 11-8, Fri-Sat 10-8, Sun 11-6

K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to KLWines.com/Local-Events.

K&L SAN FRANCISCO

855 Harrison Street, San Francisco, CA 94107
P (415) 896-1734 **F** (415) 896-1739
HOURS Mon-Fri 10-7, Sat 9-6, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit KLWines.com

🍷 FOLLOW OUR BLOGS UNCORKED AND SPIRITS JOURNAL FOR THE LATEST UPDATES FROM K&L STAFF 🍷