Sauternes Spring 2011 Offer Wine List

Selected by Bill Blatch of Bordeaux Gold



Wine	Price *	Tasting Note Link
1996 Ch d'Arche , 12 x 75cl	£250.63	Click for information

"I don't often say this because it is against my Sauternes principles, but here is the perfect pudding wine: all softness and sweetness, with a sort of globular mouthfeel that coats the palate and imparts all the fatness and glycerine that a good Sauternes can yield, especially when it is at maturity like this. This is a fat, spicey wine, the spice probably coming from what used to be new oak flavours that have settled into the honeyed Doisy Daene type of botrytis of the fruit and combined to form a luscious, very Sémillon harmony."

1998 Ch d'Arche , 12 x 75cl	£269.10	Click for information
1998 Ch d'Arche , 24 x 37.5cl	£298.63	Click for information

"This d'Arche is perhaps sweeter and richer than others, with great density and power yet at the same time a lot of what was previously a lemony kind of freshness and which has turned into a more preserved orange kind of beguiling and lingering flavour."

1999 Ch d'Arche , 12 x 75cl	£219.87	Click for information
1999 Ch d'Arche , 24 x 37.5cl	£298.63	Click for information

"In 1999 the botrytis was excellent, making for full, dense wines. D'Arche tends to be a bit that way too in any year, so here we have the vintage marrying the château style resulting in a big, copious, fat, smooth wine, without tremendous elegance but with a lot of sweet power."

2000 Ch d'Arche, 24 x 37.5cl

"In 2000 the 1st pick became the total crop, producing lighter wines than usual but tremendously fresh and tensile, and with a greater proportion of Sauvignon. I love this d'Arche exactly for that reason. This is a château that naturally produces fat-styled wines, yet here we have a wine that is the most vibrant they have ever produced. Tangy, oaky (all that new oak had to be used) and very fine."

2003 Ch d'Arche, 12 x 75cl

"One of the hottest and certainly the quickest, earliest harvest in history, with a gigantic onrush of botrytis on very concentrated grapes in September, 2003 produced an expectedly rich, roasted, fat quality of wine. However it was never going to be as quick a developer as the reds, and there will be some wonderful medium-term keeping wines as well as wines for right now. The Ch d'Arche is no exception, gloriously full and opulent with an enormous smoothness to it. Great now but will go another 10 years."

2005 Ch d'Arche, 12 x 75cl

"Always good value, you really get your money's worth in these wines. It's got a strong, robust style which I like and a little bit of oak which gives it a real freshness. It's got a great inner core of power and you get a very strong finish."

£241.40

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£299.87 **Click for information**

£238.33 Click for information

Wine	Price *	Tasting Note Link
2001 Ch Bastor-Lamontagne , 12 x 75cl	£232.17	Click for information

"This Bastor is a beautiful '01, all style and refinement, not tremendously sweet, even a bit on the dry side, but beautifully chiselled by its fresh acidity and pure botrytis. This has to be a steal for such a vintage."

2004 Ch Bastor-Lamontagne, 12 x 75cl £201.40 Click for information

"This was a vintage which, like 1997, got off to a wet start, but when the weather cleared up, just as in 1997, some great botrytis developed and 04 became a super vintage, totally ignored by the press and, with everyone preferring to buy 03 or 05, a difficult sell en primeur. Today it is the bargain vintage, just like the red 04s were a couple of years ago. This Bastor Lamontagne is absolutely ready for drinking, fully mature and also very delicate and fine. It is not tremendously rich but very quaffable and for drinking right away."

2006 Ch Bastor-Lamontagne 24 x 37.5cl £207.56 Click for information

"The 06 vintage, like all the even number vintages of the decade, was considered at first very good but not great. The wines appeared very sweet but also a touch too soft. Since then, opinions have completely reversed, the wines taking on style and balance and becoming perfect for drinking now. This Bastor, always the lighter more lively wine, has an even greater fine, spritely character, making it ideal for all occasions requiring less absolute volume. "

2005 Ch Caillou, 12 x 75cl

"This Barsac château has quietly been making some excellent wines since the more indifferent 90s and this 05 shows what it is capable of doing in a great vintage: it is a "quieter" wine than some, very Barsac and reserved in style but intriguing in its fresh fruit balance that works gently into the softness of the wine's body."

£243.87

Click for information

2008 Carmes de Rieussec, 12 x 75cl £192.17 Click for information

"This was a vintage that got badly frosted in April and very little wine was made. The bunches that did survive, however, went on to produce vibrant, steely, very finely-tuned Sauternes. This the second wine of Rieussec, shows exactly such qualities. It has quite a heavy-set base, but on which sits a fine overlay of crisp fruit. This is delicious right now."

2005 Ch Climens, 12 x 75cl £1,130.63 <u>Click for information</u>

"Surely to be one of the great Climens of recent years, this is the second (after 03) of the richer styles of this usually so reserved wine. It has been very difficult to taste over the past 2 years, having gone into its shell, and only now is it just beginning to poke its nose through all the concentration to deliver all those exquisite flavours and balance that we expect of Climens. Definitely a wine to keep for a few years before opening, and it will be one that your grandchildren will enjoy too!"

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011 Click Here to Buy Online

Wine	Price *	Tasting Note Link
2006 Ch Climens, 12 x 75cl	£712.17	Click for information
2006 Ch Climens, 24 x 37.5cl	£747.87	Click for information

"Climens always appears a bit awkward and clumsy in its first few years. This 06 started off life oh-so-fine and elegant, but is now all closed up. We expect it to really shine once again as from next year and to become a truly classic, excellent, fine Climens."

2005 Clos Haut-Peyraguey, 12 x 75cl	£336.79	Click for information
2005 Clos Haut-Peyraguey, 24 x 37.5cl	£367.56	Click for information

"Here is another château that had been off the Bordeaux market due to exclusive distribution, and also because of its size (it is the smallest 1st growth in Sauternes), nobody seems to be too familiar with the wines. However, this 2005 is a real expression of what this little estate can do: rich and smooth but tremendously fine-tuned and precise, with a definite new oak taste that contributes to the freshness. This is the first of the string of recent excellent vintages here. Good for drinking now but even better after a few years."

2007 Clos Haut-Peyraguey, 24 x 37.5cl £392.17 Click for information

"With its cool summer and hot autumn, this was a perfect vintage for Sauternes, the former providing a very fine build-up of acidity, the latter great concentration and a beautiful run of botrytis. This Clos Haut Peyraguey, the first of young winemaker Anthony Defives, exactly reflects the vintage, with fine citrus undertones behind the big sweetness, making it seem less totally sweet than in fact it is. Great for drinking now, but will keep."

2003 Ch La Clotte-Cazalis, 12 x 75cl £235.25 <u>Click for information</u>

"This small Barsac estate has only recently started to get noticed. The style of these wines is beautifully fine and elegant, with fine zesty fruit the principal features. Not enormously sweet, but beautifully crafted and with subtle ripe flavours that mean that you see the big side of the vintage through this prism of finesse of fruit. A lovely aperitif wine."

1998 Ch Coutet, 12 x 75cl

"Again, that forgotten vintage 1998, overshadowed by its more famous forebear, but all still fresh and soft and lovely. Yet this is Coutet, so we have more highly defined and well-tuned kind of incisive things going on amidst the softness; This is not as rich as the Coutets of the 2000s but with beautiful charm and balance, and many prefer their Coutets this way: they say it allies better with the finesse of the wine and makes it more a multiple occasion wine."

2000 Ch Coutet, 24 x 37.5cl

"Here the tangy style of the 2000 vintage joins up with the vibrant, fresh style of the estate. Now developing a nice barley sugar type of fruit, almost as though it was all Sauvignon, this is all "evolved freshness", a real joy to accompany seafood or any other lighter saltier dishes. If you want to experiment outside the dessert, then this is your wine."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£330.63 Click for information

Click for information

ntir wine.

by its more famous forebeau

£323.25

2002 Ch Coutet, 12 x 75cl

every year. A lovely Barsac."

"This Coutet is a fine example of the vintage: tensile, taut and brimming with mineral flavours. I am sure this will age well, but why risk it? It's so beautiful now."

2004 Ch Coutet, 12 x 75cl "Coutet have a cooler soil than others, making the harvest generally about a week later. This really worked to their advantage in 2004 when they could thus benefit from that extra week during the dry October for extra concentration. This is therefore a remarkably dense and lush wine for the vintage, but it also retains that incisive, white peach style that are its hallmark

2005 Ch Coutet , 12 x 75cl	£429.10	Click for information
2005 Ch Coutet , 24 x 37.5cl	£441.40	Click for information

"When en primeur, I found this wine to be uncharacteristically sweet and heavy. The cellarmaster assured me this was not the case and it just needed time...and you know something? He was right. All the usual incisive, citrus character that seemed to be missing has started to peep through the richness and the wine is settling down into a long ageing process that will surely take it to the top of the scale of excellent vintages of Coutet. You can drink it now but I would recommend keeping it for a bit if you can."

2006 Ch Coutet , 12 x 75cl	£367.56	Click for information
2006 Ch Coutet , 24 x 37.5cl	£392.17	Click for information

"This is a very sweet Coutet, unusually rich and fat, yet underneath, those typical fine, steely tones are creeping back in, making it great for starting to drink this year. It is just taking a little time to "un-smother" from its weight."

2007 Ch Coutet, 12 x 75cl	£450.63	Click for information
2007 Ch Coutet , 24 x 37.5cl	£466.02	Click for information

"With its later ripening vineyard, Coutet really benefited from those long autumn days of sunshine, and the sugar build-up was correspondingly more intense. This is a powerful and rich Coutet, yet with a subtler side to it in the form of underlying brightness and freshness of fruit and a lovely refreshing touch of new oak. This is clearly going to need time but you can start getting pleasure out of it now."

£256.79 **1998 Ch Doisy Daene**, 12 x 75cl Click for information

"This '98 really favours the freshness and fruit flavours that Denis encourages. It is now quite a soft wine, sweeter and denser than is usual for this property with the freshness held by the fruit rather than by the acidity. Very charming, classically Barsac and a great wine for all occasions, and absolutely ready now."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£286.33

Click for information

£306.02 Click for information

Wine	Price *	Tasting Note Link
2006 Ch Doisy Daene, 12 x 75cl	£243.25	Click for information
2006 Ch Doisy Daene, 24 x 37.5cl	£256.79	Click for information

"Just like Coutet, this is an unusually heavy wine for this château. However the usual zesty fresh fruit is there, just currently a bit overpowered by the weight of the wine, but beginning to come into its own."

£317.71 Click for information

2008 Ch Doisy Daene, 12 x 75cl

"As always bursting with a fresher, purer kind of botrytis effect than others, this is a beautiful, zesty wine that will probably not be such a long keeper as the similarly styled but more concentrated 07 but gives enormous pleasure right now. Now in bottle and ready to go."

2002 Ch Doisy-Védrines, 12 x 75cl £281.40 Click for information

"Here, the style of the vintage meets that of the château. The usual minty, chalky, almost Sauvignon-fresh character of this estate's fruit is enhanced even more by the tighter style of this vintage. Although incredibly sweet for the vintage, it is a tremendously refreshing drink, and absolutely ready."

2005 Ch Doisy-Védrines, 24 x 37.5cl £320.63 Click for information

"Rather like at Coutet, here is a wine whose big richness worried me at first for an estate known for its very refreshing delicate style of Barsac. But now, all those tell-tale notes of white peach and fresh oak are beginning to come through and this is turning into a real classic. It gives a lot of pleasure now but I can see this as a lovely wine once it develops its secondary aromas in a few years time. Whatever, it's a classic."

2006 Ch Doisy-Védrines, 12 x 75cl£281.40Click for information2006 Ch Doisy-Védrines, 24 x 37.5cl£296.02Click for information

"This is a very opulent wine, beautifully soft in its ultra-ripe form of concentration. Underneath, there is a very positive flavour of fresh fruit, some citrus and a touch of minty, almost spearmint, that keep it wonderfully together. Already drinking very nicely on occasions that call for a very sweet wine."

2002 l'Extravagant de Doisy Daene, 37.5cl £124.55 Click for information

"This is the production of a special part of the Doisy Daene estate that Denis Dubourdieu trims to 2 bunches per vine and waits up to a month further before harvesting, then he was the first to develop yeasts capable of fermenting 30°+ musts. Only a few barrels are made each year and it is available only in hand-blown embossed bottles, capsuled with beeswax and each packed in an individual wooden case. The wine is of course hopelessly sweet, sweeter even than Canadian ice-wine but with more fermented alcohol than ice-wine. Yet it is remarkably fresh tasting, vibrant and its aftertaste goes on for ever, carried by the sweetest of finishes in the universe. A very special wine that can surely only be drunk on its own."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Wine

Price * **Tasting Note Link**

2003 l'Extravagant de Doisy Daene, 37.5cl £113.26 Click for information

"This wine which started as an experiment in 1990 by Denis Dubourdieu, owner of Doisy Daene and yeast specialist at the Faculty, to see if he could educate yeasts to work on ultra rich musts is now produced most years, albeit in tiny quantities. This 03 is exceptionally sweet, more than 20 g/l residual, has a whopping great sweetness to the mouth feel but is somehow at the same time beautifully fresh. I can only recommend drinking it in the same context as you would a Canadian ice wine: on its own; not with the dessert: it is the dessert."

2004 l'Extravagant de Doisy Daene, 37.5cl £104.03 Click for information

"That Denis managed to make an excellent Extravagant in 04 is a tribute to the vintage and runs right against the indifference about this vintage. This is amazingly sweet, but has fantastic "tone" to the fruit that imparts freshness and precision and prevents it from cloying. As always, it comes in hand-blow embossed bottles, in individual wooden cases, making it an excellent gift as well as officiating on any occasion where it can be drunk without any food."

2005 l'Extravagant de Doisy Daene, 37.5cl £124.55 Click for information

"As expected in a rich vintage like this, Denis had no trouble producing this ultra-rich cuvee, made from totally concentrated grapes that have been left longer on the vine, allowing them to double in concentration. This is a monster Extravagant: rich, powerful and full-bodied; however, it has perfect acidity and balance and even some charm. It's a whopper so don't have food with it."

2006 l'Extravagant de Doisy Daene, 37.5cl £101.98 Click for information

"This is a very, very rich wine, decadently concentrated and opulent and full-flavoured but at the same time, although this seems the richest of all the Extravagants on this offer, there is "tone" in the richness, a certain minerality that shines through the richness and prevents the balance from cloying."

1996 Ch de Fargues, 24 x 37.5cl

"Another fine example of this fat-styled vintage, but here the balance is lighter, tighter, younger-tasting and more, how to describe it?, "ethereal" is the word? There is a lift here from the acidity and the new oak that make this wine perfect for all occasions. It is rich, sure, that is the vintage coming through, but it has almost an Yquemy kind of lift and poise that make it vibrant at the same time."

1997 Ch de Fargues, 12 x 75cl

1997 Ch de Fargues, 24 x 37.5cl

"This is a heavy, rich vintage: plump is probably the right word. Yet Fargues, with its "boulbènes" soil is always fresh in acidity, and the ex-Yquem barrels of those pre-LVMH-at-Yquem days didn't do any harm either. The result is a beautiful, lustrously rich but "densely fine" harmony of heavy yet tight Sauternes that will certainly age forever."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£626.02 Click for information

£921.40 Click for information

£970.63 Click for information

Wine	Price *	Tasting Note Link
1999 Ch de Fargues , 12 x 75cl	£496.79	Click for information
1999 Ch de Fargues , 24 x 37.5cl	£502.94	Click for information

"Here the softness and power of the vintage are given a huge lift from the energy and grace of the Fargues style, always the more acid of the top growths, and here benefiting one final time from one year old Yquem barrels. It has a lovely fragrance, fresh and vibrant, followed by a typically '99 rather heavy finish (it has, after all 122 g/l of residual), but the sweetness and fruit carry through nicely and make for an exquisite balance. This is real refinement."

2000 Ch de Fargues, 12 x 75cl £699.87 <u>Click for information</u>

"This estate was one of the few that managed to use some of the later pickings so is correspondingly quite rich for the vintage, resembling a '99 more than a 2000. It has a superb style, incisive and pure, quite oaky to the taste, and this, together with the extra acidity this château always produces, gives a lift to that heavier style. A real class act."

2001 Ch de Fargues, 12 x 75cl £835.25 <u>Click for information</u>

"Re-tasting this wine at the château last year was an emotional experience – I am not blasé but that doesn't happen to me very often. It was just "dancing with the angels", such was the finesse and poise of the balance, all toned up by this lovely acidity which brings the botrytis effect out in such an elegant way. If you've got the money, you can't pass this one up. It's the closest 01 to Yquem."

2002 Ch de Fargues, 12 x 75cl	£576.79	Click for information
2002 Ch de Fargues , 24 x 37.5cl	£576.79	Click for information

"This is another fabulous experience. By now, with ownership no longer twinned with Yquem, the wine has become even more individual and in my opinion, even more expressive of its terroir. No longer are one-year old Yquem barrels used, but here there is now some new oak coming in, and this, in a vintage like 2002 gives a wonderful lift to an already vibrant style of wine. This is mouth-wateringly fresh, with a zesty acidity but a lovely fat sweetness too. Similar to the much more expensive 07."

2003 Ch de Fargues, 24 x 37.5cl £576.79 <u>Click for information</u>

"This is an unusual vintage for Fargues, always so delicate, elegant and with that higher tone of acidity. We can't expect that from such a robust vintage, but, in spite of the weight and power of this opulent wine, the Fargues character of balance and elegance amazingly shines through and provides a refreshing almost herbal lift to an otherwise rich and spicy wine."

2005 Ch de Fargues, 12 x 75cl £810.63 <u>Click for information</u>

"What a great wine this is turning into – the jury is out whether the 09, of similarly rich and lush style, beats it, but, while we are waiting for the 09 to be bottled we can enjoy this monument. It has all the usual refreshing acidity and "nervousness" of Fargues as well as supreme power and depth, and will go on for years and years."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Wine	Price *	Tasting Note Link
2006 Ch de Fargues, 12 x 75cl	£773.71	Click for information
2006 Ch de Fargues, 24 x 37.5cl	£822.94	Click for information

"At a recent blind tasting, this wine came out top of the whole vintage's Sauternes. It has total concentration but also total finesse. What an Yquem kind of combination! - rich yet incredibly fine. And now that Fargues has doubled its price for recent vintages, this just has to be an insider's tip for best buy of the offer."

1999 Ch Filhot, 24 x 37.5cl

"The underdog of the 2nd growths, often scoring low en primeur, and never expensive, Filhot suffers because it is always a late developer. But after a few years, Filhot expands on itself and develops a fine, rather steely kind of fruit that make for extremely universal drinking. This '99 is not tremendously rich but it has a vibrant, mineral tone (de Vaucelles calls it "the mineral smell of a thunder-storm") that makes it ideal as an all-occasion sauternes."

2004 Ch Filhot, 24 x 37.5cl

"Here we have a good straightforward 2nd growth, with good concentration and those beguiling mineral tones that Filhot always delivers, never obscured by oak - for the simple reason that de Vaucelles doesn't possess much oak and never did. It really does the job as a good working Sauternes, in the lighter style, and excellent as an all-round food accompaniment."

2006 Ch Filhot, 12 x 75cl

"This deft-styled Filhot bucks the trend of the vintage's hallmark of softness and fatness,, with a bracing mineral streak that runs through the sweetness providing great finesse. It will develop nicely – as Filhot always does – but can be drunk right away."

2005 La Fleur d'Or, 12 x 75cl

"This is our generic blend that we build up over the year as lots become available to us of superlative but no-name wines. It is less outrageously sweet than the First Growth 05s but only by about 10%. However it captures all the vintage's great dimension of soft and fat mouth feel, so it's a good fall-back wine for more routine and universal drinking."

2006 La Fleur d'Or, 12 x 75cl	£157.71	Click for information
2006 La Fleur d'Or , 24 x 37.5cl	£164.48	Click for information

"This is my generic blend. It comes out as it comes out: there is no spec to work to: just the best we can do. This is the most opulent Fleur d'Or since the first vintage 1995, also the most 'noble', including the 01 and 05."

2005 Ch Guiraud, 12 x 75cl

"This too is an unusually rich wine for Guiraud, full and fat but, as you would expect, not at all unctuous or over-soft. The Guiraud characteristics of mandarin / orange peel fine flavours (presumably coming from the high proportion of Sauvignon) are now very present and give tone to the lushness of the wine's core. Perfect for drinking now but will age for many years."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£157.71 Click for information

Click for information

£213.71 Click for information

£244.48 Click for information

£210.63

£429.10

Wine	Price *	Tasting Note Link
2006 Ch Guiraud, 12 x 75cl	£341.71	Click for information
2006 Ch Guiraud, 24 x 37.5cl	£352.79	Click for information

"Here is another of the 06s that bucks the trend of the vintage's softness and fatness, providing very pure, fresh-fruit aromatics and flavours that give a very fine texture and a refreshing character to the all-the-same very rich offering."

2007 Ch Guiraud, 24 x 37.5cl £410.63 <u>Click for information</u>

"Here is another case where the more nervy, Sauvignon château style match the higher tones of the vintage. The result is a vey pure expression of botrytis, but which needs a bit of time: It is going through its awkward stage right now and should be put away for a year or two."

1999 Ch Lafaurie-Peyraguey, 24 x 37.5cl £310.94 <u>Click for information</u> "This is a hefty Sauternes, from an estate that tended to make thick, quite heavy wines back then, and from a vintage that tends in a similar direction. A really traditional Sauternes of big dimensions and of full, heavy character that make it a must as a dessert wine."

2000 Ch Lafaurie-Peyraguey, 12 x 75cl£241.80Click for information2000 Ch Lafaurie-Peyraguey, 24 x 37.5cl£296.17Click for information

"This is quite a light, soft Lafaurie, during a period when these wines were pretty heavy-set. So this is a real breath of fresh air and points to the very vibrant style of more recent vintages. This 00 seems full of richness yet, at 107 g/l residual, it is not tremendously sweet. So the extremely interesting fresh-fruit qualities can really express themselves and prevent the wine from becoming cloying. It won't go for a hundred years but is a real pleasure to enjoy right now, I would say particularly with roast meats and stronger cheeses rather than desserts or foie gras."

2002 Ch Lafaurie-Peyraguey, 12 x 75cl £284.56 <u>Click for information</u>

"The Lafauries of the 90s had been heavy, rich wines. With this 2002, we start to see the gradual transformation of this great estate's wines into something finer and more complex. It has something of the richness and fullness of style of yore, but also a certain tone and minerality to the fruit, something that had always been there but just needed bringing out. With the finesse of the 2002 vintage, there is a real feeling of balance and harmony in the wine. Pure and fine yet dense and strong, this is almost Barsac in its finesse."

2004 Ch Lafaurie-Peyraguey, 24 x 37.5cl £306.02 Click for information

"This is perhaps the vintage where we can see most clearly the shift in style of this château from the heavier more dessert-wine-only wines of yore to a wine that is just as dense, if not more so (that is the soil operating) but which now has a tangier fruit and a tighter more complex and interesting botrytis expression. Its price was calculated at a time when they were reducing their stocks of the 90s vintages, so they made sure it would work and this is the deal of the new-style Lafaurie."

* Prices are per Case Ex Vat—NB **FREE UK Mainland Delivery** on shipment in May 2011

Wine Price * **Tasting Note Link** £386.02 Click for information **2005 Ch Lafaurie-Peyraguey**, 12 x 75cl **2005 Ch Lafaurie-Peyraguey**, 24 x 37.5cl £392.17 Click for information

"Here the strong, rich character of the vintage is fully expressed in this very full-styled wine, very opulent, but never tiring because there are minerals in the fruit too that give a nice balancing tone to the richness. If you are up for a fuller style of Sauternes, this is the one."

2006 Ch Lafaurie-Peyraguey, 12 x 75cl £318.33 Click for information

"This is the vintage which really demonstrates what it can do these days. Through the traditional richness, there is also beauty in the "lift" from the higher tone of minerality, making it as sayorous as it is rich. Perfect now, How about with roast chicken?"

2004 Ch Liot, 24 x 37.5cl

"This unclassified Barsac estate always creates surprises. Admirably situated right next door to Climens, it always over-delivers. It is always quite rich (some of these cru bourgeois Sauternes can sometimes be a little light) and always with excellent botrytis expression and at this price a surprising amount of complexity. This 04 is now fully mature, the fresher fruit tones having now moved on to the more fig and prune secondary aromas. An enormously satisfying wine at an even more satisfying price."

2006 Ch Liot, 12 x 75cl

"Once again, a beautifully well-constituted and rich Barsac, all sweetness and pleasure, with just a touch of extra acidity to make it really sing. And such a bargain."

1999 Ch de Malle, 12 x 75cl

1999 Ch de Malle, 24 x 37.5cl

"We never hear too much about de Malle: a quite small 2nd growth that only occasionally (1990 – 2007) puts it right up there amongst the best of the First Growths. Yet I always find its style totally intriguing: full but not clumsy, often on the lighter side but never unconcentrated, and always with that clotted cream kind of quality to the texture and flavour that make it really interesting. This '99 has all of that, in a slightly fuller style than usual."

2002 Ch de Malle, 12 x 75cl	£306.02	Click for information
2002 Ch de Malle, 24 x 37.5cl	£312.17	Click for information
"Here is a perfect example of what 2002 can do: pe	erfect minerality,	a superbly fresh expres-
sion of botrytis and a tight, quite acid base have all	come together i	nto a quite early-
doveloping borlow event kind of fruit that is super fr	ragrant and now	quite coft. I would recom

developing barley-sugar kind of fruit that is super fragrant and now quite soft. I would recommend drinking this rather than keeping it. Why risk losing all those fresh qualities when we don't know how they will age beyond this?"

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£164.48 Click for information

£170.63 Click for information

£269.10 Click for information

£287.56 Click for information

1996 Ch de Myrat, 24 x 37.5cl

"This is the first real landmark vintage of modern Myrat. Xavier de Pontac took over this family property in 1990, just too late to turn that great vintage into what it should have been. There followed a frosted 1991, a rained-out 1992 and 1993, a frosted and rained-out 1994, a frosted 1995 (in this part of Barsac), and then, after 5 years of misery, the glorious '96. It was the vintage that parachuted this great château back into the forefront: big and sumptuous and full-styled yet nicely balanced by a fine grain of bright Barsac acidity. Some new oak would have imparted a bit more finesse. But, after all those miserable vintages, Xavier couldn't buy the new barrels, so this wine is as the good Lord made it, with no oak influence."

1997 Ch de Myrat, 12 x 75cl

"Now we see the influence of a touch of new oak on this thick-styled wine. If 1996 was the first good vintage of Myrat, then the 97 is the first vintage of finesse as well. Very rich, very dense, beautifully aged now, with a thickness and opulence that override everything...except this touch of freshness of bright acidity and oak that just keep it going on and on and on."

1996 Ch Nairac, 24 x 37.5cl

"Wow, what a colour this wine has! Almost mahogany, like an Yquem from the 60s. Yet this is the colour it always was – rather like Rieussec 83 – it was just always that colour. This Nairac has all the thickness and fatness of the 96 vintage, yet with a beautiful lively lift from the very pronounced acidity which prevents any form of monotony and enhances the balance into a very mature, secondary (preserved lemons rather than the more usual dried apricots) but tingling fresh balance. It needs to be opened a few hours in advance to really deliver its complexity. It is a fickle wine: poured straight after opening, it doesn't express its complexity."

1999 Ch Nairac, 12 x 75cl

"Dark-coloured (it always was) and rich, this is a very very full-styled wine, all lushness and sweetness. Yet the orangey fruit flavours are totally beguiling as they peep through what you may dismiss as an uninteresting overweight wine if you don't let it breathe and let the extremely high underlying acidity do its work of keeping it all together in a vibrant kind of balance. A fully mature wine that will go several more years if you like."

2003 Ch Nairac, 24 x 37.5cl

"This wine behaves exactly like the Fargues: the roasted, rich character of the vintage and its amazing sweetness are somehow counterbalanced by a beautiful streak of something fresh, almost a quince and passion fruit flavour which, together with the unusual (for the vintage) acidity, give the wine a refreshing if very rich mouth feel. I love to drink this wine now, but owner Nicolas Tari says it will age for many years."

2006 Ch Nairac, 12 x 75cl	£392.17	Click for information
2006 Ch Nairac , 24 x 37.5cl	£416.79	Click for information

"Through its balancing high acidity, this is one of my favourites of the vintage : hopelessly sweet but at the same time, tangy and tensile. It delivers one hell of a mouthful but also a great sensation of harmony. Fine to drink it now but will keep."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

£330.63 <u>Click for information</u>

ig, it doesn't express its complexity.

£232.17 <u>Click for information</u> on this thick-styled wine. If 1996 was the

£355.25

£478.33

£213.71 Click for information

Click for information

Wine Price * **Tasting Note Link 2005 Ch Rabaud-Promis**, 12 x 75cl £317.71 Click for information "At the risk of being repetitive, the vintage has imparted an unusually rich, fat style to this wine, normally so much tighter-styled. However the château's character shines through in the form of a very present acidity that make it lively and fun, and it is one of the very few 05s that lend themselves to drinking with just about any food. Very fresh, very satisfying." 2007 Ch Rabaud-Promis, 12 x 75cl £349.10 Click for information "Here is another example of a traditionally brighter-styled wine which always has more acidity matching up with a similarly-styled vintage. This has great definition and purety and in my opinion is the best of the decade for the château. Real concentration, a nifty botrytis style, and a long, high tone of pure white fruit." £355.25 **2007 Ch Raymond-Lafon**, 12 x 75cl Click for information "At first, I thought this was going to be a heavy wine, and now it has turned into a true class act of finesse and botrytis complexity. Of course very sweet, but lifted by a very pure, fine thread of delicious ultra-ripe but vivacious fruit that is quite unusual for this château's wines at this stage. Tasted blind the other day, I didn't recognise it, even debating with myself that it could possibly have come from across the valley to the East." **1998 Ch de Rayne Vigneau**, 12 x 75cl £207.56 Click for information "Stop and ask an old timer in the Sauternes vineyards which he thinks is the best vineyard after Yquem and he will always say "Rayne Vigneau". It is unique in having a uniform soil of regular depths of gravel over clay and has great exposure. Yet it is traditionally never the heaviest or sweetest First Growth. This '98 seems almost to be a deliberate attempt at lightness of touch, almost Barsac in style. The oak comes through nicely into the fresh fruit fla-

vours and the gentle soft sweetness makes for a great balance. If you are looking for a heavy pudding wine, then you must drink the '97, but if you want a good aperitif Sauternes that won't cloy the palate, this '98 is all charm and finesse."

2000 Ch de Rayne Vigneau, 12 x 75cl £247.56 <u>Click for information</u>

"Here the finer, almost Barsac style of this period of Rayne Vigneau allies perfectly with the vibrant style of the vintage, providing very interesting aromas and wonderful freshness in the mouth feel. It has aged quite fast, but is by no means over its peak and can be kept for a few more years."

2001 Ch de Rayne Vigneau, 12 x 75cl £324.48 <u>Click for information</u>

"A beautifully fine-tuned Sauternes, totally without heaviness, all fragrance and balance, with a tightness of style that presumably comes from the acidity that is not only just refreshing, it is elegant, full of finesse and really classy. Added to which, the oak shines through with a fresh kind of balsa effect that enhances the fragrance of the wine itself. Great balance. Drink now before it gets too secondary? Or keep forever? I vote for the former just in case."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Wine	Price *	Tasting Note Link
2005 Ch de Rayne Vigneau, 12 x 75cl	£327.56	Click for information
2005 Ch de Rayne Vigneau , 24 x 37.5cl	£329.40	Click for information
"A very full opulent style. Definitely a dessert wine."		
2006 Ch de Rayne Vigneau , 12 x 75cl	£278.94	Click for information

"This is a true blue 2006: all sweetness and creaminess, a full fat thickly endowed Sauternes. Delicious now."

Click for information

2002 Ch Rieussec, 12 x 75cl £355.25

"A broad-shouldered wine for a 2002, this Rieussec is all Rieussec (peaches and cream and softness) and not at all 2002 (generally tensile, tight and fresh). At 3.95 g/l, the acidity is restrained like a softer vintage, say '98, yet at 122 g/l, it is the residual that holds the wine. A great value Rieussec, and in its classical style too, all fatness and fullness and no-nonsense Sauternes. For anyone who would like to see the what Rieussec tastes like without spending the fortune needed for more recent vintages."

2005 Ch Rieussec, 12 x 75cl £576.79 <u>Click for information</u>

"As might be expected in such a vintage, this is a very full-bodied and positively rich wine: all peaches and cream. It has a very full style, extremely rich, a really big, opulent wine that just goes on and on. This will certainly become a landmark Rieussec."

2006 Ch Rieussec , 12 x 75cl	£441.40	Click for information
2006 Ch Rieussec , 24 x 37.5cl	£453.71	Click for information

"Here the vintage character exactly marries that of the château: this is a full-styled vintage and also a full-styled château. The result is quite a rich Sauternes, with all sorts of voluptuous botrytis-induced dried fruit flavours and a lovely tone to the finish that just picks it all up at the end and prevents it from ever being dull."

2007 Ch Rieussec , 12 x 75cl	£626.02	Click for information
2007 Ch Rieussec , 24 x 37.5cl	£650.63	Click for information

"More lively than the heavier 03 and 05, not so concentrated as the 09, this is almost 01 quality in its superb combination of beautiful sweetness and fine, zesty acid balance. It is beginning to find its full expression now, so OK to open and enjoy but seems headed for better things in a couple of years."

2008 Ch Rieussec, 12 x 75cl	£490.63	Click for information
2008 Ch Rieussec, 24 x 37.5cl	£499.25	Click for information
2008 Ch Rieussec, 3 x 150cl	£245.68	Click for information

"Quite a thickly-styled wine for the vintage, this Rieussec has considerable power and weight, with a long sweet fullness to it that is nicely offset by nicely aromatic fresh fruit aromas which then lead back into a honeyed, long finish. I'm not sure how this is going to age, but would suggest enjoying it pretty early on."

* Prices are per Case Ex Vat—NB **FREE UK Mainland Delivery** on shipment in May 2011

Price *

WINC	FILE	Tasting Note Link	
1986 Ch Sigalas Rabaud, 12 x 75cl	£466.02	Click for information	
"1986, with its onrush of damp-conditions botrytis, rather like in 1996, was never supposed to be much of a keeper, but Sigalas, with its usual almost German Riesling style of crispness			
when young, always seems to evolve into this savorous kind of 'breed': Now a fully mature Sauternes, just bursting with all those secondary aromas of dried apricot and mango that can			
only come from properly aged Sauternes, this has	real elegance in	its maturity."	
2004 Ch Sigalas Rabaud, 12 x 75cl	£296.17	Click for information	
2004 Ch Sigalas Rabaud, 24 x 37.5cl	£308.48	Click for information	
"This estate always produces wines with a lovely minty fruit expression that keeps them so beautifully fresh. Sigalas is not very well-known, having been distributed exclusively for a long time and only now coming onto the free market. Of course 04 is a heavier style of vin- tage but you still get all that vibrancy and 'lift' coming through the weight."			
2006 Ch Sigalas Rabaud, 12 x 75cl	£355.25	<u>Click for information</u>	
"As always, this wine delivers that inimitable minty, zesty style of fruit, but this time the weightiness of the 06 vintage make it one of the heavier Sigalas's of recent times. It is un- usually big and sturdy, almost like a 2005, and with a big roasted finish."			
2000 Ch Suduiraut, 12 x 75cl	£404.48	Click for information	
"When in barrel, this wine had great what I would call harmony. It had none of the extra con- centration of post '96 Suduirauts, but it just seemed to have it all together. Today it shows just the same, just a little older, less rich than the '99 but more vibrant than the slightly dull '09 and vory similar to the estate's excellent '05; centle, harmonious and fruit driven "			

2002 Ch Suduiraut, 12 x 75cl

"Here is a 2002 that is ageing remarkably slowly, still on its young, rather Loirey Northern kind of fruit, tensile and fine in complexity of flavours, but with a lovely full, satisfyingly sweeter finish than most '02s...and this is maybe what is preserving it in its youthful form. Somehow this cooler vintage allies with the tighter fruit style of the estate. The best 02?"

2003 Ch Suduiraut, 12 x 75cl

"Well, this is an unusually brash-styled, roasted kind of Suduiraut, but I find it really works: even that slightly burnt flavour comes through with Suduiraut elegance. This is a big round globular wine but has running through it the magic Suduiraut touch. I put it up there with the 08 and not far off the 01, and have you seen what kind of money is being asked for those?"

2005 Ch Suduiraut, 24 x 37.5cl

"The debate will continue for years (amongst millionaires) which is the better Suduiraut: 2005, 2009 or 2010: all in the same opulent style, yet all fiercely stamped with that Suduiraut finesse and poise. This has superb density and weight and yet enormous minerality and elegance. In barrel, I had thought it was maybe too big for its boots, but now it is slowly digesting its sweetness and the snowdrops are just beginning to push through the snow. Keep this one for 10, 20, 100 years if you can. It will become a legend."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

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Wine

198

200 ١

£429.10 Click for information

Tasting Note Link

Click for information

'98 and very similar to the estate's excellent '95: gentle, harmonious and fruit-driven."

£564.48 Click for information

£589.10

Wine	Price *	Tasting Note Link
2006 Ch Suduiraut, 12 x 75cl	£453.71	Click for information
2006 Ch Suduiraut, 24 x 37.5cl	£453.71	Click for information

"Of the post-97 richer wines from this château, this is not the most concentrated nor the sweetest but certainly one of the finest and giving a faster manifestation of the stylishness that it always delivers. While we wait for the 05 and 07 to be ready, this is perfect right now."

2007 Ch Suduiraut, 12 x 75cl £552.17 Click for information

"Maybe the most elegant Suduirauts of the AXA period, traditionally Suduiraut-styled in its remarkably fine, zesty fruit expression yet with all those added layers of concentration that modern Suduiraut now has. This is truly impressive; The 01 remains king but this 07 isn't so far behind."

2008 Ch Suduiraut, 12 x 75cl

"A wine of enormous vibrancy and freshness that, even in its extreme youth, literally bursts out of the glass, almost masking the remarkable underlying concentration, sweetness and botrytis complexity."

£386.02 **1995 Ch La Tour Blanche**, 24 x 37.5cl "This wine is as such an "unsung hero" and has great fullness and (by the standards of sweetness of the day) richness, all offset by the great freshness that La Tour Blanche always possesses, all lime, lychees and white fruits that have settled down into a lovely mature mix of honey and dried apricots. Absolutely ready."

1998 Ch la Tour Blanche, 12 x 75cl	£330.63	Click for information
1998 Ch la Tour Blanche, 24 x 37.5cl	£342.94	Click for information

"Very sweet, very full and very rich, this is an exceptionally well-built '98, a vintage whose character is usually finer and lighter in style than this. This '98 drinks almost like a '99, big and guite strong with full roasted flavours of the barrel-fermented Sémillon (which tasted like mocha coffee when young) melding gently into the quite vivacious Sauvignon. The mocha has now settled down into something more exotic and really provides some exciting flavours as well as remarkable density and richness."

2004 Ch La Tour Blanche, 24 x 37.5cl £324.48 Click for information

"One of the great successes of the vintage, almost one of the sweetest. But at the same time, the herbal fragrance that shines through the weight of the rather roasted qualities of the barrel-fermented Sémillons, provides definition and precision amongst all that concentration."

Click for information **2006 Ch la Tour Blanche**, 12 x 75cl £404.48 "This Sauternes is very full and rich but at the same time very, very lively."

2007 Ch la Tour Blanche, 12 x 75cl	£435.25	Click for information
2007 Ch la Tour Blanche, 24 x 37.5cl	£466.02	Click for information

"One of the sweetest wines of the vintage, this has enormous concentration and a very full, rich form of botrytis effect. The complexity, however, is all there and there is a kind of cool freshness to the fruit that wafts through the richness and is enhanced by a lovely lift of acidity. It is expressing itself pretty well right now so it's OK to crack bottles right away."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

Click Here to Buy Online

Click for information

Click for information

£478.33

Wine

1997 Ch d'Yquem, 24 x 37.5cl

"You may remember a clip I did sitting in my American cousin Morgan's back yard comparing the Yauem 96 to the 97. Straight off the flight, with senses dulled by the jet-lag, this 97 woke me up like a strong coffee. It had all the fat mouthfeel of the vintage, yet all the finesse, "nervosity" and delicious acid balance that sometimes only Yquem can deliver. It was a great moment and, I have to confess, I have repeated it several times (very successfully) since. This is one of the great Yquems of the last 20 years: full and rich yet beautifully poised and delicate. Totally impossible to put into words and if you have the cash, worth every penny, now that post-2000 Yquems are all twice the price."

1998 Ch d'Yquem, 12 x 37.5cl

"The undisputed king of the '98s, this Yquem has a fragrance and elegance that set it right apart from the rest. It is sweet OK, as sweet as the Tour Blanche in fact, which is often the sweetest wine of any vintage, but you just don't feel the sweetness. It is still young compared to other '98s, quite pale in colour, very fine, tight-styled and restrained: you feel it has a lot more to give. Almost a pity to drink it now (whereas the '97 is perfectly mature), but if you want to capture the essence of Yquem in a glass, this is the one."

2000 Ch d'Yquem, 12 x 75cl

"The château handles this vintage exquisitely and exquisite is the adjective that springs to mind to describe this very subdued but beautifully fragrant Yquem, surprisingly concentrated for the vintage but above all totally fragrant and fresh. Nobody really knows how it will age, but it is certainly "exquisite" right now."

2006 Ch d'Yquem , 6 x 75cl	£2,302.05	Click for information
2006 Ch d'Yquem , 6 x 37.5cl	£1,189.29	Click for information
2006 Ch d'Yquem , 3 x 150cl	£2,425.13	Click for information

"Sensational rich texture. At last year's blind tasting, it came out right at the top, but it's a totally different wine from the zestier 07 - more fatness, more weight."

2007	Ch	d'Ya	uem,	6 x	75cl
	••••			0 /	,

2007 Ch d'Yquem, 12 x 37.5cl

"The undisputed king of the vintage. At a recent blind tasting, there was no difficulty in identifying it, such was its extreme purety and complexity, coupled with a lot of richness, but with such finesse that the balance is just totally exquisite. OK, it's an expensive Sauternes, but this is one hell of a deal for Yquem."

£894.40

2008 Ch d'Yquem, 3 x 150cl

"This is clearly going to become a classic stylish Yquem, just full of finesse and with a poise and elegance that set it right apart. Maybe the most elegant wine of the decade."

* Prices are per Case Ex Vat—NB FREE UK Mainland Delivery on shipment in May 2011

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Price * £2,472.17 Click for information

£1,046.66 Click for information

Tasting Note Link

£4,466.02 Click for information

£2,455.89 Click for information

£2,548.20 Click for information