



*Favorites old and new  
in Bordeaux.*



**MAY 8, 2017 FEATURES**

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## Bordeaux 1959–2016

By Clyde Beffa Jr.



**This second Bordeaux newsletter of 2017 offers vintage Bordeaux from 1959 to the new pre-arrival offerings of 2016—almost 60 years of fine claret.** No wonder I always say that Bordeaux is the King of Wines—no other region offers so many great wines from the last 60 years.

Burgundy has some great wines, but you rarely find much old Burgundy on the market. Same with California Cabernet—most of the oldies have been already drunk up. We are not talking about famous châteaux producing a few barrels of great wine (à la Burgundy). Heck, some of these properties make more than 20,000 cases in a vintage.

I have been drinking many old Bordeaux in the past few years and I am usually very pleased with the wines. Just last night (April 22) in Calistoga with some Rhône wine producers, we drank 1966 Branaire-Ducru and 1966 Canon. Both were off-the-charts great, the Branaire very elegant and refined, while the Canon was spicy, full-bodied and rich. The 1970 Pavie that followed was damn good also.

We just finished our annual Bordeaux tasting trip in April, and on that trip we were lucky enough to drink and taste 1986 Léoville-Las Cases, 1986 Mouton Rothschild and 1990 Latour in magnum, and the oldies were 1961 Smith Haut Lafitte, 1961 Ducru-Beaucaillou, 1945 Canon, 1945 Grand-Puy-Lacoste, and 1929 Doisy (Sauternes). All were spectacular, except for the bottle of '86 Mouton—which was good, but not great.

My point is that you can find great Bordeaux wines to drink from almost any vintage. This year I shared a bottle of 1928 Pape Clément that was still young and vibrant. As my good friend Jean-Guillaume Prats said when we were tasting the 1997s, “Bordeaux either produces great vintages or interesting vintages.” Well, this newsletter contains all sorts of vintages, and all sorts of properties—from simple Bordeaux AOC wines to the first growths and everything in between. We have a page on the 2014s, a totally underrated vintage. We have great value wines from 2010 and great names from 2009, 2005, 2000 and older.

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*Old Bordeaux often only gets better—if also somewhat dustier.*

(Continued from page 1)

We start here with 2016, the latest Bordeaux vintage and one of those “great” vintages in Bordeaux. 2015 and 2016 were similar fine vintages for quality, but the best wines came from different regions. While 2015 wines from the Margaux and Pessac regions were stunning, the northern Médoc shone brightly in 2016. The Right Bank had great wines in both years. One of the hallmarks of 2016 is the intense aromatics, from the little wines to the first growths. Some suggest it is a result of the wet spring.

Our group powered through six days of tasting from early a.m. to late p.m. as I compressed the trip and cut off two days. They did great, and we tasted most of the usual suspects easily. The 2016s were very easy to taste—very aromatic, soft, round tannins and plenty of expressive fruit flavors. They have high tannins, but the fruit hides the tannin—much like the 2009 vintage. The less expensive wines also showed quite well, and we loved them. A few to watch for are Tronquoy-Lalande, Capbern, Lalande-Borie, Labégorce and Cantemerle.

Our vintage report on 2016 will come out at the start of June.

Meanwhile, if you have questions on specific wines, you can contact one of my traveling companions: Ralph Sands, Jeff Garneau, Steve Bearden, Tristan Stringer in Auctions, and our manager, Jason Marwedel.

These wines below have opened their prices, and I think you should consider some of them. Most of these are great values. If the pricing on the 2016s continues like these, we will have a big campaign. But if they go crazy with high prices, then the campaign will fail.

### 2016 Bordeaux Pre-Arrival

**2016 Peyrabon, Haut-Médoc (PA \$12.99)** A property very close to Pauillac that is one to watch in the future. Well-made, value-driven wines with good depth and length. Proprietor Patrick Bernard owns 50 hectares of gravel soils and, with the aid of winemaker Xavier Michelet, produces elegant, silky and vibrant wines that won't break the bank.

**2016 Beaumont, Haut-Médoc (PA \$13.99) 91-93 WE:** “This wine comes from an estate that is showing great improvement, the wine showing power and concentration. Brimming with delicious black fruits, it will age well and is likely to be ready after 2025.”

**2016 Marsau, Côtes de Bordeaux (PA \$19.99)** We have carried this wine in a couple vintages—it is an exclusive of one negociant company in Bordeaux. **90-93 WS, 93-94 JS**



*Team 2016 troops in to taste the vintage.*

**2016 Sénéjac, Haut-Médoc (PA \$14.99)** Wow, this wine is fabulous. Maybe their best ever? Great texture, very sweet fruit, extremely aromatic like most of the 2016s. **92-93 JS, 91-93 RP**

**2016 Lanessan, Haut-Médoc (PA \$14.99) 91 VN:** “The 2014 Lanessan is gorgeous. Wild cherry, herb and tobacco give the wine its distinctive savory aromatic profile, while firm tannins add energy.”

**2016 Haut-Brisson, St-Émilion (PA \$23.99) 94-95 JS:** “Soft and velvety wine with blackberry, blueberry and raspberry character. Full body, a dense center palate and a long and pure finish. Another winner.”

**2016 Clos de Boüard, Montagne St-Émilion (PA \$24.99)** Coralie de Boüard's newest wine, and it is quite good. Blackberry and spice aromas that follow to the palate.

**2016 La Patache, Pomerol (PA \$24.99)** One of the Peter Kwok wines like Haut-Brisson and Tour St-Christophe. We loved it at the Tour St-Cristophe tasting.

**2016 Tour St-Christophe, St-Émilion (PA \$26.99)** This wine is as good as their 2015. **96-97 JS:** “This is superb: a triumph for the vintage considering how complicated it was in St-Émilion. Elegance with power. Full-bodied, intense and forthright. Wonderful length and depth. Better than the 2015.”

**2016 Maillet, Pomerol (PA \$39.99) 94-95 JS:** “Another winner from this château with very pretty and dynamic fruit, fine tannins and a savory finish. Big wine that needs taming.”

**2016 Enclos Tourmaline, Pomerol (PA \$129.99) 96-97 JS:** “This is very close in quality to the great 2015. Full body yet complex and layered. Very refined. Fine grained tannins. Super tight. A real beauty here.”

**2016 Cos d'Estournel, St-Estèphe (PA \$159.99)** Jeff Garneau: I have wonderful memories of the great vintages of Cos d'Estournel from the 1980s. These were some of the wines that shaped my earliest impressions of Bordeaux. Yet, sadly, I feel as though sometime in the past decade or so we sort of lost touch with each other. I thought, well, things change. Imagine my joy, then, upon tasting the 2016 vintage en primeur. Mon vieux! The unique conditions in 2016 yielded a wine that will rival the great vintages of decades past. This is a wine heavily dominated by Cabernet Sauvignon, which makes up 76% of the blend. It is a miracle of the dry conditions and the very warm days and cool nights of July and August. The wine is deeply colored and intensely aromatic with great presence and persistence. A marvel of perfect ripeness, lively acidity, and very fine tannins, and all with a mere 13% alcohol. Structured, yet refined. Exquisitely balanced. Classic. A triumph.

**2016 Les Pagodes de Cos, St-Estèphe (PA \$44.99)** Jeff Garneau: Technically similar to the Grand Vin, but with half the new oak and considerably less Cabernet Sauvignon in the blend, closer to 50/50 Cab and Merlot with a very small addition of Petit Verdot and a soupçon of Cabernet Franc. Intended for more immediate consumption but will still require some patience.

# Bordeaux Wines on the Move!

By Ralph Sands



At 9:00 a.m. we pull up at Château Ormes de Pez and there he is, hands on hips, waiting for us: Bordeaux's greatest living ambassador, Jean-Michel Cazes. He is looking tanned and healthy and you can still see the passion in his face—the same passion he shared for decades with people around the world promoting the greatness of Bordeaux wine and Château Lynch-Bages.

He explains that Lynch-Bages is undergoing a complete two-year renovation—all the buildings are gone after the 2016 harvest. His son and owner Jean-Charles joins us and says, “We have to move forward—wine is not made the way it was in the 1980s and '90s anymore, we needed more room and will go from 42 to 80 vats.”

On to the wine. In my opinion, Château Lynch-Bages is an extremely important wine for the entire business of wine: If Lynch-Bages is great, you know you have a great vintage. That is just the way it is for me, just as I relied on the vintages of Beaulieu Rutherford Cabernet Sauvignon in the late '70s and '80s—iconic, old reliable pillars of the wine trade. I have been known to be tough on Lynch over the years, but the great ones are truly marvelous wines. And in almost every other year they are tasty, with nice forward fruit, and that's a huge reason they are beloved worldwide. In fact, we enjoyed a bottle of **2001 Lynch-Bages, Pauillac (\$139.99)** that Clyde bought at Lion d'Or. It was a firm reminder that wine unfolds a mystery of greatness in any vintage. We have some bottles of **1986 (\$239.99)**, **1996 (\$199.99)**, **2002 (\$99.99)**, **2005 (\$209.99)**, **2010 (\$169.99)**, **2009 (\$199.99)**, **2012 (\$109.99)** and **2014 (\$99.99)**, as well as the **2015 (PA \$114.99)** on pre-arrival. Also: **2009 Lynch-Bages, Pauillac (6 pack in OWC \$1,189.00)**.



Also the **2014 Lynch-Bages Blanc (\$39.99)**, a lovely citrus-driven dry white.

The **2016 Lynch-Bages, Pauillac (\$Inquire)** shows sweet, ripe red and black fruit, raspberry and cassis with glossy oak. Great freshness and concentration. Classic, strong claret with great fruit. Jean-Michel compares it to **1989 (\$399.99)**, my first vintage in Bordeaux (killer wine says Clyde Beffa), and a three-star wine and vintage, as is 2016 Château Lynch-Bages!

## Big Movers

I sell wine the same way all the time and it has served me well: the very best I have for the money, until it's gone. I'm thrilled to get another shot at the fabulous **2009 Tronquoy-Lalande, St-Estèphe (\$42.99)** from the Château Montrose team. It is loaded with ripe, deep blue-purple fruit, so darn good and hard to stay away from!

The wines from Bruno Borie at Château Ducru-Beaucaillou are off the charts, and it's all about great taste, every one of them. From Ducluzeau, Lalande-Borie and the second wine La Croix on to the Grand Vin Ducru, they are all made of silky, dark, pure fruit with great finesse, balance and freshness. We were served the great 1961 Ducru-Beaucaillou at a memorable dinner a few weeks ago and it was so fresh and delicious, one of the best wines of my career. On my last tour with customers, Château Lalande-Borie was the landslide winner for best wine of the trip for the money! Clyde has found more of the lush **2009 Lalande-Borie, St-Julien (\$44.99)**—no waiting necessary, but act quickly!

*Cheers and Go Giants!*



## Stickies from Old to New

By Clyde Beffa Jr.

**2013 Climens, Barsac (\$99.99)** I love the 2013 Sauternes and Barsac wines and this wine is about as good as they get in 2013. Racy, spicy, citric notes with some pineapple and white flower flavors.

**2014 Climens, Barsac (375ml \$34.99)** The 2014 stickies are deeper and fuller than the racy '13s. **97 Wine Spectator:** “This delivers wave after wave of pie crust, dried pineapple, warm marmalade, singed almond, glazed peach and apricot flavors, with a hint of brioche. Despite the heft, this has a breezy feel within, thanks to riveting acidity buried deep on the finish.”

**2009 Doisy-Daëne ‘L'Extravagant’ (375ml \$149.99)** One of the best Sauternes properties there is. **98-100 RP:** “An equal blend of Sémillon and Sauvignon, it delivers a record 220 grams residual sugar and yet

still exudes astounding minerality and precision, with touches of clear honey, frangipane and cold wet stones...this wine truly lives up to its name.”

**2013 Doisy-Védrines, Sauternes (\$34.99)** I love the property and I love 2013 vintage Sauternes, so I really love this beauty! Coconut and pineapple aromas and flavor.

Older Climens just arrived—get them while you can. The classic **1976 (\$269.99)** and **1975 (\$259.99)** are gems and we have them in stock. We also have the fabulously underrated **1977**, direct from the property at **(375ml \$79.99)** for a split and **(750ml \$159.99)** for a full bottle.



## Rauzan-Ségla and Canon: The Sweet Smell of Success

By Jeff Garneau



Every lover of fine Bordeaux wine laments when a grand old château falls on hard times—its cellars antiquated, its vineyards languishing and its owners seemingly content to rest on their laurels, banking on an historic reputation no longer deserved.

In equal measure, we rejoice when a property in such straits comes under new ownership

committed to realizing its potential and with the financial resources to make it happen.

Some two decades ago, the Wertheimer family, owners of luxury goods house Chanel, first purchased Château Rauzan-Ségla in Margaux (1994) and shortly thereafter Château Canon in Saint-Émilion (1996). Château Rauzan-Ségla was designated Deuxième Cru in the Classification of 1855 and was considered a peer in the nineteenth century of Château Mouton-Rothschild, Pauillac (itself only a second growth at that time). It is a near neighbor of Château Palmer. Château Canon is ranked as Saint-Émilion Premier Grand Cru Classé (B). It is located just to the west of the town of Saint-Émilion itself in the proximity of such top properties as Château Ausone and Angelus, Beau-Séjour Bécot and Clos Fourtet.

Investing in a winery is a long-term commitment. While the purchase of new equipment may result in an immediate improvement in the wines, new vines take years to mature. While in Bordeaux recently for the 2016 *en primeur* tastings, we made a point to visit both Château Rauzan-Ségla and Château Canon. Twenty years on, it seemed an opportune moment to assess the changes overseen first by John Kolasa and now by new technical director, Nicolas Audebert.

### Rauzan-Ségla

Rauzan-Ségla was our first stop, only hours after arriving in Bordeaux. The **2016 Rauzan-Ségla, Margaux (PA \$Inquire)** is dominated by Cabernet Sauvignon with 68% of the total blend. Compare that to the percentages used in three prior years—all famous as “Cab” vintages: 2009 (57%), 2010 (60%) and 1996 (57%). Ideal weather conditions late into the fall favored the Cabernet grape. Also, the Merlot suffered more from the heat of July and August than the Cabernet Sauvignon. The nose is classic Margaux, redolently floral and intensely aromatic with just a hint of oak spice (60% new oak was used). Lively acidity combines with sweet fruit, very moderate alcohol (13.5%), and surprisingly fine tannins (embarrassingly easy to taste out of barrel) to yield a wine in perfect balance.

We also had a chance to taste the **2014 Rauzan-Ségla, Margaux (PA \$69.99)**, another vintage favored by a near-perfect autumn harvest. Still very youthful, of course, with obvious oak influence and still-firm tannins. Excellent weight in the mid-palate, though, with remarkably ripe, sweet fruit offset by lively acidity.

A surprise at dinner that night was the **1998 Rauzan-Ségla, Margaux (\$109.99)**. Quite lovely, really, and a very good effort for the vintage.

We currently have a wide range of vintages in stock, most from the period overseen by the current owners. As soon as I returned from Bordeaux I opened a bottle of the **2001 Rauzan-Ségla, Margaux (\$109.99)**. There is such obvious class and pedigree here. Still very youthful and much less advanced than many of its peers. Approachable but still firm. Will amply reward more time in the cellar.

Also available are the **1990 Rauzan-Ségla (\$249.99)**, **1996 Rauzan-Ségla (\$119.99)**, **2000 Rauzan-Ségla (\$149.99)**, **2005 Rauzan-Ségla (\$159.99)**, **2010 Rauzan-Ségla (\$129.99)**, and the **2012 Rauzan-Ségla (\$69.99)**.



### Château Canon

Later in the week we made our way to the Right Bank and visited Château Canon. This was one of the few places where we tasted the **2016 Canon, St-Émilion (PA \$Inquire)** vintage directly from barrel as well as from a prepared sample. It was a unique opportunity to see how differences in cooperage influence the wine. With Merlot playing the lead here (74% Merlot and 26% Cabernet Franc) there is more obvious ripeness (14% ABV), yet the wine retains the same freshness and sense of balance that we found at Rauzan-Ségla.

At dinner that night we also tasted the **2005 Canon, St-Émilion (\$139.99)**. A tremendous wine, and one that reflects the level of improvement seen here since the mid-1990s.

Nicolas also surprised us with a wine from the cellar, the 1945 Canon, St-Émilion. One of the great post-war vintages and our owner Clyde Beffa's birth year.

While we have none of the '45 currently available, you can enjoy any of the following vintages. Tasting notes by Clyde:

**1981 Canon, St-Émilion (\$89.99)** A great string of Canon wines made in 1981, 1982 and 1983. Find them and buy them.

**2000 Canon, St-Émilion (\$139.99) 94 JS**

**2006 Canon, St-Émilion (\$74.99)** 30% Cabernet Franc in the blend. Red fruit aromas and flavor. Rich and sweet on the palate. A great value.

**2009 Canon, St-Émilion (\$159.99)** 80% Merlot here. Very spicy aromas of clove and cinnamon. Ripe, fat and rich texture. Full-bodied and delicious. More blackberry fruits here.

**2012 Canon, St-Émilion (\$74.99)** More red fruit aromas and flavors. Very forward and up front. Some tannins at back but quite elegant and refined. Drink before the 2009.

**2014 Canon, St-Émilion (\$79.99) 94 RP**



# The Best Value Vintage: 2014 Bordeaux

By Clyde Beffa Jr.

I mentioned earlier that my friend and former director of Cos d'Estournel, Jean-Guillaume Prats, commented that Bordeaux produces either "great" or "interesting" vintages—so what about 2014? Well, 2014 is more than interesting but not quite as great as 2009, 2010 or 2015. However, the prices for these fine wines are well below those of 2009 or 2010 and even quite a bit lower than 2015. Do not miss this vintage—they are well worth a spot in your cellar or on your table. Most will need five to ten more years cellaring, but if you decant you can enjoy now. The wines below are all 2014 and in stock.

**2014 Carbonneux Blanc, Pessac-Léognan (\$39.99)** I love the white wines from Bordeaux this year. They have the acidity of the '13s while also possessing plenty of ripe fruit like 2012. This wine is so good right now. Citrusy with mineral notes.

**2014 Smith Haut Lafitte Blanc, Pessac-Léognan (\$84.99)** The 2013 is stunning but this wine is just as good with perhaps a bit more depth and less focus.

**2014 Blason d'Issan, Margaux (\$24.99)** The second wine of d'Issan, and it is always a great value. This one is soft and elegant with some violet undertones.

**2014 Branaire-Ducru, St-Julien (\$46.99) 94 WE:** "Spicy, rich and full of ripe fruit, this wine has great potential. It is structured and dense while bringing out a stylish elegance. Blackberry fruit dominates the tannins to create a wine that has both concentration and fine fruit."

**2014 Canon, St-Émilion (\$79.99)** The 2015 is over \$150. **95-96 JS:** "A wonderful Canon with fabulous finesse and class. Full-bodied yet refined and polished. It touches your senses. Shows Right Bank made excellent wines in 2014!"

**2014 Clarke-Rothschild, Lustrac (\$19.99)** These guys have come a long way—the wines are much more approachable than in the past. **91 JS:** "A juicy wine with chewy tannins that are polished and savory. Good fruit and tension. Plums and currants. Drink now or hold."

**2014 de Chantegrive Rouge, Graves (\$15.99)** Always very elegant, the 2014 is no exception. Attractive wine to consume young. Savory, feminine Graves.

**2014 Deyrem Valentin, Margaux (\$19.99) 91-93 WE:** "Here is a fresh wine that brings out the elegant side of Margaux. It is fruity, with attractive notes of black currant and lively, crisp acidity."

**2014 Duhart-Milon, Pauillac (\$59.99) 93 JS:** "Aromas of blackcurrants and sweet tobacco. Wet earth to boot. Full-bodied, tight and chewy with firm and silky tannins and a long and flavorful finish. Needs three or four years to soften."

**2014 Fourcas Hosten, Lustrac (\$21.99)** The Hermes people have really turned this property around. The wines of yesteryear were tough and tannic—now they are sweet and sexy. Very polished Lustrac. **91 JS**

**2014 Fonplégade, St-Émilion (\$34.99)** We love the wines from this property—especially in the last five years. This somewhat modern-style Bordeaux is very well balanced. **92 JS:** "Dark-berry and oyster-shell aromas follow through to a medium body, integrated tannins and a tangy finish."

**2014 La Chapelle de La Mission Haut-Brion, Pessac-Léognan (\$49.99)** The second wine of La Mission at a fraction of the price of the first wine (\$200-plus). **93 JS**

**2014 La Conseillante, Pomerol (\$99.99)** One of the best of the Right Bank 2014s. I love it and so does **James Suckling, 96 points:** "Classical elegance in an uncompromising form, whereby the richness is beautifully interwoven with the dry tannins. The finish very long, savory and complex."

**2014 Le Clémentin du Pape Clément, Pessac-Léognan (\$29.99)** One of the best "second" wines of the vintage. We recently sold some 1989 in one day and we have some 1988 coming in soon. This earthy, tasty, forward wine is a delight—try it now with a nice rack of lamb.

**2014 La Tour Carnet, Haut-Médoc (\$31.99)** One of Bernard Magrez's value wines with reasonable pricing. Lots of wine here for that price. **91 RP**

**2014 Lagrange, St-Julien (\$39.99) 94 WE:** "Firm and still dry with the solid tannins, the wine's ripe fruitiness is developing well. The combination gives great potential. Black currant and berry fruits are both there with crisp juicy acidity."

**2014 Petit Figeac, St-Émilion (\$34.99)** This second wine of Figeac is delicious right now. It was a big hit at the Fête de Bordeaux tasting in January.

**2014 Poesia, St-Émilion (\$49.99) 93 VN:** "The 2014 Poesia is a powerful wine with serious density and richness."

**2014 Langoa-Barton, St-Julien (375ml \$25.99); 2014 Léoville-Barton, St-Julien (375ml \$36.99); 2014 Montrose, St-Estèphe (375ml \$69.99); 2014 Pontet-Canet, Pauillac (375ml \$54.99)** A great selection of some of the best 2014s in half bottle format. Great to try to see if you want some big sizes for the cellar, or you can use them for "stocking stuffers" next holiday season.



## Top 2014 Pre-Arrival

**2014 Cos d'Estournel, St-Estèphe (PA \$129.99)** One of the stars of 2014. A step behind their 2016, but far better than their 2015. **98 JS, 97 WE**

**2014 Montrose, St-Estèphe (PA \$129.99)** Some raters score this the best of the non-firsts in 2014. **97 JS, 97 VN, 96 RP**

**2014 Mouton Rothschild, Pauillac (PA \$439.99)** When only the best will do. **99 JS, 97 VN, 96 WS**

## Five Easy Prices: Recent Arrivals in 2010 Bordeaux Under \$25

By Steve Bearden



**The 2010 Bordeaux have been on our shelves since 2013, and we are still stocking up on these great wines.** Believe it or not, we have been drinking what many consider to be the greatest Bordeaux vintage ever for a full four years now and our customers can't seem to get enough. Here are some recent arrivals you won't want to miss while they are in stock.

**2010 Lamothe-Bergeron, Haut-Médoc (\$19.99)** Four years of bottle age have really mellowed this once big and hearty wine, which is produced under the direction of Château Angéus. This is toasty, with an array of black fruits and a smooth and mellow middle for easy drinking. This slightly modern but delicious wine will surely sell out quickly.

**2010 Clarke-Rothschild, Lustrac (\$24.99)** The folks at Lafite have been improving this property since 1973 and quality is soaring. This is dark and chewy with flavors of blackberry, huckleberry and touches of earth and mineral. The fat core of sweet, dark fruit ends with ripe, integrated tannins in this hearty bottle. Also, do not miss the clean, sweet and structured **2016 (PA \$23.99)** vintage of this wine as it shows great potential.

**2010 Joanin Bécot, Côtes de Castillon (\$21.99)** This killer value has creamy cherry, vanilla, cocoa and oak flavors and aromas in a silky and easy-to-drink style. The mid-palate is smooth and fresh



and finishes with very fine tannins. The vanilla cream-flavored **2016 (PA \$Inquire)** is lush, with plenty of structure and should be another super value.

**2010 Bel-Orme Tronquoy de Lalande, Haut-Médoc (\$19.99)** This easy-to-like bottle shows the quality of the vintage at an easy-to-digest price. Husky black cherry fruit, earth, mineral and light smoke fill the slightly rustic middle yet there is good freshness and a fine chalky grip to the finish. Decant and enjoy.

**2010 Siaurac, Lalande de Pomerol (\$19.99)** A new property for us here at K&L, and what a find. This is quite elegant, with ripe black cherry, espresso roast, cassis and dark plum in a satin-textured middle that ends with a finish of mineral and talc. Here we have a marriage of fruit, structure and finesse. The rich, chocolaty 2016 with its huge fruit held in place by fine, chalky tannins may end up being even better.

### ...Plus a Value from 2004

**2004 Haut-Bergey, Pessac-Léognan (\$24.99)** Here is a phenomenal value in top-notch Bordeaux that has been aged for over a decade and is ready tonight. This has expressive mineral aromas along with gravel, cedar, dark currants, red berries, smoke, tobacco and a touch of licorice. This is fresh, delicious and very complex.



## Final Offer on Château Magdelaine, St-Émilion

By Clyde Beffa Jr.

Last year I wrote an article on this fine estate and I received many emails asking for more vintages from this property. I cut my wine teeth back in the early '70s drinking Château Magdelaine 1967, 1969 and 1970. Through the years I have drunk most of their vintages through the 2000 vintage. As most of you know, Château Magdelaine does not exist anymore, since it was swallowed up by the former Château Belair next to Ausone. Now the Moueix property is part of Bélair-Monange.

Because of the flood of calls for more Magdelaine, I asked our supplier for a few more cases. Christian Moueix did secure some rarities from the Magdelaine cellar for us, and we will get many of them in late May. I will just list the vintages because there are so few cases. Bottles will be allocated. We have coming in the 1959 Magdelaine, St-Émilion (about \$299), 1961 in half bottles (about \$150 per 375ml), 1966 (about \$199 per bottle), 1985 in magnums (about \$299 per 1.5L), 1998 and 2000.

### Magdelaine in Stock in Small Quantities:

**1972 Magdelaine, St-Émilion (\$89.99)**  
Worth a taste.

**1975 (1.5L \$349.99)** 1975 was quite good on the Right Bank.

**1981 (\$99.99)** This pre-Parker vintage still shows the great terroir of Magdelaine.

**1988 (\$104.99)**

**1990 (\$169.99)** I just had a bottle of this and it was outstanding—full and rich and round, with excellent structure and depth of flavor. Best if decanted an hour. **92 RP**

**2009 (1.5L \$299.00)** One of the last vintages from this venerable estate.



# The Old and the Rare: Cellared Bordeaux to Buy Now

By Clyde Beffa Jr.

Old Bordeaux wines dominate our auction offerings and they are a huge part of K&L's business. No other wine region in the world makes as much great wine that can age well for up to 50 years and more! We find great old Bordeaux from the actual properties, from négociants or from private collectors. Unfortunately, supplies of old Bordeaux are dwindling at the properties and in the négociant warehouses. Just recently we were in the world-famous Mähler-Besse cellar, looking at a stack of 1961 and 1966 Palmer. Alas, they will be gone in a few years as Mähler-Besse slowly releases them to stores like ours.

We have, as of writing this newsletter, a few gems you will like—and they are not that much more expensive than current releases. We consider a wine old if it is 10 years or older.

We have some fabulous 2005 vintage Bordeaux. **2005 Latour-Martillac, Pessac-Léognan (\$49.99)** is a great value red with fine minerality and a long finish.

Another great value is the very underrated property **2005 Meyney, St-Estèphe (\$44.99)**. From the barrel, Ralph said: "Best I've ever tasted and showed superb at every tasting. Deep raspberry fruit on nose and palate, silky middle." And he still loves it. The always reliable **2005 Gruaud Larose, St-Julien (\$99.99)** is under \$100—toasty oak aromas and flavors, some tobacco, good mouthfeel and texture. Maybe the best value of our 2005s is **2005 Larmande, St-Émilien (\$39.99)**. Blackberry aromas and flavors. Sweet and sexy—superb value! The classic **2005 Lynch-Bages, Pauillac (\$209.99)** is a superstar for the vintage.

If big bottles are your thing, we have a great selection from one of my favorites, Château Labégorce. No retailer in the US sells more Labégorce than K&L. We have limited supplies of some old-school Bordeaux from them—they are located just next to Château Margaux! The powerhouse **2000 Labégorce, Margaux (1.5L \$79.99)** is still rich, young and powerful. Cellar it a few more years or double decant it. The **1988 Labégorce (3L \$219.19)** is a party wine for right now and a super value. Also, the excellent **1995 Labégorce (3L \$169.99)** will cellar another ten years easily. And we have a couple of larger bottles of the **2000 (5L \$299.99; 6L \$399.99)** for those celebrating in the 2020s.



## Other Older Bordeaux in Stock

**2006 Cantemerle, Haut-Médoc (\$44.99)** A truly great Cantemerle, much better than their 2005, with plenty of power and richness. One of the few 2006 Bordeaux we really love and buy it when we find it.

Three 1996s not to miss: **1996 Clos du Marquis, St-Julien (\$74.99)**

A separate parcel of Léoville-Las Cases, and this wine is big and brawny, but smooth at the end. **1996 Domaine de Chevalier Rouge, Pessac-Léognan (\$99.99)** is from one of K&L's favorite properties.

This smoky, toasty, earthy wine is about ready to drink—a lovely 20-plus-year-old wine. **1996 Lynch-Bages, Pauillac (750ml \$199.99; 1.5L \$429.99)** is showing its breed about now.

2000 was a super vintage for Bordeaux. We have sold out of the **2000 Sarget de Gruaud-Larose, Margaux (\$49.99)** twice and our last shipment has just arrived. A little bit of everything here, including rich and round red fruit aromas and flavors. Has a bit of tannin to shed, so decant an hour before serving. The **2000 Pontet-Canet, Pauillac (\$149.99)** is half the price of the 2009 or 2010. It is very good and will cellar well for years.

Our first night in Bordeaux in April was spent at the beautiful Rauzan-Ségla, Margaux, one of the top second growths of the Médoc. We have a great selection of older Rauzan and they are priced correctly. To think—at one time this property was rated just ahead of Mouton Rothschild in the 1855 Classification. The **1996 Rauzan-Ségla (\$119.99)** and the **1998 Rauzan-Ségla (\$109.99)** are 20-year-old Bordeaux wines that taste great right now—just decant and serve with a rack of lamb. The **2000 Rauzan-Ségla (\$149.99)** and the **2001 Rauzan-Ségla (\$109.99)** can stand a bit more cellar time, but they are superb values.

Top of the line oldie: **1989 Lynch-Bages, Pauillac (\$399.99)**. Off the charts here.

And for older bargains do not miss **2004 Haut-Bergey, Pessac-Léognan (\$24.99)** or **1995 Potensac, Médoc (\$34.99)**.



## A Few More of Clyde's Faves

**2009 Puygueraud, Côtes de Francs (\$19.99)** We have sold many cases of this beauty. Nicolas Thienpont has brought this property back to making great value wines.

**2012 Potensac, Haut-Médoc (\$19.99)** Their 1997 was our biggest-selling Bordeaux for many years. This wine is actually a bit better and a lot less expensive. A silky and refined Potensac and very well done for the vintage. Medium body, fine tannins and crisp acidity.

**2009 Allées de Cantemerle, Haut-Médoc (1.5L \$44.99)** We sold thousands of 750ml bottles of this superb value. The magnums are a perfect party size for 4–10 people.

**2013 Smith Haut Lafitte Blanc, Pessac-Léognan (\$99.99)** **96 James Suckling:** "Dense yet agile Smith with dried apple, lemon, aniseed, and gunpowder aromas and flavors. Some stones too. Full body, very racy and fine."

# Best Quality for Value: Jacques Picks Bordeaux Under \$25

By Jacques Moreira



I am very excited to write about these wines in our newsletter, for a variety of reasons.

Firstly, because of the properties themselves: they all clearly demonstrate exceptional care and pride in their winemaking, and produce wines of great quality. Secondly, the vintages: they are for sure my favorites of recent vintages—and please do forgive me for referring to 1999 as a “recent vintage,” as for

me it seems like that party was yesterday!

From the charming 2014, with its high-toned fruit along its backbone of tannins, to the exceptional and certainly cellar-worthy 2010, to the one that surprised us all for how good it turned out, 2012, and on through the classic and poised 1999, this list of wines almost looks as if someone is putting together a wine tasting that is not only an informative review of the vintages, terroir and appellations—but above all is incredibly fun! And I should add—at a very affordable cost! Indeed, all of these great wines are priced below \$25.

**2014 Trébiac Rouge, Graves (\$12.99)** This is a classic 2014 wine with its high-toned fruit. It might surprise some for its blend of 70% Merlot and 30% Cabernet Sauvignon, and it is delicious. A nose with fruit notes of cherry, plums and a touch of cola, along with an earthiness that is so typical of the best Graves wines. The palate shows its fruit in all its juiciness, but it doesn't end there: spices and even a surprising note of salty minerality make sure this wine will be perfectly at ease at the table. I would age it for a couple more years, or a put it through a quick passage in the decanter if you are impatient.

**2014 De Braude, Haut-Médoc (\$18.99)** Its deep and profound aromatics of cassis, blueberry and ripe cherries are surrounded by woody, tobacco notes. Those notes also follow the very elegant palate that is framed by medium tannins and acidity. The De Braude is drinking exceptionally well at the moment, but will be stunning if held for five or so years. This is a Cru Bourgeois that it is proudly showing its attributes.



**2012 Bellegrave, Pauillac (\$24.99)** Surrounded by the likes of Latour, Pichon-Longueville and Lynch-Bages, Bellegrave could not have asked for a more prestigious neighborhood! Its gravely soils are textbook-perfect for Cabernet Sauvignon, and also give the château its name. The wine is medium-bodied, with plum fruit and an intriguing citrus note. Showing the lighter side of the vintage, its fruit will need more time to flesh out and put on a bit of weight. A few more years in the cellar will do just that.

**2010 La Dauphine, Fronsac (\$19.99)** La Dauphine is proudly putting Fronsac in the forefront of the Right Bank, and in my humble opinion outperforming many a Saint-Émilion. Luscious chocolate, cedar, cigar box, coffee bean and vanilla aromatics entice and charm the lucky wine drinker that opens this bottle. The palate is pure velvety ganache, with plums, cocoa powder and a pleasant earthiness. My choice to make an impression at dinner parties. We also have some bottles of the **1981 La Dauphine, Fronsac (1.5L \$49.99)** in magnums, which I haven't tasted yet, but I have been told that the bottles were reconditioned at the property. Just a heads up.

**1999 Lanessan, Haut-Médoc (\$19.99)** Perfectly aged and full of life—that is the only way I can describe this wine. Cassis, groseille/grenadine, along with coffee and softer notes of sweet plums. It does show development in its tertiary notes of leather and the very much resolved tannins and acidity. Double duty here—drink it now or hold for five or so years.

## K&L REDWOOD CITY

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