

2006 Bordeaux pre-arrival offer



2006 Vintage

Initially the growing season for the 2006 vintage was shaping up to rival the excellent 2005 vintage; June and July were hot. During August conditions were cooler with some rain. This turned around the first two weeks of September. Unfortunately, before the end of September (and harvest) the rains fell. Then at the start of October they fell again. The rain did not dilute the grapes, but caused some berries to split and rot set in. This meant the crops had to be carefully sorted and all rotten bunches removed. Due to the difficulties this year a lot of Chateaux have decided declassified a large percentage of their Grand Vin.

In general quantity is down, but there are a few exceptions where Chateaux either equalled or outshone their 2005 efforts. The Left Bank had trouble with their Merlot which lead them to use a high percentage of Cabernet than usual, making wines with less flesh and more structure than previous years. The Right Bank had a lot more success with their Merlot and there are some great wines to be had. Sauternes were not so lucky and the wines will be enjoyable, but not of the excellent standard delivered over the past few years. The key points to keep in mind are as follows:

- This is a variable vintage but has good wines to offer. Use reviews as a guide.
- Buy early! The longer you leave it the more expensive and scarce the wines will get.
- Prices should be cheaper than last year, but not like 2001 or 2004.
- If you are seeking advice please contact us.

In the interests of space we have not included many notes. We can source them for most wines if required. WS = Wine Spectator. RP = Robert Parker (The Wine Advocate) JR = Jancis Robinson, NM = Neal Martin (The Wine Journal).

Recommended Growths & Chateaux

2006 Cos d'Estournel: Jean-Guillaume Prats told me that yields were a modest 38 hectoliters per hectare, and only 55% of the production made it into the 2006 Cos. The harvest took place between September 21 and October 6, and the final blend is dominated by Cabernet Sauvignon (78%), followed by 20% Merlot, and 2% Cabernet Franc. The dense ruby/purple-tinged 2006 recalls such vintages as 1988 and 1996. It offers a classic bouquet of incense, licorice, pain grille, black currants, truffles, and flowers. Medium-bodied and concentrated with moderately high tannin, it will require 8-10 years of cellaring, and should keep for 30 or more. It is another terrific effort from an estate that has done everything right over the last decade. **RP 92-94 WS 92-94 JR 18**

2006 Montrose: The deep ruby/purple-hued 2006 possesses classic aromas of creamy blackberries, cassis, flowers, and crushed rocks. It is medium-bodied with a multilayered texture, sweeter, more finely tuned tannin than past vintages, and a powerful finish. There has been no compromise to the wine's massive richness and density, but rather an emphasis on taming some of the huge tannins Montrose produces. It is an outstanding, fresh, lively effort that appears to be a brilliant achievement for the vintage. The tannin level ranks alongside such great Montrose vintages as 2005, 1990, and 1989, but they are noticeably sweeter. *Robert Parker*. **RP 92-95 WS 89-91 JR 17.5**

2006 Vieux-Chateau-Certan: One of the richest, spiciest noses yet in Pomerol. Very sweet and sumptuous but with lots of freshness. Silky and generous and pure!!! Great red fruit freshness. Tension and density. Close-grained and glossy. A real treat. The wine of the vintage? *Jancis Robinson* **RP 94-96 WS 95-100 JR 18.5**

2006 Moulin St Georges: Tasted at Ausone. This is one of the best MSG's that I have tasted. A ripe, opulent nose with a lot of vanillary new oak at this stage. But there is ample fruit concentration to support it, a fine tannic structure and a lush, rounded, succulent mid-palate. Black cherries, violets and blueberry on the sappy finish. A great wine for those who cannot afford Ausone! Tasted April 2007. *Neal Martin, The Wine Journal*. **NM 91-93 WS 85-88 JR16**

Sauternes

2006 Filhot: Very neutral nose – sweet and heavy and perhaps just embryonic. Tingly sweet richness but a bit wild and unreconstructed. Very round texture and pretty impressive concentration. No shortage of sweetness. Acidity not in excess. Powerful and certainly a bit of wild beast. Long and powerful. Arguably one of the longest lived here. *Jancis Robinson*. **WS 89-91 JR 17**

2006 Guiraud: Undoubtedly one of my favourite Sauternes in 2006, juxtaposed against the 2005 I think this is better. The nose takes some coaxing but eventually reveals a delectable bouquet of honey and white flowers. The palate has a crisp entry, a good level of botrytis with racy acidity. Very harmonious with notes of tangerine, honey and a touch of apricot on the mid-palate. Nice fatness to it and impressive length. Excellent. *Neal Martin, Wine Journal*. **NM 93-95 WS 92-94 JR 17.5**

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May 2007

All wines are due for arrival mid 2009.

Stock is subject to availability at time of ordering. Due to the 'supply and demand' pricing structure prices are subject to change without notice.

Payment terms are: 50% due upon placement of order. The Balance is due by 31/1/08.

Payment and organisation of freight will be handled when the wine arrives.



RED BORDEAUX

Chateaux	Commune & Classification	Sell	bottles	Total
Lafite-Rothschild	Pauillac, 1 st Growth	\$1103	_____	_____
Latour	Pauillac, 1 st Growth	\$1103	_____	_____
Mouton-Rothschild	Pauillac, 1 st Growth	\$1103	_____	_____
Margaux	Margaux, 1 st Growth	\$1103	_____	_____
Haut-Brion	Pessac-Leognan. 1 st Growth	\$1103	_____	_____
Cheval Blanc	St-Emilion. Premier Grand Cru Classe A	\$1643	_____	_____
Pavie	St-Emilion. Premier Grand Cru Classe B	\$553	_____	_____
Ausone	St-Emilion. Premier Grand Cru Classe A	\$1845	_____	_____
Calon-Ségur	St-Estèphe, 3 rd Growth	\$119	_____	_____
Cos d'Estournel	St-Estèphe, 2 nd Growth	\$256	_____	_____
Les Pagodes de Cos	St-Estèphe	\$74	_____	_____
Montrose	St-Estèphe, 2 nd Growth	\$186	_____	_____
Carruades de Lafite	Pauillac	\$139	_____	_____
Duhart-Milon	Pauillac, 4 th Growth	\$89	_____	_____
Grand-Puy-Lacoste	Pauillac, 5 th Growth	\$123	_____	_____
Haut-Bages-Libéral	Pauillac, 5 th Growth	\$67	_____	_____
Les Forts de Latour	Pauillac	\$203	_____	_____
Lynch Bages	Pauillac, 5 th Growth	\$125	_____	_____
Pichon Baron	Pauillac, 2 nd Growth	\$207	_____	_____
Pichon Lalande	Pauillac, 2 nd Growth	\$260	_____	_____
Pontet Canet	Pauillac, 5 th Growth	\$147	_____	_____
Brancaire-Ducru	St-Julien, 2 nd Growth	\$111	_____	_____
Clos du Marquis	St-Julien	\$92	_____	_____
Ducru Beaucaillou	St-Julien, 2 nd Growth	\$289	_____	_____
Gruaud-Larose	St-Julien, 2 nd Growth	\$109	_____	_____
Langoa Barton	St-Julien, 3 rd Growth	\$120	_____	_____
Léoville Barton	St-Julien, 2 nd Growth	\$157	_____	_____
Léoville Las Cases	St-Julien, 2 nd Growth	\$429	_____	_____
Léoville Poyferré	St-Julien, 2 nd Growth	\$133	_____	_____
Malescot-St-Exupéry	Margaux, 3 rd Growth	\$133	_____	_____
Palmer	Margaux, 3 rd Growth	\$433	_____	_____
Pavillon Rouge	Margaux	\$132	_____	_____
Rauzan-Ségla	Margaux, 2 nd Growth	\$150	_____	_____
Du Tertre	Margaux, 5 th Growth	\$69	_____	_____
Domaine de Chevalier	Pessac-Leognan	\$92	_____	_____
La Mission Haut Brion	Pessac-Leognan	\$1103	_____	_____

Sociando-Mallet	Haut-Médoc	\$87	_____	_____
Angelus	St-Émilion, Premier Grand Cru Classé B	\$423	_____	_____
Bélaire	St-Émilion, Premier Grand Cru Classé B	\$121	_____	_____
Canon	St-Émilion, Premier Grand Cru Classé B	\$147	_____	_____
Le Dôme	St-Émilion, Grand Cru	\$293	_____	_____
Moulin St. Georges	St-Émilion, Grand Cru	\$79	_____	_____
Pavie Macquin	St-Émilion, Premier Grand Cru Classé B	\$126	_____	_____
Teyssier	St-Émilion, Grand Cru	\$41	_____	_____
Troplong Mondot	St-Émilion, Premier Cru Grand Classé B	\$264	_____	_____
Bourgneuf-Vayron	Pomerol	\$74	_____	_____
Gazin	Pomerol	\$117	_____	_____
Hospitalet de Gazin	Pomerol	\$59	_____	_____
Lafleur-Gazin	Pomerol	\$63	_____	_____
de Sales Pomerol	Pomerol	\$41	_____	_____
Vieux-Château-Certan	Pomerol	SOLD OUT	_____	_____

SWEET BORDEAUX

Chateaux	Commune & Classification	Sell	bottles	Total
d'Yquem	Sauternes, 1 st Growth Superiore.	\$1643	_____	_____
Carmes de Rieussec 375ml	Sauternes	\$23	_____	_____
Climens	Sauternes	\$196	_____	_____
Climens 375ml	Sauternes	\$100	_____	_____
Coutet	Barsac, Premier Cru	\$92	_____	_____
Coutet 375ml	Barsac, Premier Cru	\$47	_____	_____
Guiraud	Sauternes, Premier Cru	\$97	_____	_____
Guiraud 375ml	Sauternes, Premier Cru	\$50	_____	_____
Lafaurie-Peyraguey 375ml	Sauternes	\$41	_____	_____
Rieussec	Sauternes, Premier Cru	\$136	_____	_____
Rieussec 375ml	Sauternes, Premier Cru	\$70	_____	_____
Suduiraut	Sauternes, Premier Cru	\$133	_____	_____
Suduiraut 375ml	Sauternes, Premier Cru	\$68	_____	_____
La Tour Blanche	Sauternes, Premier Cru	\$113	_____	_____
La Tour Blanche 375ml	Sauternes, Premier Cru	\$59	_____	_____
		Total	_____	_____

Name _____ Contact Tel _____ Contact Email _____

Payment Method <input type="checkbox"/> MasterCard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX Number _____ Expiry Date _____ Signature _____
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