

REVUE DE PRESSE
PRESS BOOK

Château Boyd-Cantenac

Château Pouget

Margaux

Grands Crus Classés 1855

2020 - NOTES DE DEGUSTATIONS PRIMEURS 2019

26/06/2020 Boyd Cantenac 2019 La RVF 92-94

26/06/2020 Pouget 2019 La RVF 92-93

12/06/2020 Pouget 2019 Anthocyanes Yohan Castaing 91-93

08/06/2020 Boyd Cantenac 2019 Beckustator Yves Beck 95-96

08/06/2020 Pouget 2019 Beckustator Yves Beck 90-91

Juillet 2020 Pouget 2019 Bettane et Desseauve 92

Juillet 2020 Boyd Cantenac 2019 Bettane et Desseauve 94

2019 - NOTES DE DEGUSTATIONS PRIMEURS 2018 & RENOTATIONS

30/05/2019 : Primeurs – Weingabriel – Boyd Cantenac – 2018 – 16
24/04/2019 : Primeurs – Jacques Dupont – Boyd Cantenac – 2018 – 16,5
24/04/2019 : Primeurs – La RVF – Pouget – 2018 – 16-16,5
24/04/2019 : Primeurs – La RVF – Boyd Cantenac – 2018 – 17-18
24/04/2019 : Primeurs – Jacques Dupont – Pouget – 2018 – 16
23/04/2019 : Primeurs – Jeff Leve – Boyd Cantenac – 2018 – 89-91
23/04/2019 : Primeurs – The Wine Advocate – Boyd Cantenac – 2018 – 89-91
23/04/2019 : Primeurs – Jeff Leve – Pouget – 2018 – 87-89
23/04/2019 : Primeurs – The Wine Advocate – Pouget – 2018 – 87-89
11/04/2019 : Primeurs – James Suckling – Pouget – 2018 – 91-92
11/04/2019 : Primeurs – James Suckling – Boyd Cantenac – 2018 – 93-94
08/04/2019 : Primeurs – Jean Marc Quarin – Boyd Cantenac – 2018 – 15,5
11/02/2019 : Renotation – Anthocyanes – Boyd Cantenac – 2016 – 93
11/02/2019 : Renotation – Anthocyanes – Pouget – 2016 – 90
04/02/2019 : Renotation – James Suckling – Boyd Cantenac – 2016 – 94
04/02/2019 : Renotation – James Suckling – Croix de Boyd Cantenac – 2016 – 92
04/02/2019 : Renotation – James Suckling – Pouget – 2016 – 91 –
31/01/2019 : Renotation – Decanter – Jacques Boyd – 2012 – 90 –
01/01/2019 : Renotation – Decanter – Pouget – 2011 – 87 –
31/01/2019 : Renotation – Decanter – Jacques Boyd – 2011 – 88 –

11/02/2019 : Renotation – Anthocyanes – Boyd Cantenac – 2016 – 93
11/02/2019 : Renotation – Anthocyanes – Pouget – 2016 – 90 –
04/02/2019 : Renotation – James Suckling – Boyd Cantenac – 2016 – 94
04/02/2019 : Renotation – James Suckling – Croix de Boyd Cantenac – 2016 – 92
04/02/2019 : Renotation – James Suckling – Pouget – 2016 – 91
31/01/2019 : Renotation – Decanter – Jacques Boyd – 2012 – 90
01/01/2019 : Renotation – Decanter – Pouget – 2011 – 87
31/01/2019 : Renotation – Decanter – Jacques Boyd – 2011 – 88

09/07/2019 : Renotation - Neal Martin - Boyd Cantenac - 2015 - 93

The 2015 Boyd-Cantenac offers attractive raspberry and wild strawberry on the nose, the oak nicely integrated and hints of rose petal emerging with time. The palate is medium-bodied with fine tannin and punchy red berry fruit laced with brown spices and graphite, leading to a cohesive finish with good density and length. One of the hidden gems from the appellation this year. Tasted blind at the Southwold 2015 Bordeaux tasting.

09/07/2019 : Renotation - Neal Martin - Pouget - 2015 - 92

The 2015 Pouget sprang the biggest surprise of the entire blind tasting, since this is a rather derided Grand Cru Classé, which, on this showing, is completely unfair. The 2015 has an earthy, undergrowth-tinged bouquet, a little disjointed at first but coalescing with aeration while remaining classic in style. The medium-bodied palate offers sappy black and red fruit, fine tannin and well-judged acidity. This is full of tension and poise, leading to a chiseled finish. Excellent. Tasted blind at the Southwold 2015 Bordeaux tasting.

2018 - NOTES DE DEGUSTATIONS PRIMEURS 2017 & RENOTATIONS

Février 2018

Jacques Dupont – Boyd Cantenac – 2016 – 17

"Nez fruits noirs, un peu toastés, bouche juteuse fraîche, longue, précise, réglissé en finale, élégant, finale serrée, allongée."

James Suckling – Boyd Cantenac – 2016 – 94-95

"Extremely dense, fruity and full-bodied, yet it's also tight and very refined with silky tannins and a flavorful finish. This is something in the making. Best in years. "

Bettane & Desseuve – Boyd Cantenac – 2016 – 95-96

"Elégant, profond, raffiné, la sève des vieilles vignes, un vin sérieux mais de grande finesse florale et d un raffinement brillant."

27/04/2018 : Primeurs – La RVF – Boyd Cantenac – 2017 – 16-16,5

27/04/2018 : Primeurs – La RVF – Pouget – 2017 – 15-15,5

23/04/2018 : Primeurs – Decanter – Boyd Cantenac – 2017 – 90

10/04/2018 : Primeurs – Jean Marc Quarin – Boyd Cantenac – 2017 – 16

05/04/2018 : Primeurs – James Suckling – Pouget – 2017 – 89-90

05/04/2018 : Primeurs – James Suckling – Boyd Cantenac – 2017 – 90-91

24/05/2018 : Primeurs – Jacques Dupont – Boyd Cantenac – 2017 – 16,5

24/05/2018 : Primeurs – Jacques Dupont – Pouget – 2017 – 15

09/05/2018 : Primeurs – Yves Beck – Boyd Cantenac – 2017 – 91-93

04/05/2018 : Primeurs – René Gabriel – Boyd Cantenac – 2017 – 15

28/03/2018 : Renotation – Jean Marc Quarin – Boyd Cantenac – 2015 – 16 –

28/03/2018 : Renotation – Neal Martin – Boyd Cantenac – 2014 – 89 –

22/02/2018 : Renotation – Robert Parker – Boyd Cantenac – 2015 – 89 –

03/02/2018 : Renotation – James Suckling – Pouget – 2015 – 89 –

28/02/2018 : Renotation – Jancis Robinson – Boyd Cantenac – 2014 – 16 –

28/02/2018 : Renotation – Jancis Robinson – Pouget – 2014 – 16+ –

22/02/2018 : Renotation – Robert Parker – Boyd Cantenac – 2015 – 89 –

03/02/2018 : Renotation – James Suckling – Boyd Cantenac – 2015 – 91 –

03/02/2018 : Renotation – James Suckling – Pouget – 2015 – 89–

03/02/2018 : Renotation – James Suckling – Croix de Boyd Cantenac – 2015 – 90 –

28/11/2018 : Renotation - La RVF - Boyd-cantenac - 2009 - 17-

05/11/2018 : Renotation - Yves Beck - Boyd-Cantenac - 2016 - 92-

05/10/2018 : Renotation – Decanter – Boyd Cantenac – 2016 – 92 –

01/08/2018 : Renotation – La RVF – Boyd Cantenac – 2015 – 17,5 –

01/08/2018 : Renotation – La RVF – Boyd Cantenac – 2016 – 18 –

01/08/2018 : Renotation – La RVF – Pouget – 2015 – 17 –

01/08/2018 : Renotation – La RVF – Pouget – 2016 – 16 –

2017 - NOTES DE DEGUSTATIONS PRIMEURS 2016 & RENOTATIONS

La RVF – Boyd Cantenac – 2016 – 17-17,5

Yves Beck – Boyd Cantenac – 2016 – 93-94

Jeff Leve – Boyd Cantenac – 2016 – 90-92

"Fresh with dark red berries, smoke, earth and forest floor notes, this wine has firm tannins, which need at least five years to further soften and develop."

Jancis Robinson Boyd Cantenac – 2016 – 16

JM Quarin – Boyd Cantenac – 2016 – 16

bmybordeaux.blogspot.fr 89-91 2016 Château Boyd-Cantenac -

"Ruby. Blackberries, raspberries, some vanilla nose. Fresh acidity, ripe tannins, fresh, fruity, red berries and spices, anise."

www.vvwine.ch 18.5

"2016, Château Boyd Cantenac, Margaux (Bordeaux Blend): Neuholzbetonte Nase, dahinter Kräuter, Himbeerconfiture, getrocknete Blumen, Stroh, sehr gute Komplexität. Sehr straffer Gaumen, ein Konzentrat an Frucht, massiv Gerbstoff, markante Säure, dicht, männlich, strukturiert, spannungsvoll, zeigt viel Würze, ist noch ungestüm, jugendlich, ja fast wild, im Abgang charaktervoll und von ausgezeichneter Länge. Keine einfacher Zeitpunkt aber ein sehr gelungener Boyd Cantenac." 2025-2045+.

22/08/2017 : Renotation – La RVF – Boyd Cantenac – 2014 – 17,5

22/08/2017 : Renotation – La RVF – Boyd Cantenac – 2015 – 18,5

22/08/2017 : Renotation – La RVF – Pouget – 2015 – 16,5 – Août 2017

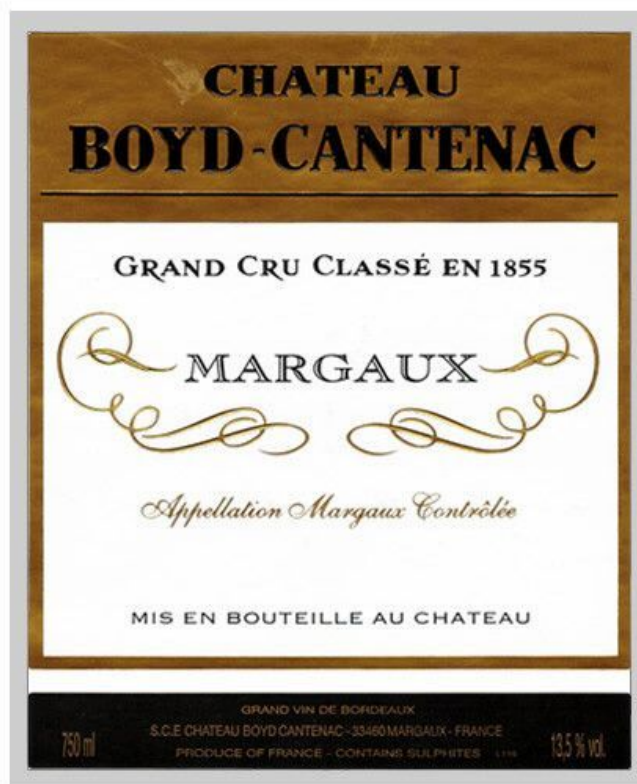
10/03/2017 : Renotation – Jancis Robinson – Boyd Cantenac – 2005 – 16,5

14/02/2017 : Renotation – James Suckling – Boyd Cantenac – 2014 – 91

Jul 12, 2020 - by Up97

《神之水滴》的“假面舞会”，贝卡塔纳2019期酒上线

波尔多三级庄



玛歌（Margaux）是法国波尔多梅多克（Medoc）地区的重要产区之一，61座1855列级庄中有21家坐落于此，三级庄贝卡塔纳庄园（Chateau Boyd Cantenac）便是其一。贝卡塔纳庄园出品的佳酿极具玛歌产区特色，风格优雅而精致。其2001年份正牌酒被著名葡萄酒漫画《神之水滴》（The Drops of God）的主人公神咲雫比喻为一场贵族的“假面舞会”。酒庄的最新力作——2019年贝卡塔纳庄园红葡萄酒现已在会员商城和 [\(香港\) 商城](#) 上线。

贝卡塔纳庄园拥有17公顷风土优异的葡萄园，园内以第四纪硅质砾石为主，为葡萄树的生长提供了理想环境。酒庄对葡萄园实行严谨细致的管理，采用剪枝、去除多余的枝芽和绿色采收等方法严格控制葡萄的产量，为果实达到完美成熟创造条件，同时使葡萄风味更为浓郁复杂。酒庄通过堆肥的方式适度保持土壤的丰富性以及维持生物多样性。种种措施都反映出贝卡塔纳庄园对葡萄品质的严格把控以及对酿造优质葡萄酒的不懈追求。



贝卡塔纳庄园葡萄园（图片来源：www.boyd-cantenac.fr）

在酿造过程中，为了使葡萄酒更充分地展现风土魅力，酒庄配置了不同规格的发醇罐，不同地块采收回来的葡萄果实置入混凝土发醇罐或温控不锈钢罐中进行酒精发醇。而后，酒庄会根据年份特点的不同调整酒液熟化时间和新橡木桶占比，陈酿时长一般在12到18个月之间，新橡木桶比例为30%到60%。最终酿成的葡萄酒带有十分典型的玛歌产区风格特色，优雅而精致、复杂而不失微妙、浓郁而兼具新鲜感，余味悠长而精细。（文/Blair）

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4. 酒庄将产自不同地块的葡萄分开发酵，以更充分地在酒中展现风土魅力，酿成的贝卡塔纳庄园红葡萄酒带有十分典型的玛歌产区风格特色，优雅而精致·复杂而不失微妙·浓郁且兼具清新感，余味悠长而精细。

酒庄故事：

贝卡塔纳庄园位于波尔多的玛歌产区，其历史可追溯到18世纪中期。1754年，苏格兰移民后代雅克·贝（Jacques Boyd）买下了酒庄所在的葡萄园，并以自己的姓氏“Boyd”为酒庄命名。1855年，酒庄凭借不凡实力被评为三级庄。1932年，宝爵酒庄（Chateau Pouget）所有者吉耶梅家族购入酒庄，并一直管理至今，目前贝卡塔纳庄园已历经该家族四代人的辛勤耕耘。



贝卡塔纳庄园建筑（图片来源：www.boyd-cantenac.fr）

Jui 29, 2020 - by Longstay wine

ボルドーワイン Ch.Boyd Cantenac 1996' 今日飲む一本

[ホーム](#) / [ワイン](#) /

ピエール・ギュメ氏の努力により格付け3級の実力を取り戻しています。

「私の大好き印」***

【種類／格付け】AOC /Chateau Wine/Medoc Troisiemes Crus (第3級)

【地 域】Bordeaux【地 区】Le Medoc

【村 名】Margaux

【所有者・生産者】ピエール・ギュメ

【Cepages】60/CS 25/ME 8/CF 7/PV

治験モニターは社会貢献度の非常に高いボランティアです。社会貢献ができ、自身の治療は無料、しかもボランティア協力費がもらえます。

#ワイン #シャンパーニュ #イタリアワイン #スパークリングワイン

#ウァンナチュール #ボルドーワイン

#ワインバー #ビストロ #隠れ家レストラン #ひとり飲み

#フランス料理 #ローストビーフ #フォアグラ #ワインクラス

#ソムリエ #ワイン好きな人と繋がりたい

 **治験モニター募集中**



Jui 12, 2020 - by viaggiandoincontro.com

Cronaca di una giornata a Margaux nel Médoc Devo confessarlo: molto prima del corso per sommelier, fu un fumetto di Hugo Pratt a impiantarmi in testa il chiodo di visitare il Médoc e conoscere i suoi grandi vini. Devo anche confessare che la scelta di Margaux fra tutti i distretti vinicoli del Médoc è stata determinata dall'invaghimento per quel nome femminile, il nome di una ragazza a cui fare un po' di corte.

L'area vinicola del Médoc si trova a occidente di Bordeaux e si estende dalla periferia nord della città alla Pointe de Grave per una ottantina di chilometri sulla riva sinistra della Gironda. È suddivisa in due aree e la più interessante è certamente l'Haut-Médoc. A chi lo percorre, il Médoc appare una distesa ondulata di vigneti, intersecati da corsi d'acqua, piccoli canali e canaletti di scolo e punteggiata da castelli fantasiosi che ostentano ricchezza e abbondanza. Essi sono più di un semplice ornamento; sono piuttosto l'altare dove si celebrano i fasti dei grandi vini di Bordeaux. Baricentro di tutti gli "chateaux" è sempre la "chai de vieillissement", veri e propri teatri del vino. Sebbene il loro impianto sia sempre razionale e funzionale alle operazioni di cantina, i saloni dove il vino riposa e matura per lunghi anni in centinaia di barrique sono eleganti, illuminati a creare scenografie e prospettive di luce soffusa, arredati con affreschi e colonne neoclassiche. Tutt'altra cosa rispetto alle "caves" della Borgogna: sotterranee, buie, umide, infestate di lieviti e muffe.



Margaux non è il comune più meridionale del Médoc, ma sicuramente è la denominazione comunale più a sud della penisola. Si estende su cinque municipalità e conta il più gran numero di “grand crus classé”, dislocati perlopiù nei comuni di Margaux e Cantenac, su un suolo di ghiaie bianche. La produzione vinicola è esclusivamente di vini rossi e, a differenza di Saint-Julien, di Pauillac e di Saint-Estèphe, i viticoltori di Margaux hanno dato un po’ più spazio al merlot, privilegiato meno il cabernet sauvignon e mantenuto piccole proporzioni di cabernet franc, di petit verdot e di malbec. In una giornata luminosissima, visitiamo Château Lascombes, meraviglioso deuxième cru, Château Boyd-Cantenac e Château Cantenac-Brown, troisième cru entrambi. Avevamo bussato anche alla porta di Château Margaux, uno dei cinque “premier cru”, ma i corteggiatori quel giorno erano già abbastanza anche senza di noi.

Château Boyd-Cantenac • • La proprietà deve il suo nome ad un certo signor Boyd di Bordeaux, vissuto nel XVIII° secolo, e dal 1932 è condotta dalla famiglia Guillemet su diciassette ettari di un terreno straordinario. Incontriamo Lucien Guillemet che racconta con affascinante semplicità l’importanza dei terreni e il suo stile essenziale nella vinificazione dei due vini che produce: Pouget, con un corpo più robusto e tannini più vigorosi, e Boyd, più delicato e vellutato.

• Per concludere A differenza dei grandi castelli della Loira che hanno vita e storia propria da raccontare, gli chateaux del Médoc sarebbero esclusivamente sontuose dimore di rappresentanza se non fossero il palcoscenico sul quale va in scena il mito del vino rosso più famoso al mondo: l’assemblaggio bordeliese da uve cabernet sauvignon, merlot, cabernet franc e petit verdot. E dunque, cosa trova nel bicchiere che entra in questo grande teatro? Gli aspetti più affascinanti dei vini di Bordeaux, e del Médoc in particolare, sono il tessuto e l’equilibrio. Sono vini materici e setosi al palato, precisi nelle loro diverse componenti gustative ben amalgamate fra di loro senza confondersi. È bene avvicinarli lontano dai pasti per coglierne l’ampiezza dei profumi e il mélange di frutti rossi, felce, menta, eucalipto, cioccolato, caffè tostato, cuoio, tabacco e spezie scure, a volte liquirizia e fumo di sigaro. A tavola se ne apprezza l’alcolicità contenuta e la stoffa che regge piatti importanti come un filetto alla Chateaubriand, l’entrecôte villette, il gigot d’agnello arrostito o il pot-au-feu di manzo.

Vins - Médoc 2005, année fantastique

Nous n'étions pas les seuls à qualifier ainsi ce millésime. Lucien Guillemet, propriétaire discret de Boyd-Cantenac, œnologue, naguère conseiller de plusieurs domaines avant de revenir à la propriété familiale, dressait ce constat : « On a sans doute par le passé connu des années semblables, mais on n'avait pas la maîtrise technique d'aujourd'hui, c'est ce qui me fait dire que 2005 est peut-être le meilleur millésime qui ait jamais existé. »

En janvier, alors que le coronavirus n'était même pas baptisé « Covid-19 », nous avons eu envie de revoir ces vins à l'âge adulte ou presque. Quinze ans pour un grand cru dans un grand millésime, c'est à peine la maturité. En 2006, quand nous avons dégusté l'ensemble des vins de Bordeaux, il nous avait paru que le médoc, et notamment ses grands crus classés en 1855, possédait un léger avantage : fraîcheur, complexité, et surtout le maître mot qui définit un grand vin, équilibre. En clair, l'harmonie entre alcool, densité, acidité : le trépied de base.

Sur les soixante crus classés du Médoc, six n'ont pas répondu à l'appel. Certains parce qu'ils ne sont pas satisfaits de leur vin, d'autres parce que la propriété a depuis changé de main, d'autres encore pour des raisons qui les regardent... Nous avons éliminé un vin qui nous a semblé défectueux. Soixante moins sept, restent cinquante-trois vins remarquables. Par rapport à notre dégustation de 2006 « en primeur », c'est-à-dire opérée sur des vins en cours d'élevage, les notes de 2020 sont en moyenne un peu plus élevées, malgré quelques crus encore fermés et qu'il convient d'attendre. Mais la tendance générale se résume à une confirmation : 2005 est bel et bien un très grand millésime même si, depuis, on a vu passer 2010, 2016 ou 2018. Nous verrons comment ils évoluent. Parviendront-ils à le surpasser ? La qualité suprême, ce qui différencie un très bon vin d'un très grand, ce n'est pas la puissance mais la subtilité, et de ce point de vue 2005 sera difficile à détrôner

Le médoc vainqueur

Nous reprenons ici une partie de l'analyse du millésime parue en 2006 dans Le Point spécial Bordeaux, les conditions physiologiques n'ayant par définition pas changé.

Plusieurs facteurs ont joué en faveur du médoc cette année. D'abord, contrairement à 2003, il n'y a pas eu de rupture dans la maturité. La sécheresse, installée très tôt, a permis à la plante d'anticiper. Les racines profondes dans les sols de graves ont continué d'alimenter la vigne. La maturité a seulement été ralentie : une maturité longue donne des cabernets de très grande qualité. La domination du cabernet sur le territoire du Médoc est aussi un facteur positif cette année. Il a pu mûrir tranquillement et apporte au vin des tanins d'une extrême finesse. Moins généreux en alcool que le merlot, il a été déterminant dans l'équilibre des vins. Rarement en Médoc cette année les degrés dépassent 13,5°. Alors qu'il n'est pas rare de trouver des saint-émilions ou des pomerols au-delà de 14°. Margaux, l'appellation sans doute la plus homogène cette année, est aussi celle qui a le moins récolté. Sans que ces deux facteurs soient d'ailleurs liés : encore une fois, cette année, ce ne sont pas les domaines qui ont récolté le moins qui présentent les vins les mieux équilibrés. Les grands vins sont plutôt à rechercher chez ceux qui ont su extraire juste ce qu'il fallait de tanins, et pas plus.

Notre sélection

Les commentaires et notes en gras sont ceux de la dégustation de janvier 2020. Les commentaires et notes figurant en dessous sont extraits de nos dégustations «primeurs» d'avril 2006.

Boyd-Cantenac 3e CC

17 - Fruits noirs, encore un peu marqué par l'élevage en bois, à l'aération des notes truffe noire, bouche moelleuse, dense, tannique en finale, serrée, milieu de bouche très souple, finale avec de l'acidité et des tanins.

18 -Lucien Guillemet, qui conseillait d'autres domaines en agronomie et en œnologie avant de revenir s'occuper des deux domaines familiaux (Boyd et Pouget), leur a fait grimper très vite l'échelle de la qualité : « Tous les indices indiquaient que nous étions sur un millésime précoce et on a vendangé très étalé dans le temps, du 26 septembre au 21 octobre. En fin de compte, c'est plutôt tardif. La véraison (les grains passent du vert au rouge) était en avance mais la maturation fut longue et cela plaît bien au cabernet. »
66 % cabernet-sauvignon, 27 % merlot, 7 % petit-verdot.

Pouget 4e CC

14 - Mine de crayon, graphite, paillacais, baies noires ensuite, épices, truffe, bouche assez évoluée, acidité marquée en finale.

15 - Voir nos commentaires de Boyd-Cantenac. Pouget est composé de 39 % de merlot et 56 % de cabernet-sauvignon.



Woody Allen
Exclusif L'entretien sans tabou
 et les extraits de ses Mémoires

Grands crus
 Médoc, retour sur
 l'année du siècle

Le Point

www.lepoint.fr Hebdomadaire d'information du

jeudi 14 mai 2020 n° 2490 - 5€

L 13780 - 2490 - F. 5,00 €

Le général de Gaulle
 en mai 1945.

1871, 1919,
 1945... et 2020 ?

Comment la France s'est relevée

L'enquête historique
 France-Allemagne, la course post-Covid

Montres, l'heure des françaises | L'appel de la campagne

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19.05.20

Wine – Medoc 2005, fantastic year

INDONEWYORK.COM

Extrait:...We were not the only ones to qualify as well this vintage. Lucien Guillemet, owner's discreet Boyd-Cantenac, a trained oenologist, former adviser to several areas before returning to the family estate, was this observation : "One probably has in the past experienced years similar, but we didn't have the technical mastery of today, this is what makes me say that 2005 is perhaps the best vintage that has ever existed. ".

indonewyork.com

Oct 27, 2019 - by Avis Vin Le Figaro

Margaux, la sélection 2016

[Château Boyd-Cantenac](#) (3e cru classé)

Au nez plaisant et flatteur, des notes de petits fruits mûrs. L'attaque est souple, la bouche déploie amplitude, souplesse et densité. Un margaux rond, gourmand, soyeux, équilibré et distingué, aux tanins moelleux.

Note Figaro Magazine : 17/20

Mar 18, 2020 - by Le Point

À table avec les grands crus classés du Médoc

La sixième édition du concours du meilleur accord mets et grands crus classés en 1855 a eu lieu vendredi 13 mars dernier à l'école française de gastronomie Ferrandi à Paris. Organisé en partenariat avec *Le Point*, ce concours a pour but de faire découvrir aux futurs diplômés en BTS de Ferrandi l'univers des vins prestigieux de Bordeaux au travers de châteaux de renom sélectionnés parmi les crus classés de 1855. Par équipe de trois étudiants, ils doivent créer une recette en harmonie avec une cuvée de vin rouge ou de sauternes. Morgann Thoreux, Alexandre Donnay, Grégoire Beney et Dominique Plas ont remporté la compétition avec un plat imaginé autour du pigeonneau, en accord avec un château Boyd Cantenac 2009 en appellation margaux.



© Thomas Raffoux

Les vins proposés :

Château Camensac 2009 – Haut-Médoc
Château Cos Labory 2011 – Saint-Estèphe
Château Cantenac Brown 2009 – Margaux
Château Boyd Cantenac 2009 – Margaux
Château Lascombes 2005 – Margaux
Château Grand-Puy-Lacoste 2006 – Pauillac
Château Gruaud Larose 2005 – Saint-Julien
Château Clerc Milon 2005 – Pauillac
Château Batailley 2009 – Pauillac
Château Léoville Poyferre 2010 – Saint-Julien
Château Coutet 2009 – Barsac
Château Myrat 2013 – Barsac
Château Suduiraut 2005 – Sauternes
Château d'Yquem 2005 – Sauternes

Jury :

Jacques Dupont (Journaliste, *Le Point*)
Olivier Bompas (Journaliste, *Le Point*)
Laurent Desvard (Directeur adjoint de l'école Ferrandi)
Fabrizio Bucella (Physicien, auteur et professeur - Belgique)
Philippe Casteja Président GCC 1855 (Châteaux Batailley et Lynch-Moussas)
Michel Durrieu (Directeur général tourisme Nouvelle Aquitaine)
Jean-Claude Ribaud (Classement des restaurants La Liste)
Antoine Borgey (Directeur général de Nabuchodonosor)
Christophe Darney (Chef de l'école Ferrandi)
Sylvain Boivert (Directeur conseil des Grands Crus Classés en 1855)

Fév 06, 2020 –

by JancisRobinson.com

Southwold 2016s – left-bank reds The third, last and most comprehensive report on this year's Southwold-onThames blind tasting of 264

2016s from Bordeaux's best addresses. See also right-bank reds and whites.

For all our Bordeaux 2016 coverage, see this guide. There were some lovely wines among the 124 left-bank 2016 reds we tasted this year. Tasting blind meant that we were not prejudiced by different labels' reputations and rank. The result for me was that I was hugely enthusiastic about some second wines, even preferring Rauzan's second wine Ségla (not yet released) to the grand vin. In the group ranking of this Margaux flight, the grand vin was just one place above the second wine, which suggests to me that the second wine could be a great buy even if it won't last as long.

Ch Boyd-Cantenac 2016 Margaux Tasted blind. Dark crimson. Sweet and flattering and toasty. Du Tertre sort of perfume. Easy to like but not very subtle. Drink 2025 – 2035 **15.5**

Ch Pouget 2016 Margaux Tasted blind. Deep lustrous crimson. Rich and sweet. Too oaky. Almost chocolatey. Tannins a bit grating on the end. Drink 2024 – 2034 **15**



Grands bordeaux 2010 : lesquels boire, lesquels garder ?

Dans toutes les appellations, les meilleurs 2010 s'avèrent exceptionnels, surclassant souvent les grands 2009. Certains sont si impressionnants qu'ils méritent d'attendre encore.

17,5/20 **CHÂTEAU BOYD-CANTENAC**

Un vin d'un raffinement exquis et qui s'est admirablement fondu. Il livre une bouche à la fois délicate et velou-tée. Il n'a rien perdu de son charme et de la finesse de ses tanins.

16,5/20 **CHÂTEAU POUGET**

Il possède une certaine élégance, avec une bouche tendre, finement boisée et de jolis tanins. Un margaux souple de longueur moyenne.

Proefnotities: Bordeaux 2009 (tien jaar later)

Deze proefnotities horen bij het artikel **Tien jaar later - Bordeaux 2009** (PERSWIJN #8 - 2019). We schrijven in Perswijn meestal over jonge wijnen, maar sinds een aantal jaar doet het proefpanel regelmatig een proeverij met als thema "tien jaar later". Het is immers net zo interessant om te kijken hoe wijnen zich ontwikkelen. En zo gingen we dit jaar ook naar Bordeaux om daar wijnen te proeven van 2009. Achteraf een jaar dat misschien wel de omslag markeert naar een nieuw tijdperk: dat van de warme jaren voor Bordeaux.

Toelichting puntensysteem

Perswijn maakt gebruik van de 20-puntenschaal voor de beoordeling van complexe, kwalitatief hoogstaande wijnen. De score van een wijn op deze schaal is absoluut. Dat wil zeggen dat de wijn wordt afgezet tegen vergelijkbare wijnen wereldwijd. Een wijn met 19 punten hoort volgens Perswijn dus tot de wereldtop. De score bestaat uit punten voor uiterlijk, geur, smaak en algemene indruk. De betekenis is: 19-20: topklasse 17-18: excellent 15-16: goed tot zeer goed 14: correct tot goed 13: correct



Proeverij Margaux 2009 op Prieuré-Lichine; links Peter Moser (Falstaff), rechts Ronald de Groot © Sylvain Boisvert

Margaux

Boyd-Cantenac 16,5 pnt

Geur: gesloten, kruidig, zwoel, cassis, fijn fruit

Smaak: krachtig en toch elegant, goede tannine, sap, potentie

Pouget 16 pnt

Geur: kruidig, krachtig, zwoel, pruimen, vijgen Smaak: rijp en verleidelijk, ontwikkeling, zacht

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Coup de Coeur & 3 *



Château Boyd-Cantenac 2016

Margaux - Grand Cru Classé

«Un beau terroir de graves siliceuses maigres (17 ha), un encépagement diversifié, intégrant le petit verdot, et une famille aux solides racines médocaines, les Guillemet (propriétaires depuis 1932). Ces derniers ne sacrifient pas aux modes et visent l'équilibre et la finesse dans leurs vins. Un grand cru authentique, créé en 1754 par un négociant de Belfast, conduit depuis 1996 par l'oenologue et agronome Lucien Guillemet. Le terroir de graves siliceuses sur l'excellent plateau de Cantenac-Margaux, l'encépagement diversifié dans la tradition médocaine et l'enracinement cantenacais des Guillemet expliquent le caractère de ce Margaux d'exception. Ample, puissant, concentré, d'une belle complexité aromatique, (fruits rouges et noirs, réglisse), il saura faire du temps son meilleur allié pour intégrer l'apport du bois».

Château Boyd-Cantenac & Château Pouget - 11 Route de Jean Faure - 33460 Cantenac
www.boyd-cantenac.fr - Tél. : + 33 (0) 5 57 88 90 82- contact@boyd-cantenac.fr



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GUIDE HACHETTE 2020
3 *



Château Pouget 2016

Margaux - Grand Cru Classé

«Réputé de longue date pour ses vins - le Maréchal-Duc de Richelieu en vantait les vertus au XVIII^{ème} siècle, (son blason est toujours apposé sur l'étiquette), ce cru de 10 ha, classé en 1855, est entré dans la famille Guillemet (Boyd-Cantenac) en 1906. Lucien Guillemet est aux commandes depuis 1996. Très jeune dans sa robe à reflets violets, ce vin est très « Margaux » par son bouquet aux fines notes fruitées que soutient un bois bien dosé. Tout aussi typé, le palais révèle beaucoup de volume, des tanins soyeux et une belle complexité aromatique. Le mariage fruits, tanins et bois est parfait, comme la finale, longue et puissante».

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Sep 21, 2019 - by BETER WIJNPROEVEN, MÉÉR GENIETEN

Werkavond met verrassingen

...Château Boyd Cantenac 1999, Grand Cru Classe Margaux Bordeaux
In eerste instantie waren de reactie verschrikt van deze donkerrode wijn. Zijn het natte kranten of is het schimmel dat we ruiken. Er ontstond een hele discussie of deze wijn wel of geen kurk had. Niet iedereen rook dit en zelf moet ik zeggen dat het ook steeds minder werd en de wijn werd steeds

mooier. Een heel mooie belegen wijn.....

Finally: Bordeaux 2015 In Bottle BY NEAL MARTIN | JULY 09, 2019

Finally, finally, I present my notes on 2015 Bordeaux in bottle. Early last year, readers were requesting my two cents on these wines, but I had only just completed my round of tastings prior to boarding HMS Vinous, so rather than repeat the exercise, I opted to wait until the following January for the annual Southwold tasting. Then I could gauge the 2015s with a useful additional year in bottle, as well as examine them blind within their respective peer groups. It turned out to be a fascinating journey through the top wines of the vintage, confirming prior opinions and throwing up more questions – as every blind tasting should. The Growing Season Though 2015 is now regarded as the best since 2010, the growing season was actually quite complicated and certainly no shoo-in. January and February were rainy and replenished the depleted water table; then March was the warmest since 1880. Bud-burst was retarded by low night temperatures, and the vines' pent-up energy meant that the landscape exploded into green at the beginning of April, some shoots growing up to five inches in a day. However, dry conditions put the brakes on growth; rainfall was 70% and 60% below average in April and May, respectively. Warm temperatures, up to 24°C, brought quick, even flowering. This was followed by a period of strong heat, some 3.2°C above normal, along with record sunlight hours. Eleven consecutive days in excess of 30°C began stressing the vines before the season took a different direction with two violent storms on July 22 and 24. Temperatures remained high in August, but there was much-needed rainfall, clustered in three or four deluges, adding up to 140mm on the Right Bank and 100mm in Pessac-Léognan. Growers found that this evened out véraison, which was completed by August 10, and vines redirected their energy toward bunches instead of foliage.

At harvest time, dry conditions meant there was little risk of rot. The dry whites were picked between August 28 and September 11, the cool nights benefiting the Sauvignon Blanc in particular. But on September 12, the remnants of tropical storm Henry delivered a 48-hour deluge followed by several more days of rain. Normally, depressions barge across the region from west to east; in this case, a warm southerly breeze that descends from the leeward side of the Alps, known as a föhn, steered the storm away from Bordeaux, limiting rain in many appellations to 40mm. Alas, the föhn's protective influence did not quite extend to Saint-Estèphe, which received 100mm of rain and consequently had a shorter picking window than other appellations. Many properties delayed picking instead of expediting it as they had done in 1999, allowing time for berries to recover from the wet spell and avoiding swelling and potential dilution. The lion's share of Merlot was picked between September 20 and October 1 during sunny days and cold nights, mostly during the final four days of the month. The Cabernet Franc on the Right Bank and the Cabernet Sauvignon were picked almost simultaneously from October 8 under blue skies and a cooling northerly breeze, and harvest was more or less complete by October 22.

The Wines

At release time, the Bordeaux hype machine went into full swing. I had long thought that three was the magic number, at least according to De La Soul. Clearly they had the wrong information and the magic number had changed to five following the pattern of feted vintages such as 1945, 1995 and 2005. (Let's not mention the woeful 1965s or the ossified 1975s.) The 2015 vintage was the first since 2010 that châteaux and merchants could get behind, even though (2013s aside) the interim growing seasons have their individual merits. The primeur campaign was successful; everyone was happy. Then 2016 came swaggering along and relegated 2015 to the status of warm-up act. Predictably, the rhetoric was, "You thought 2015s were good? They're nothing compared to what we're about to sell." Consequently, the quality of 2015 was slightly downplayed in order to buff up the newest vintage (not that the latest "vintage of the millennium" needed it). Whatever the pedigree of the 2016 vintage, it has no bearing on the quality of the previous year's wines, and while comparisons are important, I wanted to assess the 2015s on their own merits.

Finally: Bordeaux 2015 In Bottle
BY NEAL MARTIN | JULY 09, 2019

The Left Bank

Let us begin on the Left Bank. Refreshingly, the Margaux appellation stood out during en primeur and just after bottling. For many years I have bemoaned the lack of consistency and the paucity of star players beyond the Margaux/Palmer/Rauzan-Ségla triumvirate, but in 2015 the entire appellation pulled up its sleeves and got busy producing wines equal to those of Pauillac or Saint-Julien. The two flights of Margaux confirmed the impressive quality of Margaux wines, not only at the top of the pyramid but at all levels. **No wine evinces that quality more than the 2015 Château Pouget. Yes, that's right: Pouget. You know, the Grand Cru Classé fourth growth that you rarely read about. In 2015 Pouget delivered a wine that justifies its inclusion within the 1855 classification. It trumped many of its peers, not just performing well, but audaciously and improbably winning its flight in terms of average scores. Sure, it needed time to fully coalesce, but it eventually manifested gorgeous pure red fruit on the nose and a silky-textured palate that offers everything you seek in a Margaux. Given market prices of around £30 to £40 per bottle, it yet again disproves the theory of unaffordable Bordeaux.** The flights highlighted several other keenly priced Margaux crus that are worth hunting down: **Boyd-Cantenac**, Cantenac-Brown, Dauzac and a rejuvenated Labégorce. All epitomize what Margaux can achieve when it wants to: beautiful and sensual wines that enhance the reputation of the vintage. If you hunger for more traditional claret, then Brane-Cantenac is absolutely divine, though suitable for those who relish just a soupçon of leafiness in their wine. Both Palmer and Château Margaux, the latter in a commemorative bottle in honor of the late Paul Pontallier, are magnificent and among the finest in recent years, though of course you have to pay for the privilege. Maybe the 2015 Pavillon Rouge is a viable alternative; it is clearly one of the finest offerings in recent years and conveys a newfound sense of mineralité.

Dossier Primeurs MILLESIME 2018

Margaux**Boyd-Cantenac 3^e CC**

65 % cabernet-sauvignon, 19 % merlot, 10 % petit-verdot, 6 % cabernet franc.

16,5/17 - Nez fruits noirs, violette, épices, bouche tendue, fraîche, vive, un vin solide, tramé, avec des notes de baies noires, long, épicé en finale, dans son style.

O = 2028 G = 20

Pouget 4^e CC

Olivier Salques : « On est un peu en dessous de 35 hl/ha, c'est notre moyenne sur dix ans en retirant 2017, où on a gelé... Fallait pas se rater sur le premier traitement, sinon le mildiou était extrêmement virulent et s'installait très vite sur grappe. » Vendanges du 1 au 23 octobre.

39 % cabernet-sauvignon, 49 % merlot, 6 % petit-verdot, 6 % cabernet franc.

16 - Fruits rouges, bouche douce en attaque, assez tendu ensuite avec des tanins bien présents. Solide, finale serrée.

O = 2027 G = 17

Mai
2019

SOURCE : Terre de Vins

MAGIC 2018 - Dossier Primeurs



Château Boyd-Cantenac

94-95

Nez très vif sur le cassis avec des notes mentholées. Beaucoup de matière s'impose en bouche, avec des tanins très droits, orgueilleux... cet orgueil qui fait les grands vins de garde. La finale est longue et saline.

Château Pouget

93-94

Nez délicat de fruits noirs sur la fraîcheur et le côté crayeux. L'attaque est franche, avec des tanins encore serrés, c'est réellement un vin primeur dont il faut lire l'évolution qui se fera avec une très belle acidité.

Jul 22, 2019 - by Tout le vin

Appellation Margaux, vive le merlot !



Le Médoc est le temple du cabernet-sauvignon, du moins le nord du Médoc. C'est loin d'être le cas à Margaux. Certes Château Margaux affiche dans son assemblage 2018 un score impressionnant de 90 % cabernet-sauvignon. Mais le cas est loin d'être général. Un château comme Le Tertre affiche pour 2018 un assemblage de 40 % cabernet-sauvignon, 30 % merlot, 16 % cabernet-franc et 14 % petit-verdot, ce qui n'est pas loin des assemblages historiques du 19e siècle où les quatre cépages sont à peu près à parts égales comme on peut le constater à Bel Air Marquis d'Aligre qui n'a jamais dérogé à cette règle.

Étalée sur plusieurs communes, l'appellation est loin d'être homogène et les parties argileuses ont beaucoup mieux résisté à la sécheresse des mois d'août et de septembre que les terroirs graveleux. Le déficit hydrique a été 42 % en août par rapport à la normale et de 77 % en septembre avec un ensoleillement important, 179 heures de plus que la normale, soit nettement plus que 2010 et 2015 (+111 h).

Les graves fines de Margaux qui donnent tant de satisfactions dans les millésimes difficiles, sont mal adaptées à ce type de situations. D'ailleurs, la date plus tardive de mi-véraison qui était vers le 10 août témoigne de la difficulté de mûrir. Grâce à l'ensoleillement record, les degrés sont élevés et atteignent des records, mais les concentrations ne sont pas au même niveau

comme le confirment les creux en milieu de bouche et aussi, moins sujettes à la polémique, les densités mesurées qui ne sont pas record.

À l'arrivée, l'appellation Margaux a produit des nombreux vins charmants et même séduisants, souvent policés par la présence accrue du merlot, bien dans l'esprit de l'appellation. Il ne faut pas pour autant au grand millésime de grande garde. Mais ne boudons pas notre plaisir et apprécions ces vins au charme immédiat que l'on peut consommer rapidement.

Ces notes de dégustation sont issues des dégustations dites " en primeurs " qui ont eu lieu fin mars, début avril 2019, le plus souvent à l'aveugle, mais pas toujours et même un peu moins depuis que l'Union des Grands Crus a décidé de proscrire ce mode de dégustation. Les raisins ont été récoltés à l'automne 2018, ils ont été vinifiés et les vins sont en début d'élevage et loin d'être mis en bouteilles. Elles ne sont qu'une indication totalement dépendante de l'échantillon présenté. Nous les dégusterons à nouveau et en bouteille en 2021, puis encore en 2022 pour un avis plus définitif.

Ch. Boyd-Cantenac Cru classé 94-95

La robe est sombre avec un nez intense de fruits noirs et d'épices. Le vin est souple, assez frais, très élégant, d'une belle longueur, petite dureté tannique avec des fruits noirs. Un vin plus austère que d'habitude mais qui se fera bien. Il est élaboré avec 65 % cabernet-sauvignon, 19 % merlot, 10 % petit-verdot et 6 % cabernet-franc. Il est élevé avec 70 % fût neuf et 30 % fût d'un vin. Vendanges tardives du 1^{er} au 23 octobre. Il titre 13,7°.

Ch. Pouget Cru classé 93-94

Les vendanges se sont déroulées du 1^{er} au 23 octobre, ce qui est tard. La robe est sombre avec un splendide nez de fruits noirs. Le vin, est ample avec un beau fond, des fruits noirs, assez tannique. Le vin est construit sur le merlot, car les cabernets issus des vignes anciennes ont moins produit. Le vin est de grande densité et la petite dureté tannique disparaîtra à l'élevage. Le vin a été élaboré avec 49 % merlot, 38 % cabernet-sauvignon, 6 % petit-verdot et 6 % cabernet-franc. Il titre moins de 14°. Grande réussite.

07 MAI
2019

SOURCE : Bon Coeur Fine Wines



Bordeaux 2018 En Primeur Release Diary

By Bon Coeur Fine Wines

Follow the highs and lows of our Bordeaux 2018 En Primeur campaign. Catch up on our week spent tasting in Bordeaux with our daily blogs.

Here we will present our Bordeaux 2018 Release Diary where you can read our journey through the campaign and get a real insight into En Primeur. Please check back here regularly, follow the updates and releases as and when they happen, read our views and get to grips with market sentiment.

If you would like to discuss the campaign, a particular wine or how this vintage will complement your investment wine portfolio or working cellar, please call our Private Client Team on 01325 776466.

We will be sending out regular En Primeur emails throughout the campaign, should you wish to be included in this distribution, please email wine@bcfw.co.uk and we will add you to our mailing list.

Releases so far:

ce

2018 Margaux Tasting Notes, Ratings, Vintage Info, Guide to Best Wines

By Jeff Leve

While its neighbors in the Medoc in the north enjoyed more homogeneous conditions with 2018 Bordeaux, that is not the case with 2018 Margaux. Here, in part, because of the vast array of different terroirs, and the choices of the estates, you have a wider spread of quality from vineyard to vineyard.

It is interesting to note that the top wines are located primarily on the top peak of the Cantenac plateau. The soils there were more able to cope with the extremely wet, winter months. More importantly, from tastings it appears that those vineyards were able to retain enough moisture to survive the war, sunny and parched summer months.

The date of the harvest was one of the crucial factors with 2018 Margaux. Some estates began picking their young vines as early as September 12. Harvesting finished as late as October 15. This long window of picking allowed many properties to obtain the desired level of ripeness they were looking for. If you want to read details on the 2018 Bordeaux vintage 2018 Harvest Report

Another factor with 2018 Margaux were the mildew, which struck the grape skins and leaves. Properties that were able to spray quickly, avoided losing large portions of their harvest. But as you will see with the tasting notes, that was not the case with everyone. Several properties lost from 20% to almost 75% of their harvest.

While not at the level of the recently released, stupendous 2015 vintages, several estates produced very good wine, and a few properties made wines that will be viewed as future legends from their vineyards in the years and decades to come!

But with 2018 Margaux, you do not need to solely focus on the top 1855 Classified Growths. Several smaller wines are also beautiful this year. As you can see from my ratings, there are numerous Cru Bourgeois wines that are delicious. Plus, many of the second wines from 2018 Margaux deserve a look as well.

Styles and characteristics in the Margaux appellation are usually reflective of the desire of the winery, and with 2018 Margaux, that holds true. With this vintage, all the wines are deeply colored. You will find wines ranging from opulent and sensual, to powerful, full bodied wines to light, fresh, crisp wines. If the vineyards were able to cope with the dry summer, chances are strong that the producer made good wine.

With close to 600 wines tasted, you can expect more 2018 Bordeaux reports for every major appellation to be published daily. Tuesday, April 23, we'll finish our look at the Left Bank with a complete report on the red and white Bordeaux of Pessac Leognan.

The following wines were tasted between late March and early April 2019 in non-blind conditions. Several wines were tasted more than once, with consistent results.

2018 Boyd Cantenac – Earth and forest aromatics coincide with a medium-body, soft palate and a tobacco leaf, herb and red fruit finish. 89–91

2018 Pouget – Medium-bodied, bright, crisp. fresh and a bit firm, the finish focuses on the earthy, red fruits in the finish. 87-89

Bordeaux Primeurs 2018 – primeiras impressões

Por Rogerio Rebouças

Bordeaux apresentou esta semana seus vinhos da safra 2018. Não se trata de uma feira como Prowein ou mesmo Vinexpo. É algo bem mais reservado e dedicado aos grandes “players” do mercado dos Grandes Crus, os melhores de Bordeaux. A grande locomotiva são as degustações da Union des Grands Crus de Bordeaux, que reúne a tropa de elite. A elite desta elite faz degustações privadas para os compradores, coisa fina e seleta. Mas outsiders como os Crus Bourgeois e alguns enólogos de referência como Stéphane Derenoncourt e Jean-Luc Thunevin também mostram seus vinhos para esta seleta clientela em degustações paralelas.

Taças de prova no Château Clos D’Estournel em Saint-Estèphe.

O que pude constatar conversando com diversos produtores e seus enólogos foi que a safra de 2018 exigiu muita atenção devido as chuvas no começo do verão. Ela favoreceu a proliferação do míldio, um fungo que ataca as vinhas. A pressão foi forte e exigiu uma atenção reforçada dos produtores. Mas as demais condições climáticas e da vegetação foram todas atingidas. O final de estação foi perfeito graças a um final de verão quente e seco. O dito aquecimento global tem favorecido o vinhedo de Bordeaux que tem produzido safras exuberantes com maior frequência e as safras mais difíceis, como 2013, não foram na realidade tão prejudicadas como nos mostram degustações atuais. Resultado deste ano é uma safra excepcional, com exceção de Barsac e Sauternes.

Na margem esquerda segundo Michel Bettane, o principal crítico francês, o maior destaque é para Saint-Estèphe e ele destaca Calon Ségur e seu pupilo Cru Bourgeois Capbern que tem um precinho superbém comportado. Beychevelle, Haut-Marbuzet, Armailhac, Gloria, Saint-Pierre, Giscours, Boyd-Cantenac, Brane-Cantenac (sempre no topo) seguem uma via de excelência. Palmer se aproxima a grandes passos do topo da lista. Este ano Palmer não produziu seu segundo vinho, Alter Ego, devido ao rendimento extremamente baixo, 11hl/ha. Fui na degustação privada de Cos d’Estournel onde pude constatar esta performance sublime de Saint-Estèphe.

O Château Ausone em Saint Emilion apresentou também o grande Château La Clotte.

Na margem direita são destaques La Dominique e Angelus segundo as primeiras impressões da equipe de Bettane. Adiciono ainda Ausone, La Clotte, Nenin e L’Evangile que estão fenomenais. Pape Clément em Pessac Léognan se distinguem juntamente com Haut Brion. Santé. (Continua)



Bordeaux 2017 Rive Gauche: il miglior rapporto qualità prezzo del decennio e St. Estephe sul tetto del mondo

di Andrea Gori

Non è un bellissimo momento per i primeurs a Bordeaux e, nonostante la 2018 sotto esame questa settimana sia potenzialmente una delle migliori annate dal 2000 ad oggi, non si dormono sonni tranquilli. Rispetto ai tempi d'oro (ovvero fino al 2010) non è così automatico che investire nei primeurs (ovvero comprare il vino in botte mesi e anni prima dell'arrivo sugli scaffali) porti a significativi risparmi per collezionisti e investitori in Chateau. Il risultato per adesso sono magazzini con la 2016 che si vende ben ma non fa guadagnare e una 2017 massacrata ex ante dalla critica che rischia di non vendere se non tra qualche anno. Peccato perchè i prezzi sono del 30-40% inferiori alla 2016 (avvicinandosi alla 2014) ma la qualità è molto più consistente di quanto si potesse immaginare. Vini con eleganza e succulenza, senza esagerazioni né in calore e frutto né in note legnose, un'annata dove la maestria dei vigneron ha fatto sì che non si perdesse la buona qualità della poca uva (in molti casi) sopravvissuta alle cospicue gelate di primavera, il caldo dell'estate e la sfortunata pioggia di metà settembre che ha rovinato una vendemmia dalle prospettive ottime. Le gelate, in ogni caso, hanno risparmiato quasi del tutto le denominazioni a nord (St Estephe, Pauillac e anche St Julien) e anche andando verso sud ci sono stati problemi a Margaux e nelle Graves.

Margaux

Boyd Cantenac – Pepato, arioso e balsamico dalla bocca piccante, curiosa e lieve, bella forza. **91**

22 MAR
2019

SOURCE : Falstaff

falstaff

Bordeaux 2019 – Grand Crus Médoc 2015

By Falstaff

BESCHREIBUNG

Die Falstaff-Weinexperten verkosten die wichtigsten jungen Gewächse in Bordeaux nicht nur bei der En-primeur-Probe, sondern auch als fertig abgefüllte Weine bei Lieferung. Lesen Sie hier, wie sich die Grands Crus Classés 2015 präsentierten.

Notizen von Peter Moser

Tasting aus Falstaff Magazin Österreich Nr. 2/2019

2015 Boyd-Cantenac

Château Boyd-Cantenac

Margaux, Bordeaux, Aquitaine, Frankreich Punkte93

2015 Pouget

Château Pouget

Margaux, Bordeaux, Aquitaine, Frankreich Punkte92

11 MAR
2019

SOURCE : Gault & Millau

Gault & Millau
L'Esprit du Gourmet

Bordeaux 2016 en bouteilles : Margaux

par Yohan Castaing

2016 est vraiment une année magique pour le cabernet-sauvignon. Un peu de sècheresse, une arrière-saison parfaite, une luminosité intense avec de fortes chaleurs en été pour éviter les pyrazines, tout concourt à faire de cette année, un millésime référence. C'est le cas ! Les margaux, toujours hétérogènes, ont plus souffert, notamment dans les périodes chaudes, mais l'ensemble reste plus que correct et les propriétés engagées dans de la viticulture haute couture s'en sortent toujours.

Boyd-Cantenac - Margaux- 2016

Boisé, légèrement café, moka. Juteux, charnu avec une grosse charge tannique qui s'exprime en deuxième partie de bouche.

Puissance et générosité. Un vin qui va demander du temps, beaucoup de temps. - 16,5/20

Pouget - Margaux- 2016

Boisé prégnant, un peu épices bien que fermé. Bouche tannique, moyennement dense mais très marquée par le bois. C'est un choix. Il n'y a aucun défaut mais le bois prend trop le dessus. Finale un peu séchante.- 15/20

Blog Archives - The Wine Center

By Distantdistances 220w

I like to share my mornings with my husband and not rush, so the 8 to 10 cup carafe was ideal compared to many presses only offering a few cups. Not only do I have an effortless process for preparing my cup of coffee, but the taste allows me to savour in the many complexities of coffee aromas and taste intended. Picpoul, Viognier exceptional white wines

As the days get warmer, many wine drinkers are shelving their favorite reds and opting for refreshing whites. And my past columns have reflected this shift. But the truth is, I generally enjoy white wines over red wines year-round. I particularly enjoy those with refreshing, bright acidity and a complex range of aromas and flavors. White wines are typically lighter in alcohol, pair with an incredibly wide range of foods and offer exceptional quality at a lower price.

When I'm asked about my favorites and I say, "Picpoul" it is generally followed by the replay, "pic-what?" Think tall, slim, green bottles with a refreshing bone-dry taste layered with mineral, grapefruit, floral, green apple, lemon taste and most importantly racing high acidity. This grape has an extensive past as an ancient Languedoc grape variety also known as piquepoul, literally meaning "lip stinger" signifying the high acidity of the wine. Picpoul is the grape name but look for Picpoul de Pinet when buying. It is one of the named Crus of Coteaux de Languedoc made exclusively from this grape. Another reason this is one of my favorite white wines, the price of most bottles falls under \$15 retail.

Another of my white wine loves is Viognier. Offer me a glass of Viognier and I will pause to take pleasure in the aromatics of this wine's delicate aromas of apricots, peaches and blossoms and then on to the lovely rich coating texture this grape naturally offers. It's a wine to be savored slowly to take in all the complexities. Unlike many white grapes, viognier can stand alone without the use of winemaking techniques from oak or malo-lactic fermentation. Because of the growing technique this grape will generally have a natural low acidity, making it ideal for those who shy away from white wines with searing acidity. It's most famous for its home in the French Rhone appellation Condrieu but in the past 20 years California mastered this grape. California styles tend to be higher in alcohol but when balanced with the lower acidity and aromatic complexity of this grape it can be perfection.

One of the wonderful perks of being a wine writer and educator is the opportunity to meet some of the greatest winemakers in the world. Recently, I sat down with winemaker Tony Arcudi over a slow, enjoyable lunch talking about his journey and, of course, his amazing wines. I walked away with not only his story but with a respectful regard of an individual dedicated to the love of winemaking.

Arcudi didn't grow up in the vineyards of Napa Valley — quite the opposite, literally, outside Boston. His passion for food and wine began in his teens, but it would be nearly 20 years — after a career in the Navy as a missile navigation engineer and as a product manager for IBM — before he made the "once in a lifetime" decision to pack up his car and head to California to follow his dream of wine.

In California, Arcudi enrolled in the enology program at University of California, Davis, after completing prerequisite courses at Napa Valley College. After graduating from UC Davis, he trained in France and then returned to Napa Valley. While working as assistant winemaker at Nickel and Nickel in Oakville, he had a chance encounter with renowned winemaker Heidi Barrett, which put him on an unstoppable path. They worked together, learned together and have been making wine together ever since.

Today he has his own label, Arcudi Wines, and his first release was 2012 Cabernet Sauvignon, Black Sears Vineyard Howell Mountain. Black Sears Vineyards is the highest on Howell Mountain. This elevation and the cool fog line makes for the ideal conditions for growing cabernet sauvignon grapes. The vineyard is dry farmed as well as organic and biodynamic.

Malbec's transformation from French blending grape to the signature wine of Argentina began in the mid-19th-century when French agronomist Michel Pouget planted the first malbec vines — at the request of future Argentine president Domingo Faustina Sarmiento and Mendoza governor Pascual Pedro Segura. In the hot, high elevation of Mendoza malbec thrived, with none of its past weaknesses of disease and rot susceptibility that plagued it in French regions.

Mendoza sits on a high flat plain next to the Andes Mountains. This location near the mountains acts as a rain shadow, giving the area an average annual rainfall of fewer than 10 inches. Melting snow from the Andes feeds a unique and vast network of irrigation channels. The dry sunny climate allows the grapes a near ideal growing climate and flat land makes for a less costly mechanization of vineyard practices and harvesting for producers.

Over the last couple of months, I have had many readers wanting another column deciphering the confusing wine classifications in the world. The 1855 Classification of red wines of the Gironde (Bordeaux) was not the first — as far back as the 14th century a list was made of Jurancon's finest vineyards and in 1644 the best wines of Franken in Germany were officially identified — but it is definitely the most famous.

The famed Bordeaux classification had its beginning on the request of Napoleon III for the 1855 Exposition Universelle in Paris being organized to showcase the best of France. The Bordeaux Chamber of Commerce was asked to come up with an official list or ranking of Bordeaux's wines. The job was passed on to Bordeaux's brokers, who created the list based on the quality and price of wines being sold on the market at that time. They picked four, which were considered the best known and fetched the highest prices, and they were called First Growths or Premiers Crus. In addition, there were 14 Second Growths, 14 Third Growths, 10 Fourth Growths and finally 18 Fifth Growths.

During the century and a half that followed, there has only been one significant change, and that occurred in 1973 when Chateau Mouton-Rothschild was promoted from Second Growth to First Growth, increasing the number of First Growths wines to five. This achievement is often cited as the only change ever to the classification, but the real story is slightly more complicated. Since 1855 the actual list has changed. Three estates, Leoville, Pichon and Batailley have split into two or more chateaux, while two separate names, **Pouget and Pouget-Lassale have since combined into one known as Chateau Pouget**. And third growth, Dubignon, has disappeared entirely with its vineyards as part of other Margaux properties.

Italy's sparkling Prosecco has experienced a bit of a transformation in recent years. This bubbly has been plagued by inconsistent quality — from the top of the pyramid, Cartizze, to celebrities jumping on board to promote everything from canned Prosecco made in Austria to low-end fizz. Italians, who historically take their wine production very seriously, took notice and worked to address the problem head on.

The heart of Prosecco production is the Veneto region bordering the towns of Valdobbiadene and Conegliano. Recently, a new labeling change has brought more stringent production requirements within the Prosecco di Conegliano-Valdobbiadene zone. If the label has the name "Prosecco" it must adhere to specific production techniques and include only grapes grown in strictly controlled areas.

Italian wines are given levels of quality much like the French Appellation d'Origin Controlee. Beginning with the Vino da Tavola (basic table wine) to IGT, DOC and DOCG, each level has more stringent rules for growing and production. The change basically takes the areas previously given the lesser IGT designation a type of upgrade to DOC. To add to the confusion, it also technically renames the grape to its ancient name "glera" for producers outside of the named zones, effectively making "Prosecco" a place name and not a grape variety.

04 FÉV
2019

SOURCE : JamesSuckling.com

JAMES SUCKLING.COM 

2016 BORDEAUX: A VINTAGE FOR TODAY'S BORDEAUX WINE LOVERS

By James Suckling

Some winemakers in Bordeaux are calling the 2016 vintage part of “the second coming of Bordeaux” due to the overall excellent quality of the wines and their unique character. And after tasting more than 1,300 wines from 2016 a few weeks ago in Bordeaux, I must agree. After the superb 2015, Bordeaux is showing great quality in the bottle once again with many outstanding 2016s.

I tasted the newest vintage in bottle from Bordeaux with JamesSuckling.com senior editors Nick Stock and Stuart Pigott in January. We were impressed with the freshness and structure of the reds and whites produced in 2016 as well as their purity and transparency.

The wines have a classicism that reminds me of the great wines of the 1980s, but they have much more precision and clarity due to advances in viticulture and winemaking since then. And they seem much less manipulated than some Bordeaux from the first decade of this century when some producers were making more marketing-driven wines.

“It is a second coming of age of Bordeaux,” says Mathieu Chardonnier, head of the negociant house of CVBG which also owns a number of top Bordeaux wine estates and sells millions of cases of Bordeaux each year. “It takes confidence to do less to get more in your winemaking and to believe in what you do. But that’s what many of us are doing in Bordeaux now. We made great wines in Bordeaux in 2015 and 2016. They are some of the best ever.”

I rated eight wines with perfect scores in 2016 and 14 in 2015. The two vintages made some extraordinary wines. I think that 2015 made more truly great wines than 2016, but the latter is very close and slightly more homogenous in quality. This means you can buy just about anything bottled in Bordeaux in the 2016 vintage from the simplest Bordeaux to the grandest of classified growths or trophy wines from the Right Bank and be assured you’re getting a top-quality wine.

I took a quick look at our ratings for the two vintages and 2015 seems to have the slight edge for great wines. We gave 149 wines 95 points or more from 2015, while 2016 had 100 wines at the same level. The 2016 vintage has the advantage for 90-plus rated wines with 927 in that range compared to 864 in 2015. We reviewed 1,256 wines in the 2015 vintage and 1,342 in 2016.

27 FÉV
2019

SOURCE : La Revue du Vin de France



Bordeaux, millésime 2016 : Laissez-les vieillir, ils entreront dans la légende

Par Roberto Petronio, Pierre Citerne, Olivier Poels

MARGAUX

18/20

Château Boyd-Cantenac

Comment résister Certes, un léger boisé torréfié domine encore un nez riche et démonstratif. En bouche, la matière explose, mûre, mais équilibrée, pleine et savoureuse. Il y a là un fort beau potentiel. 44 €

16/20

Château Pouget

C'est un vin à la trame fine, au toucher de bouche soyeux et délicat, mais à la finale qui persiste bien. 43 €

22 JAN
2019

SOURCE : Thomasvino - Vins & Gastronomie

Bordeaux 2015 et 2016 — La valse des grands millésimes

Par Thomasvino

Et si 2016 était le plus grand millésime de l'Histoire ? Avant... 2018, qu'on annonce du même tonneau, mais plus hétérogène. Les influenceurs, qui notent sur 100 points, ont regoûté 2016 en bouteilles, après les primeurs. J'ai participé, pour la troisième fois en janvier, à la tournée pilotée par Bernard Burtschy, dans les grands crus de la rive gauche, ceux du classement de 1855, de Sauternes et des Graves. A chaque fois, comparaison entre 2016 et 2015 en bouteilles.

Par Pierre Thomas

Plus le millésime est grand, plus il est destiné à durer dans le temps, plus il est difficile à cerner jeune. 2016 dispose de toutes les qualités d'un très grand millésime, rive gauche ; taillé pour être bu dans 30 ans ! Une fermeté et une précision dans les arômes et les tanins qui en fait un classique, lentement mûri, parvenu à parfaite maturité phénolique, capital pour les cabernets (sauvignon d'abord, franc ensuite) et le petit verdot, mais sans mollesse pour le merlot, le principal cépage «victime» du réchauffement climatique.

La critique avait encensé le millésime «solaire» 2015, aux arômes mûrs, voire confit...urés. Rive gauche, les 2016 paraissent à tous égards supérieurs aux 2015 qui, de surcroît, dans le Médoc, avait dû essuyer une pluie tardive... A l'image de Pontet-Canet, pionnier de la viticulture en biodynamie et de l'élevage en amphores, que je continue à trouver par trop «exotique» en 2015, avec des notes qui rappellent des régions chaudes (entre Bolgheri et Châteauneuf-du-Pape...), alors que le 2016 renoue avec le somptueux classicisme des Pauillac, droits et fermes !

Beaucoup d'œnologues et de propriétaires comparent 2015 et 2016 avec la paire 2009 et 2010. Le premier, charmeur, est déjà servi au repas dans certains châteaux. Le second n'a pas le gras des 2016 et risque de camper longtemps encore sur son austérité naturelle. D'autres évoquent aussi 2005, plus près de 2010, et donc plus austère, moins frais et gras que 2016... Reste à savoir si 2018, à la météo plus sèche et chaude, va faire aussi bien : chacun s'accorde à dire que le résultat sera plus hétérogène, que seule la dégustation des primeurs, dès mars 2019, permettra de cerner. Car c'est en général «hétérogène»... surtout chez le voisin !

Les 1ers grands crus ne se laissent pas juger à l'aveugle. Il faut prendre son bâton de pèlerin pour cueillir ses impressions. Commencer une tournée de 2016 le premier lundi de janvier à 9 h. du matin par Château Latour cale définitivement le palais. Grand vin, c'est sûr, avec tout le volume et la fermeté nécessaires, et une belle fraîcheur. Plus avant, Mouton-Rothschild confirmera cette belle stature du millésime, avec un toucher de bouche enveloppant, le plus souvent. Au Château Margaux, la sélection drastique, et pas toujours comprise, du grand vin 2015 est pleinement récompensée dans le verre : le 2015 paraît, à ce stade, quelques semaines seulement après la mise en bouteille du 2016, supérieur. Le 15 était le millésime de la disparition de Paul Pontallier, souligné par une étiquette noire — en 2016, Margaux retrouve son label blanc. Lafite-Rotshchild et Haut-Brion sont dans la ligne du millésime. Mais des 2èmes crus classés pourrait rivaliser. Là non plus, pas question d'anonymat. Léoville-Las Cases est d'un très grand style, avec un boisé luxuriant, comme Palmer, à la fois puissant et élégant, d'un large volume et d'une belle tension.

Les deuxièmes vins, ou les outsiders des propriétés, peuvent aussi, en 2016, eu égard aux prix pratiqués par les «grands vins», s'avérer très intéressants. En 2016, j'ai bien aimé les Forts de Latour, l'Alter Ego de Palmer, d'une belle fraîcheur, le Clos du Marquis, qui n'est plus le deuxième de Las Cases, mais un cru à part entière, Petit-Mouton, à l'attaque suave et flatteuse, et le Château d'Armailhac, d'une très grande densité, mais aussi Le Clarence de Haut-Brion, ou Lalande-Borie et La Croix Ducru-Beaucaillou, qui profitent du millésime... Par rapport à 2016, j'ai préféré la version 2015 de Clerc-Milon, d'une belle élégance, une exception ! La tournée du «dream team» permet — aussi et surtout ! — de déguster des vins par région, strictement à l'aveugle. Voici mes vins favoris dans ces conditions extrêmes, rarement pratiquées par les influenceurs : 2015 Boyd-Cantenac

21 AVR
2019

SOURCE : Grape Observer

Institute of Masters of Wine Bordeaux 2014 in bottle Sydney tasting

By Grape Observer

Last weekend, the annual Institute of Masters of Wine Bordeaux tasting in bottle of the 2014 vintage took place in Sydney. I expected this to be a much more popular event than the previous year's tasting of the 2013s (you can read my reviews of that tasting here) which was a poor vintage. But in fact, I would say there were substantially fewer people at the 2014 tasting. It is hard to imagine that an equivalent event, with say most of the leading estates assembled of Burgundy or Piemonte, would be so quiet.

The good news is that I tasted through nearly all of the wines, and was able to do so at some leisure. My short notes and observations follow. In short, I would describe the 2014s as a classic Bordeaux vintage, with many very good wines. I have put an asterisks next to the best wine of each appellation, on this tasting.

Margaux

***Château Boyd-Cantenac. 70% cabernet sauvignon and 21% merlot. Floral, blackcurrant, pencil lead and quite opulent aromas. Structured tannins and firm palate. Very Good to Outstanding**

Château Pouget. 58% cabernet sauvignon and 31% merlot. Floral and quite aromatic. Firm acidity, good length. Good to Very Good

10 AVR
2019

SOURCE : La Revue du Vin de France



Primeurs 2018 : Le Médoc, des vins au profil spectaculaire

Par Olivier Poels

La chaleur exceptionnelle de l'été 2018 a engendré des vins concentrés, puissants, aux forts degrés alcooliques. Margaux semble avoir mieux encaissé ce phénomène.

17-18/20 Château Boyd-Cantenac

Boyd-Cantenac livre un vin d'un remarquable équilibre, au fruité généreux et gourmand. Sa finale s'étire doucement sur des notes acidulées. Tout ce que l'on attend d'un admirable margaux.

2017 : 42 € 2016 : 45 €

16-16,5/20 Château Pouget

Ce cru très discret classé livre un vin très friand, au fruité savoureux et à la bouche bien en place, doté d'un joli velouté de tanins.

2017 : 34 € • 2016 : 40 €

마고(Margaux) 2018 빈티지 수확 보고서

칼럼



기사입력 : 2018.11.28 18:02 | 최종수정 : 2018.11.29 01:58



[2018 마고 수확 보고서 참여 와이너리 (출처: danielohwine.com)]

올 2018 한 해는 유난히 많은 지역에서 그레이트 빈티지의 탄생을 예감하는 신호가 잡혔다. 필자가 지내고 있는 이곳, 보르도 마고에서도 많은 와이너리들이 매우 만족스러운 수확기를 보냈다. 다소 이른 감이 있지만 이들이 마고 지역의 2018 빈티지에 대해 어떻게 생각하는지 서면 인터뷰로 이야기를 나눠봤다.

[종합]

2018 빈티지의 시작은 그렇게 좋지 않았다. 평년보다 많은 비가 내리고 수십 년 만에 눈이 내리며 굉장히 습한 겨울을 보냈다. 심지어 가장 중요한 개화기에 비가 쏟아졌고 이는 특히나 비오디나미와 유기농 농법을 사용하는 와이너리들에 큰 밀묘 피해를 안겼다. 앞친 데 덮친 격으로 연간 2번이나 큰 규모의 우박을 맞으며 남부 메독과 쏘떼른느의 일부 포도밭들은 그야말로 초토화되었다. 그 뒤 다행스럽게 기온은 급속도로 올라갔으며 6,7월부터 매우 덥고 건조한 날씨가 지속되었다. 이때 와이너리들은 평년보다 일주일씩 수확이 빨라질 것이라고 예상을 했다. 하지만 7~9월까지 비가 거의 내리지 않아 포도의 성숙 속도가 느려졌고 이 때문에 각 와이너리는 수확 시기를 정하는 것이 굉장히 복잡해졌다. 수확기에도 비가 전혀 내리지 않아 많은 와이너리들이 포도가 조금 더 완벽하게 성숙할 수 있도록 기다릴 수 있었다. 이 과정에서 당도가 올라가고 산도가 떨어지는 속도가 급격해졌고 일부 와이너리들은 가산 작업을 처음으로 시도하기도 했다. 기후 덕분에 대부분의 품종이 높은 품질을 보여줬지만 그중에서도 단연 돋보이는 품종은 까베르네 소비뇽이었다. 힘이 있으면서도 신선함을 잃지 않아 2010 빈티지와 비슷한 모습을 보여줄 가능성이 농후하다. 아직 선볼리 판단하긴 이르지만 2018 빈티지는 의심의 여지없이 2010과 2015를 잇는 그레이트 빈티지가 될 것이라는 게 많은 와이너리들의 공통된 의견이다.

[샤또 보이드 캉뜨낙(Château Boyd-Cantenac)과 샤또 뿌제(Château Pouget)] – 3,4등급

-와인메이커: 루시앙 기예메(Lucien Guillemet)

두 와이너리에서 10월 1일부터 10월 23일까지 주말을 제외하고 매일 수확을 진행했다. 평년과 비교했을 때 거의 같은 수준이었지만 조금 더 늦게 끝났다. 전체 17헥타르 면적에 까베르네 소비뇽 60%, 메를로 26%, 뽀띠 베르도 8%, 까베르네 프랑 6%가 재식되어있다. 올해 총 35명 정도를 수확과 선별 인원으로 고용했다. 우리는 올해 밀묘로 입은 피해량이 1% 미만인 것으로 보고 있다. 다른 어려움으로는 여름의 열기가 7월 중순부터 11월까지 계속되어 포도나무가 물 스트레스를 더 받았다는 점을 꼽을 수 있다. 이 때문에 우리는 수확이 더 늦게 끝났지만 덕분에 더 집중된 과실을 수확할 수 있었다. 또한 조금 더 늦게 수확하며 시원한 밤공기의

장점을 더 많이 누릴 수 있었다. 2018 빈티지를 지금 평가하긴 이르지만 구조감이 좋고 바디감은 묵직하며 뛰어난 아로마가 특징이 될 것이다. 메를로는 굉장히 풍성하면서도 부드럽고 뿌띠 베르도는 유래 없이 묵직하고 까베르네 소비뇽은 굉장히 우아하며 지속성이 좋다. 올해 여름의 열기 때문에 평년보다 알코올은 높고 산도는 떨어질 것으로 보인다. 2010과 2015 빈티지와 비교한다면 수확량은 2010 빈티지에 비해 20% 떨어졌고 2015 빈티지에 비해 8% 감소했다. 2010 빈티지는 성장기에 굉장히 건조했고 2018년에 비해 조금 더 시원한 기후였다. 2018은 2010 빈티지에 비해 수확기 건조 현상이 더 심했다. 이 때문에 산도가 높지 않고 메를로는 높은 알코올 수준을 보인다. 2015 빈티지 또한 건조했지만 2018에 비해 조금 더 포도가 균등하게 성숙했다. 모든 것을 종합해봤을 때 수확량도 그렇지만 품질 또한 2010과 2015에 근접하지만 조금 못 미치는 수준이 될 것으로 예상된다. 개화기의 높은 습도와 밀듀 피해, 그리고 심각한 건조 현상에 기인한 것으로 판단된다.

[#보르도 #마고 #빈티지 #빈티지리포트 #그랑크뤼](#)

[오동환 객원기자](#) [전체 기사보기](#)

오동환 기자는 2014년 와인21닷컴 미디어 와인전문 기자로 합류했고 현재 프랑스 특파원으로서 프랑스 내 다양한 와인 소식을 전하고 있다. 특히 보르도 지방의 마고 지역에 위치한 샤토 라베고스(Château Labégorce)와 그랑 크뤼 클라쎄 등급의 샤토 마르키 달렘(Château Marquis d'Alesme)에서 와인 생산팀으로 근무하며 포도밭과 양조장 이야기를 함께 전한다. WSET Level.3 과정을 수료했고 와인 수입사 WS통상(주)에서 마케터로 근무했다. 와인 판매, 와인 강의, 와인 서비스 등 와인 업계 다양한 경력을 배경으로 현재 네이버에 개인 블로그 "일주일에 하루 와인공부"를 운영중이다.

Donghwan (Daniel) Oh has been joined in WINE21.COM as a wine journalist in 2014. He currently works as a correspondent in France while traveling all around France. He finished a class of WSET Level.3 and then worked as a marketer in WS TRADING CO., LTD. He also worked in diverse types of wine industry as a wine advisor, junior sommelier and, private instructor. He now runs a wine blog called "Study wine once a week" at naver.com (blog.naver.com/ohdonghawn)

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07 MAI
2019

SOURCE : Bon Coeur Fine Wines



when we are currently selling the 2009 for £349.90 Duty Paid (ex VAT).

Down in Sauternes, both Chateau Suduiraut (£479) and Chateau Bastor Lamontagne (£) have also been released this afternoon.

Friday 26th April

Today there have been a few more releases from the Medoc, beginning with Chateau Potensac being released at £215 per dozen. The property is under the same ownership at Chateau Leoville Las Cases (Domaines Delon), and has been well received by many critics. Across in Margaux, a trio of releases with Chateau La Gurgue, Chateau Boyd-Cantenac (£180) and Chateau Monbrison all per 12.

Thursday 25th April

Today there has been several more Cru Bourgeois property releases with Chateau Tour Saint Bonnet at £90 and Chateau Lannesan at £125, both priced per dozen. Over in Margaux, Chateau Labegorce is another firm favourite which is also out at £250 per 12. This is a step up from this estate and hopefully a sign of things to come in the future.

Across in St Emilion Chateau Laroque, owned by the Beaumartin family has also been offered at £210.

Wednesday 24th April

This morning one of my all time wine making heroes, Denis Durantou (of L'Eglise Clinet fame), has released his excellent value wines Chateau Saintayme (St Emilion Grand Cru) at £135, Chateau La Chenade (Lalande-de-Pomerol) at £145, Chateau Montlandrie (Castillon) at £174 and Chateau Les Cruzelles (St Emilion Grand Cru) at £210, all per dozen. La Petite Eglise (Pomerol) is also out at £180 per 6. All of the wines shone at the tasting with Denis at Chateau L'Eglise Clinet and I believe they offer fantastic value for money, especially in a vintage such as 2018.

Another release from St Emilion comes in the form of Chateau Fonbel at £160 per 12. Owned by Alain Vauthier, this wine is often considered as the baby brother of Chateau Ausone (also owned by Vauthier), at a fraction of the price.

Down in Sauternes-Barsac, Chateau Coutet has also been offered at £367 per dozen. It's difficult to recommend at this price when the 2007 and 2008 vintages are both available at £360 Duty Paid ex VAT.

Tuesday 23rd April

Today we have seen the Bordeaux 2018 campaign continue after the Easter Bank holiday with the release of Chateau Angludet at £312 per dozen. The prices for this Margaux property have been steadily rising over recent years, and 2018 is no exception. From across in St Emilion, Chateau La Couspaude is also out at £380 per 12.

This afternoon we have seen another cherished Cru Bourgeois property released in the form of Chateau Cissac at £104 per dozen (£99 5+ cases). James Suckling awarded this 92-93 points and described it as "one of the best wines from here in years".

Thursday 18th April

This morning sees the early releases of Bernard Magrez's Chateau Les Grands Chenes at £125 per dozen. A big, bold and structured wine, yet unfortunately too much for my sensitive palate. Chateau Caronne Ste Gemme is also out at £109 per 12 (£104 5+ cases), which I believe is an excellent CSG.

We have also seen another release from across in St Emilion with Chateau La Fleur Cardinale at £345. A wine which showed well during the UGC week, however, we still have 3 cases of the 2015 vintage at £350 IB that we believe is from a more consistent vintage.

Wednesday 17th April

Today our 2018 campaign began with a firm favourite as Chateau Beaumont was released at £110 per 12 (£105 for 5+ cases). Under the same ownership as Chateau Beychevelle, this is possibly the best Beaumont I have tasted from barrel since 2010.

Tuesday 16th April

This morning we have seen the first big name out of the starting blocks with the St Emilion based Chateau Angelus being offered at £3,060 per dozen. The release price is 10% less than the 2017 vintage, and is more in line in terms of quality and price with both the 2015 and 2016 releases.

25 OCT
2018

SOURCE : Spirited Singapore C

Stock up for Christmas at 6th edition of 1855 The Bottle Shop's Wine & Whisky Week

By [Daniel Goh](#)

1855 The Bottle Shop will be hosting sixth Wine & Whisky Week later this year from Wednesday 31 October to Sunday 11 November 2018 at Suntec City Tower 4 East Atrium Level 1 that will run daily from 11am to 10pm.

Wine and spirits retail chain 1855 The Bottle Shop's Wine & Whisky Week has taken on a life of its own. Since debuting in 2016 the indoor wine and whisky sales exhibition has become among the largest of such events, and has become a biannual affair. Earlier this year the summer edition was a smashing success, but the upcoming Christmas edition is set to become even bigger with over 500 wine and spirit labels from over 10 countries including France, Italy, Chile, Scotland, Japan, Australia, New Zealand, Taiwan, USA and Spain to be featured at attractive discounts. Coravin Tasting Bar

Aside from having access to over 100 labels available for complimentary sampling during the 12-day event, for the first time there will be a special 'Coravin Tasting Bar' showcasing 100-pointer ultra-premium wines available by the glass; prices start from just S\$8 a glass, and a tasting flight of all five 100-pointers will also be available at a special price of S\$65.

Labels available here include top Chilean wines Almaviva and Clos Alpalta by Casa Lapostolle; two of the most historic wineries in Bordeaux – Chateau Pontet-Canet and Chateau Pape Clement; the iconic crown jewel of Rhone with Hermitage La Chapelle by Paul Jaboulet Aine.

Auchentoshan 30 Years Old Single Cask Project

For this event, 1855 The Bottle Shop has also partnered with Auchentoshan to specially handpick a single sherry cask whisky to create a limited edition 30YO expression for a Singapore exclusive. The lowlands Scottish distillery located on the outskirts of Glasgow is best known for being among the few in Scotland to triple distill their whiskies, and this expression is limited to just 383 bottles in the world.

"All will be exclusive to 1855 The Bottle Shop. The whisky boxes are embellished with hand-written 'Singapore 2018' calligraphy," says 1855 The Bottle Shop managing director Lim Jing Zhe.

Expert Masterclasses

One of the hallmarks of Wine & Whisky Week are its various masterclasses, and this edition is no different. There will be four masterclasses that will see a wine masterclass with Master of Wine Mark Pardoe, Buying Director of Berry Bros. & Rudd, London, on Sunday 4 November, and a vertical wine tasting of Margaux classified growth winery Chateau Pouget that will feature a tasting flight four vintages of Chateau Pouget.

You can purchase tickets (\$28 per session) to those masterclasses [here](#).

"We aim to raise the bar in every edition by introducing new and exciting products and experiences for our customers, and this upcoming edition is no different," concludes 1855 The Bottle Shop's Lim.

Instagram Giveaway

We've got a special giveaway where you get to win a special party pack (worth \$128) for Wine & Whisky Week! The prize includes a pair of tickets to its exclusive invite-only VIP Night on 31 Oct where you can sample some special wines and whiskies – including that 30YO single cask Auchentoshan – before everyone else, as well as take home a bottle of Veuve du Vernay N°1 Edition Limitée.

07 OCT
2018

SOURCE : La Revue des Vins de France

Par Olivier Poels (dégustateur)Roberto PetronioPierre Citerne

Depuis sa naissance, il a le statut de mythe. En bouteille, 2015 confirme ; mais suivi de près par un autre millésime de légende, il apparaît moins homogène. Rangez les sauternes au fond de la cave !

MÉDOC

Flamboyant, tel pourrait être le mot qui qualifie ce millésime 2015. Les vins offrent ici beaucoup de charme, de volume et d'ampleur. S'ils peuvent montrer un côté aimable et déjà étonnamment accessible pour certains, il ne faudrait pas négliger leur très grand potentiel de garde. D'une régularité unique, Margaux semble s'imposer comme la très belle réussite du millésime. O. Pls

MARGAUX

17,5/20

Château Boyd-Cantenac

Il joue la carte de l'exubérance, avec un fruit très rond, très mûr, très expressif. Le bois l'enrobe bien, mais il n'est pas encore tout à fait fondu. Ce 2015 s'harmonisera avec le temps.

17/20

Château Pouget

Un margaux large, doté d'une structure imposante et de beaucoup de fond et de chair. Le fruit est vibrant et explosif. Admirable finale.



Château Boyd-Cantenac 2015 17,5/20

CHÂTEAU BOYD-CANTENAC

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Château Pouget 2016 16/20

CHÂTEAU POUGET C'est un vin à la trame fine, au toucher de bouche soyeux et délicat, mais à la finale qui persiste bien.

Château Boyd-Cantenac 2016 18/20

MARGAUX

CHÂTEAU BOYD-CANTENAC

Comment résister ? Certes, un léger boisé torréfié domine encore un nez riche et démonstratif. En bouche, la matière explose, mûre, mais équilibrée, pleine et savoureuse. Il y a là un fort beau potentiel.

Château Pouget 2015 17/20

CHÂTEAU POUGET

Un margaux large, doté d'une structure imposante et de beaucoup de fond et de chair. Le fruit est vibrant et explosif. Admirable finale.



CH. BOYD-CANTENAC 2015 ★

■ 3^e cru clas. | 43 000 | | 50 à 75 €

83 85 86 88 89 90 95 96 97 98 99 00 | 021 | 031 | 041
| 051 | **061** | 071 | 08 **09** | **10** | 11 | **13 14 15**

Un beau terroir de graves siliceuses maigres (17 ha), un encépagement diversifié, intégrant le petit verdot, et une famille aux solides racines médocaines, les Guillemet (propriétaires depuis 1932). Ces derniers ne sacrifient pas aux modes et visent l'équilibre et la finesse dans leurs vins. Un grand cru authentique, créé

en 1754 par un négociant de Belfast, conduit depuis 1996 par l'œnologue et agronome Lucien Guillemet.

Comme la robe, intense aux reflets pourpres, le laisse penser, ce vin a une réelle vocation à la garde. Son bouquet est expressif, mêlant épices douces, notes de moka et de bigarreau confituré. Franc, puissant et bien équilibré, aux tanins ronds et crémeux, le palais débouche sur une finale en point d'orgue associant fruits mûrs et épices. 2023-2030

CH. POUGET 2015 ★★

■ 4^e cru clas. | 18 000 | | 50 à 75 €

85 86 88 89 90 | 92 94 95 96 97 98 99 00 **01 02 03 04**
| 051 | 061 | 071 | 081 | 091 | 10 | 11 | 12 | 13 | 14 | **15**

Réputé de longue date pour ses vins – le maréchal-duc de Richelieu en vantait les vertus au XVIII^es. (son blason est toujours apposé sur l'étiquette) –, ce cru de 10 ha, classé en 1855, est entré dans la famille Guillemet (Boyd-Cantenac) en 1906. Lucien Guillemet est aux commandes depuis 1996.

Discret d'abord, le bouquet de ce 2015 s'épanouit à l'aération sur une palette séduisante mêlant la confiture de groseille, la prune et des nuances toastées. Cette belle complexité se retrouve dans un palais à la fois rond et tannique. Une superbe harmonie, magnifiquement travaillée. 2023-2030

📍 SCE CHÂTEAUX BOYD-CANTENAC ET POUGET,
11, rte de Jean-Faure, 33460 Cantenac, tél. 05 57 88 90 82,
guillemet.lucien@wanadoo.fr r.-v.

📍 Famille Guillemet

15 SEP
2018

SOURCE : InsiderTasting

Wine and dine your way through the Bordeaux vines.

By InsiderTasting

In 2016 I posted about the Chateaux in Bordeaux opening restaurants to better showcase their wines. Given their success, and the increased sophistication of wine tourism in Bordeaux, more properties have since joined the party so here are a few updates of not-to-miss dining opportunities on your next Bordeaux wine tour.

Château Troplong Mondot opened the Les Belles Perdrix restaurant in 2012 when the chateau started offering casual dining for guests staying in their guest rooms. Chef David Charrier was awarded his first Michelin star in 2016. Under new ownership and management since 2017, the cellars and the restaurant are undergoing a complete renovation and will reopen the stunning terrace with some of the best views in the region, in 2021. In the meantime, you can sample Charrier's cuisine if you book a tour of the vineyards. The sommelière, Celine, will take you on a tour through the vines in their Landrover to finish with a tasting of five wines accompanied by delicious 'amuses bouches' created by the chef.

Rather than create a restaurant at the property, Château Angelus, purchased Le Logis de La Cadène in 2013, one of Saint Emilion's oldest restaurants in the heart of the medieval town. They won a Michelin star in 2017 thanks to the skill of chef Alexandre Baumard. It too, has a wonderful shady terrace for sunny days but a word of warning – wear sensible shoes, as it's half way down a very steep slope!

You can also sample their cuisine on the go, this June they opened Les Paniers du Logis, a fast food outlet with a difference. All the meals are home-made; from local products and served in reusable glass bocaux (big jam jars), including delicious desserts, pates jams and of course bottles of wine.

Sauternes has now joined the party. This year saw the opening of the Lalique Hotel in Château Lafaurie Peyraguey. Under the new ownership of Sylvio Denz, the hotel opened in June this year – a 400th birthday present to the estate.

Jérôme Schilling, the former executive chef of Villa René Lalique, (two Michelin stars) runs the restaurant. Given the quality of both the cuisine and the service a Michelin star must surely be on its way. The rooms are beautiful too, so don't worry about driving home; have that last glass of Sauternes!

The foodie revolution in Sauternes started at the beginning of the year with the opening of La Chapelle, a restaurant in the beautiful old chapel of Château Guiraud. As well as Château Guiraud by the glass, they have a really good selection of half bottles of Sauternes and Barsac on the wine list, a great way to taste your way across the appellation.

Just across the Garonne is the Entre deux Mers, sadly overlooked by wine tourists, but the restaurant at Château Malromé might just be the thing to get them there. Château Malromé is famous for the previous owners; the family of Toulouse Lautrec. The impressive 16th century chateau has been completely renovated by the Huynh family and continues to welcome visitors to discover the home of the artist as well as the wines. The contemporary restaurant Adele by Darroze in partnership with neighboring Langon institution Maison Claude Darroze. Opened in the chateau earlier this year it has a beautiful terrace off the main courtyard (we do like alfresco dining in Bordeaux!). Managed by Jean-Charles Darroze with Chef Sébastien Piniello the modern setting is perfect for a cuisine that reflects both local and Asian influences of the two families.

From here you can head back towards Bordeaux through the Cadillac region. This area, known for its sweet white wines, has vineyards that roll down steep slopes on the right bank of the Garonne River. At the top of one of these slopes look out for La Cabane dans les Vignes; a lovely wooden chalet dominating the most spectacular view of the Garonne valley amongst the organic vines of Château Bessan. Sibelle and Mathieu Verdier built this cabane so guests could taste their wines and enjoy the sunset – you can too now. Book ahead on Friday and Saturday evenings to taste their wines alongside tasting plates and enjoy the breath-taking views.

Then there is the Medoc. I have previously mentioned Michelin starred Cordeillan Bages and the more relaxed brasserie Café Lavinal in

15 SEP
2018

SOURCE : InsiderTasting

the villages of Bages but if you want a light lunch in a unique setting you should call in to Chateau Marquis d'Alesme in Margaux. This classified growth, right at the heart of the village of Margaux, was purchased by the Perrodo family in 2006 who already owned Chateau Labegorce. Or at least they purchased the vines, the original chateau remaining in the hands of the previous owners. Starting from scratch to build a functional but beautiful winery, again inspired by their dual Chinese and French heritage, they decided to share their passion not just through the cellars and wine but also through a relaxed restaurant. Tucked away in the Hameau of la Folie d'Alesme, light plates of local specialities accompany a by-the-glass and by-the-bottle selection of the property's wines including a not-to-be-missed chocolate and wine pairing.

If you are passing through Bordeaux and can't make it to the vines (shame on you) the vines can come to you. Chateau Lestrille, a family vineyard in the Entre Deux Mers region, has its own wine bar in the heart of old Bordeaux. The dynamic owner, Estelle Rummage, opened the chateau to tourism years ago and now she has opened the wine bar 'Un Château en Ville' to serve and sell her wines to the city dwellers and visitors. She produces a complete range from white and red to rose and also bag in box – there's plenty to choose from, accompanied by tasting plates from oyster to cold cuts, toasties and cheese plates.

If you prefer grand cuisine there is La Grand Maison; the hotel and restaurant that really is a chateau in the city belonging to wine magnate Bernard Magrez. The excellent cuisine of this two Michelin star restaurant is created by Jean-Denis Le Bras under the watchful eye of Pierre Gagnaire.

London friends, if you can't make it to Bordeaux, Bordeaux can come to you. Clarette opened in the spring of 2017, in a beautiful half timbered Marylebone townhouse, Clarette is the project of a young generation of wine lovers with deep Bordeaux roots: Alexandra Petit, of the Château Margaux family and restaurateur Natsuko Perromat du Marais (the Perromat family are from the Graves) are in partnership with Thibault Pontallier, son of the much missed director of Château Margaux, Paul Pontallier. Go for its relaxed, fun atmosphere and stay for the excellent by-the-glass wine list.

Another Bordeaux first growth in London is Château Latour. The smart private club; Ten Trinity Square has a Château Latour Discovery Room and dining room allowing punters to taste a unique collection of Chateau Latour by the glass as well as by the bottle, all accompanied by the cuisine of Anne-Sophie Pic who also has her La Dame de Pic restaurant in the Four Seasons Hotel in the building.

Thanks to a recent tweet from fellow Bordeaux insider Jane Anson I have just learned there's another one to add to the list: Boyds Grill and Wine Bar linked with Château Boyd Cantenac in Margaux. More research needs to be done – who's with me?

26 AOÛT
2018

SOURCE : La Depeche



Rentrée littéraire du vin : les 7 parutions pour tout savoir avant la Foire aux vins

Par La Depeche

...

Guide des meilleurs vins de France 2018

Près de 6.500 vins sont répertoriés dans la nouvelle édition du guide de la Revue du Vin de France, tous décryptés et analysés par onze dégustateurs du mensuel reconnu. Les experts ont d'ailleurs dressé une liste de leurs coups de coeur pour une meilleure visibilité de la crème de la crème bachique. Aussi, les oenophiles auront à disposition la liste des 1.120 meilleurs domaines de France. D'ailleurs, la RVF a distingué le domaine Ganevat, dans le Jura, et Château Coutet, à Sauternes, en les acceptant dans le cercle fermé des trois étoiles. Près trente autres domaines décrochent pour leur part deux étoiles, à l'image du champagne AR Lenoble, Trimbach en Alsace, Terrebrune en Provence, Château Batailley, **Boyd-Cantenac**, Brane-Cantenac, Beauséjour HDL, Clos du Marquis à Bordeaux, et Albert Grivault en Bourgogne.

Le guide des meilleurs vins de France, la revue du vin de France, parution le 23 août 2018, 25 euros

...

...Près trente autres domaines décrochent pour leur part deux étoiles, à l'image du champagne AR Lenoble, Trimbach en Alsace, Terrebrune en Provence, Château Batailley, **Boyd-Cantenac**, Brane-Cantenac, Beauséjour HDL, Clos du Marquis à Bordeaux, et Albert

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18 JUL 2018

SOURCE : Bordeaux Wine Blog



*Bordeaux
Wine Blog*

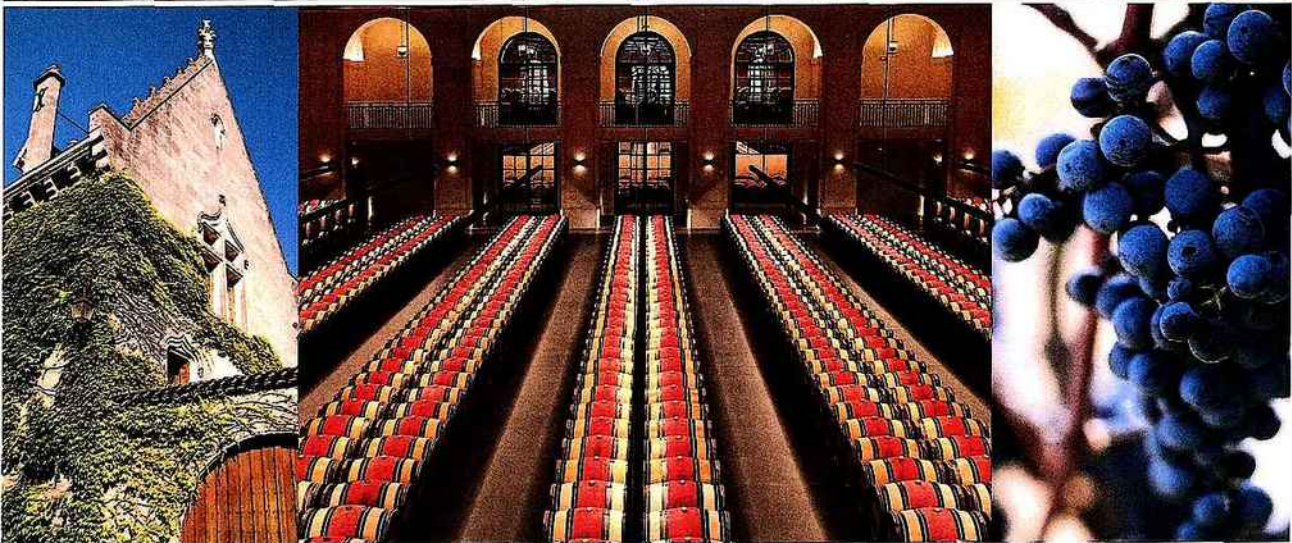
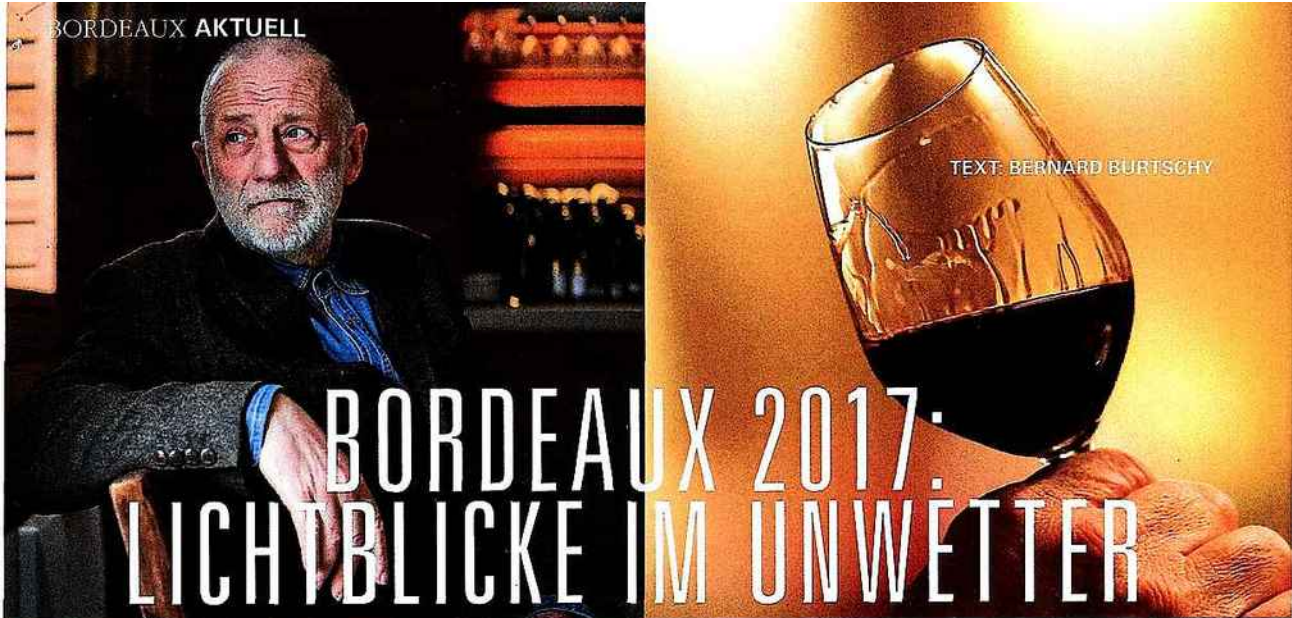
Tasting of 2017 Margaux

By Bordeaux Wine Blog

Boyd Cantenac

N: Fresh and pure with brambly overtones. Subtle.

P: Rich and chocolatey, with high-quality tannin. In a very classic mold. Very good.



*Weinexperten aus aller Welt strömen im Frühjahr nach Bordeaux,
um die ersten Proben des Jahrgangs zu verkosten.
Großes Thema war das Wetter: Regen und Frost bestimmten 2017.
Dennoch gibt es exzellente Weine*

Das Jahr 2017 ließ die Weinregion Bordeaux so stark erzittern wie zuletzt 1991: Der Frost Ende April ließ die Produktion mancherorts um 40 Prozent einbrechen. Einige Güter brachten gar keinen Wein aus diesem Jahrgang oder nur sehr wenig auf die Flaschen.

Dabei hatte das vergangene Jahr so gut angefangen: In den sehr milden Monaten Februar und März entwickelten sich die Weinstöcke erfreulich, mussten dann allerdings einen herben Rückschlag erleben, als es im April plötzlich noch vier harte Frosträchte gab. Die Reben, die gefroren waren, brauchten danach mehr Zeit, um sich zu erholen. Und der Frost machte eine mühevollere Handarbeit nötig: Die modernsten Güter haben jeden einzelnen Rebstock, der gefroren war, markiert, um die Pflanzen nach der Reifezeit nicht zu verwechseln. Die Reben, die den Kälteeinbruch unbeschadet überstanden hatten, blühten ab Ende Mai schnell und gleichmäßig und machten Hoffnung auf eine schöne Ernte. Sorgen bereiteten den Winzern dann allerdings starke Regenfälle Anfang Juli sowie eine Kältewelle, die sich bis in den August zog. Dadurch verzögerte sich der Reifeprozess der Trauben deutlich.

DIE WEISSWEINE

Die weißen Trauben wurden ab Ende August gelesen, glücklicherweise rechtzeitig vor einer abermals langen Regenphase vom 7. bis zum 17. September.

Und nun die gute Nachricht: Alle weißen Rebstöcke, die vor den Regenfällen geerntet und vom Frost verschont geblieben waren, ergaben schöne trockene Weißweine von spürbar höherer Qualität als 2015 und 2016. Das Niveau vom Jahr 2014, das der Referenzjahrgang für Weißwein in Bordeaux bleibt, wurde jedoch nicht erreicht.

DIE ROTWEINE

Für die Roten ergibt sich ein differenziertes Bild. Die positive Seite: Die gefrorenen Reben standen häufig in den unteren Hanglagen und liefern gewöhnlich mehr Menge, aber geringe Qualität. Deshalb konnte zum Beispiel Château La Gaffelière, ein Premier Cru Classé aus Saint-Émilion, 2017 einen seiner größten Jahrgänge produzieren. Die negative Seite: Der Ertrag der nicht gefrorenen Reben war extrem hoch, viele Winzer hatten nicht den Mut, ihn zu

reduzieren zugunsten von mehr Qualität. Außerdem waren viele Trauben nicht optimal ausgereift. In der Regenphase im September nahmen die Merlot-Trauben Schaden und quollen auf. Die roten Cabernets wurden ab dem 23. September gepflückt.

DIE SÜSSWEINE

Erwähnenswert sind die süßen Weißweine der Spitzenklasse. Die Regenfälle von Mitte September, die den Rotweinen viel abverlangten, waren wiederum ideal für die Entstehung der Edelfäule Botrytis bei den Süßweinen. Auch wenn die edelsüßen Weißen nicht ganz so kraftvoll geraten sind wie die des Jahrgangs 2001, wirken sie doch immer noch elegant, raffiniert, relativ frisch und nicht zu schwer, was ja genau dem Zeitgeist entspricht.

WAS DAS FÜR DIE WEINGENIESSER BEDEUTET

Viele Rotweine des Jahrgangs, die sich durch einen frischen und eleganten Stil auszeichnen, sind für den schnellen Konsum gedacht und nicht auf die lange Lagerung ausgerichtet. Hier muss man sich mitunter vor einer allzu dominanten Säure hüten. Andererseits dürfen wir uns über eine beachtliche Menge bemerkenswerter Weine freuen. Sie ragen innerhalb des Jahrgangs heraus, weil die Winzer zunächst die Erträge strikt kontrolliert haben und dann bei der Wahl des Erntezeitpunkts ein erhebliches Risiko eingegangen sind – mit Erfolg!

WAS KOSTEN DIE WEINE?

Nach dem großen Anstieg der Weinpreise für die Jahrgänge 2015 und 2016, den der globale Markt nur schwer verdaut hat, müssten die Preise nun eigentlich wieder sinken. Sicherlich erklären die Produzenten aber gern, dass die Erträge niedrig ausgefallen sind und die Ernte teuer war – sie vergessen dabei aber geflissentlich, ihre Preise nach unten zu korrigieren. Wenn aber die 2017er teuer bleiben, werden sie für den Konsumenten als Primeurs uninteressant, genau wie seinerzeit die 2013er, die heute verschleudert werden.

Ein Blick auf unsere Weinempfehlungen in der mittleren Spalte lohnt sich daher, zumal sich diese Châteaux durch eine vernünftige Preispolitik auszeichnen. **II**

BORDEAUX PRIMEURS 2017

DIE ZEHN GRÖSSTEN WEINE VON 2017

- Château Petrus (*Pomerol*)
- Château Cheval Blanc (*Saint-Émilion*)
- Château Latour (*Pauillac*)
- Château La Gaffelière (*Saint-Émilion*)
- Château Mouton-Rothschild (*Pauillac*)
- Château Léoville Las Cases (*Saint-Julien*)
- Château Trotanoy (*Pomerol*)
- Château Canon La Gaffelière (*Saint-Émilion*)
- Château Montrose (*Saint-Estèphe*)
- Château d'Yquem (*Sauternes*)

ZEHN ÜBERZEUGENDE GROSSE WEINE VON 2017 MIT EINEM GUTEN PREIS-LEISTUNGS-VERHÄLTNIS

- Château Boyd-Cantenac (*Margaux*)
- Domaine de Chevalier (*Pessac-Léognan*)
- Château Dauzac (*Margaux*)
- Château La Gaffelière (*Saint-Émilion*)
- Château La Tour du Haut Moulin (*Haut-Médoc*)
- Château Marquis de Terme (*Margaux*)
- Château Pavie-Macquin (*Saint-Émilion*)
- Château Saint-Pierre (*Saint-Julien*)
- Château Sigalas-Rabaud (*Sauternes*)
- Château Troplong-Mondot (*Saint-Émilion*)

BEZUGSQUELLEN

- www.ungerweine.de, Tel. 08052-95 13 80
- www.millesima.de, Tel. 00800-26 73 32 89
- www.vinatis.de, Tel. 030-22 38 35 82

25 JUIN

2018

Tasting of 2017 Margaux

By Wine World

ABSTRACT With largest area covered by vines and a largest portion of Grand Cru Classe among the 4 Medoc villages, Margaux makes some of the most elegant wines in the world

21 Grand Cru Classe Margaux Medoc Bordeaux
Château Boyd-Cantenac



18 JUIN

2018

SOURCE : Bordeaux Wine Blog



*Bordeaux
Wine Blog*

By Bordeaux Wine Blog

Boyd Cantenac

N: Fresh and pure with brambly overtones. Subtle.

P: Rich and chocolatey, with high-quality tannin. In a very classic mold. Very good.



MARGAUX

Margaux gehört zu den stärker vom Frost getroffenen Gemeinden des Médoc – Schäden von 25 bis 30 Prozent sind eher die Regel als die Ausnahme. In dieser Appellation macht es natürlich besonders viel Sinn, nach Weinen Ausschau zu halten, die beim Stiltyp die „Feinheit“ im Namen tragen, also zu den Clustern 2 (feinsinnig) oder 6 (feinstoffig) gehören. Sehr häufig sind diese im Jahrgang 2017 allerdings auch in Margaux nicht, die Mehrheit der Weine – so auch die beiden Bannerträger der Appellation, Margaux und Palmer – zählen zu einem „Kompromiss“-Stiltyp. Margaux wirkt unterkühlt und ist für mich schwer auszurechnen, Palmer ist ein großer Rotwein am Puls der Zeit. Aber so ganz durch und durch Margaux, vielleicht etwas weniger mondän als Palmer und etwas weniger reserviert als Margaux, das sind dann eher Weine wie Boyd Cantenac, D’Issan oder Ferrière. Ganz zu schweigen vom nicht en Primeur gehandelten Bel Air Marquis d’Aligre des noch immer rüstigen, bald 85-jährigen Jean-Pierre Boyer.

Boyd Cantenac 92–95

Fast ein Drittel Frostschaden, betroffen waren mehrheitlich die Merlots, weshalb der Cabernet Sauvignon dieses Jahr besonders stark dominiert: 76 Prozent Cabernet Sauvignon, 11 Prozent Merlot, 7 Prozent Cabernet franc und 6 Prozent Petit Verdot. Der Lesebeginn war anfangs für den 20. September geplant, konnte dann aber immer weiter aufgeschoben werden. Der Herbst begann schließlich am 25. September und dauerte bis zum 10. (!) Oktober. Anfangs verschlossen im Duft. Rote Bete, Röstkaffee. Mit Luftkontakt Veilchen, nuancierte Frucht, Waldheidelbeere. Am Gaumen dasselbe saftige, frische Tannin wie das Schwester-Château Pouget, aber mit noch mehr Druck und einem etwas weiteren cremigen Fond, und ebenso mit noch mehr Mineralität. Enorme Dichte. Ein tief mineralischer Klassiker, stoffig ohne Härte, in präzisiertem Reifezustand gelesen. Jugendlich zusammengeballt, Weichteil und Stoff dicht ineinander fügend, mit pointiertem Abklang, lang, sensationell stilsicher, Respekt gebietend.

Pouget 90-93

Durch den Frost nur eine halbe Lese. 64 Prozent Cabernet Sauvignon, 22 Prozent Merlot, 8 Prozent Petit Verdot und 6 Prozent Cabernet franc. Etwas buttrig. Veilchen, Blaubeere. Schöne Frischfrucht, präzise. Leicht floral. Wenig Grünes. Frisches Tannin in recht kräftiger Menge, in der Frucht leicht unterdotiert, aber stoffig und kompakt mit passabler Länge. Nur ganz leichte Grüntöne in Kauf genommen, eine klassische Struktur im besten Sinn des Worts. Der weiche Fond reicht nicht weiter, als das Tannin und die perfekt integrierte Säure folgen können.

13 JUN
2018

SOURCE : The Vintner Project

Vintner Interview: Lisa Hinton | Old Westminster Winery

By Lenn Thompson

People who know me know that I don't love most domestic chardonnay. I'm not going to get into it here — but I just don't think much of it is very distinctive. But, believe it or not, that's the grape (and wine) that first sparked my interest in Old Westminster Winery.

I was at a walk-around tasting at Camden Yards in Baltimore, MD as part of Drink Local Wine 2013 when a friend of mine came up to me and said "Lenn, I know you hate chardonnay, but you have to go taste that one over there."

I did and I also met its maker, Lisa Hinton along with her sister Ashli Johnson and brother Drew Baker. He was right. Lisa's 2012 Chardonnay, made with fruit from the Pinegrove Vineyard, was my favorite white wine in the entire room.

Since then, a lot has happened with Old Westminster. They've planted a vineyard and opened their tasting room. They are making many more wines now — including a poperly series of pet nats. They are canning some of the best canned wine you'll find anywhere. They are constantly trying new things and seeing what "sticks."

Maryland is a state on the rise in the wine world, and Lisa (with her family) is one of the people leading the way.

Location: Westminster, Maryland

Current Job: Winemaker, Old Westminster Winery

Wine of the moment: Paumanok 2013 Grand Vintage Cabernet Franc. I'm not just saying that because you're from New York. That's seriously the last bottle I opened!

My winemaking style in 1-5 words: Balanced, terroir-driven.

First bottle of wine I remember drinking: I'm not even sure it was a bottle. Probably a bag when I was in college — therefore the "why" is pretty obvious.

How I got here: Old Westminster is my family's collective effort to put Maryland wine on the world map. We started this endeavor in 2011, the year I graduated college. It's the result of family discussions on "how to preserve our farm and put the land to work." We were abducted by the idea of planting a vineyard. We all agreed that growing and making wine that reflects our land through a vineyard was an exciting proposition.

As a curious chemist, being the winemaker is a perfect fit for me.

My winemaking style — in more words: I'm experimental. I get to play with over a dozen varieties grown in small vineyards all over the Old Line State. We use wild yeast, rarely fine, ferment Pinot Gris on skins, make pét-nat sparkling wines from grapes like Albariño and Grüner Veltliner, barrel ferment reds, occasionally do some semi-carbonic fermentations. Every grape runs across a sorting table, we never pump must, etc. We also make our fair share of traditional Bordeaux-style blends and single-vineyard varietals.

My wines display complexity, character and most importantly, are a pleasure to drink. A good vineyard site, meticulous farming, thoughtful cellar practices and personal commitment make this possible.

Mentors: My wine mentor is also our consultant, Lucien Guillemet. He's the owner and winemaker for Chateaux Boyd-Cantenac, a Grand Cru Classé Chateau in Margaux. His thoughtfulness, style and approach inspires me. My personal mentor is Nancy Howard, a woman that I admire for too many reasons to list!

13 JUN
2018

SOURCE : The Vintner Project

Music playing in the cellar right now: 90's. Third Eye Blind pandora station is my go-to cellar jam.

Favorite thing about the Maryland wine industry: The potential. Our state's burgeoning wine industry is full of opportunity and young talent. Nothing excites me more than replacing negative stereotypes leveled against Maryland with wines of renown.

Least favorite thing about the Long Island wine industry: Spring frost and harvest hurricanes.

One surprising thing that I'm really good at: Sports. I'm the all-time points leader (goals and assists) in lacrosse at my alma mater, Stevenson University. I also played a lot of soccer, basketball and ping pong growing up.

What I drink: Mostly mid-Atlantic, France and bubbles. I'm interested in really anything small production, single vineyard, and otherwise thoughtfully made.

My "Desert Island Meal" — wine included: I love this question! I would start with Chesapeake Bay raw oysters and a bottle of Krug Clos, followed by rosemary lamb loin chops paired with E.Guigal Cote Rotie, and finish with Glen Manor Petit Manseng (VA).

30 MAI
2018

SOURCE : The Wine Epicure by James Barlow

Barlow in Bordeaux : "The best of the rest" Vintage 2017

By James Barlow

Hello Ladies and Gentlemen,

I tasted over 400 wines while in Bordeaux. I reviewed my TOP picks of the 2017 vintage in the last blog. Now, I shall review 'The Best of the Rest' for you to file away when the wines are offered in futures. I tasted a good many other vintages as well such as the 2015's & 2016's that may already be on the market. Enjoy!

Chateau Boyd-Cantenac 2017: Tasted at Cazabone tasting so no assemblage. Very expressive nose. Flavors of oak, caramel, tea and smoked meat. Powerful and hedonistic but with structured tannins. Finish offers oak and brazed maple glaze. Flavor bomb!

James Score: 94-96 Points

25 MAI
2018

SOURCE : Tout le vin

Margaux 2017 : plus hétérogène, mais des vins immenses

Par Bernard Burtschy

Le gel, bien sûr, a durement touché l'appellation Margaux, surtout la partie ouest de l'appellation, mais moins qu'ailleurs. Le rendement moyen du millésime 2017 pour l'appellation Margaux est de 32 hl/ha, ce qui fait certes un petit 25 % de moins, mais tout de même plus que celui de 2013, sans évoquer le terrible gel de 1991 avec son rendement de 19 hl/ha.

Après les deux nuits terribles des 26 et 27 avril, la floraison se passe remarquablement d'une manière idéale et précoce. Certes, l'été est un peu frais mais peu arrosé, ce qui ralentit un peu la vigne, mais pas trop. La mi-véraison est notée entre le 20 et 25 juillet. Château Margaux ramasse ses sauvignons sur le plateau de Virefougasse qui avaient été protégées du gel par aspersion entre le 28 août et le 5 septembre.

Fin août, les producteurs se mettaient à rêver de la passe de trois grands millésimes successifs, 2015, 2016, 2017. Hélas, début septembre, il se met à pleuvoir abondamment, plus qu'ailleurs dans le Médoc. Bénéfiques au début pour terminer la maturation des baies, les pluies ont fini par faire grossir les baies et surtout ralentir la maturité, d'autant que sur les vignes épargnées par le gel, la vigne était plutôt généreuse. Et peu ont eu le coeur de la réguler. La clé résidait dans les dates des vendanges entre le désir d'obtenir une bonne maturité du raisin en vendangeant le plus tard possible et celui de préserver l'état sanitaire du raisin. Le grand écart est entre ceux qui ont terminé les vendanges le 25 septembre et ceux qui ont commencé le 25 septembre comme Boyd-Cantenac qui réussit un vin exceptionnel. D'autres sont verts et un peu dilués, car souvent ils n'avaient pas le choix, l'état sanitaire du raisin se dégradait à vue d'oeil.

Il faut nuancer ce propos un peu caricatural en introduisant les pratiques viticoles, plus ou moins vertueuses, de l'âge des vignes et de leur situation qui, toutes choses étant égales par ailleurs, engendrent plus ou de précocité. Résultat, à Margaux un peu plus qu'ailleurs, l'hétérogénéité est forte comme on peut le constater à la lecture de ce compte-rendu.

Mais il faut souligner que la jeune garde remuante, les Dauzac, Marquis de Terme, a réalisé des vins immenses et que ceux qui font de gros efforts, Boyd-Cantenac, Cantenac-Brown, Issan, Kirwan, Lascombes, Marquis d'Alesme, Prieuré-Lichine entre autres, ne sont pas en reste et élaborent des vins très proches des grands 2015 et 2016.

Château Boyd-Cantenac Cru classé 2017 94-95

Le château accuse une perte de récolte de 50 %, surtout les merlots. La robe est sombre violette avec un beau nez de cassis et d'épices. Le vin est dense, compact, serré avec un beau fond, joliment épicé, assez tannique mais bien enrobé. Le vin a été élaboré avec 64 % cabernet-sauvignon, 22 % merlot, 8 % petit-verdot et 6 % cabernet-franc. Élevé en quasiment 100 % de fût neuf, le vin possède une belle fraîcheur, un peu moins de moelleux, moins de merlot aussi que d'habitude, mais une belle harmonie d'ensemble. Une réussite majeure de 2017 qui se mesure aux plus grands. Les vendanges se sont déroulées tardivement du 25 septembre au 10 octobre. Ceci explique cela. 3-8 ans.

25 MAI
2018

SOURCE : Vinum



Château Boyd Cantenac

Margaux

17 Punkte | 2028 bis 2035

Diskret, komplex, von besonderer Rasse, Frische, Spannung und Länge, mit geschmeidigen, perfekt eingebundenen Tanninen, langes Finale roter Beeren.

Château Pouget

Margaux

16 Punkte | 2024 bis 2030

Fruchtig und schlank, kaum flockiges Tannin, sehr bekömmlich.



Margaux

Boyd Cantenac 3^e CC

Lucien Guillemet, propriétaire de Boyd-Cantenac et Pouget, et vinificateur : « *En 2017, on a perdu une grosse moitié de la récolte, principalement les merlots. En revanche, on n'a pas eu le botrytis dont on a entendu parler, ce que l'on a rentré était très sain. On a commencé le 25 septembre et terminé le 10/11 octobre. On a fini mûr, et cette année la fraîcheur du fruit est étonnante.* » 76 % cabernet-sauvignon, 11 % merlot, 6 % petit-verdot, 7 % cabernet franc.

16,5 - Fruits noirs, dense, de la chair, beaucoup de fruit, tanins serrés, boisé un peu marqué, finale sérieuse, juteuse, long, savoureux, relevé.

O = 2022 G = 15

Pouget 4^e CC

Même propriétaire que Boyd Cantenac. 64 % cabernet-sauvignon, 22 % merlot, 8 % petit-verdot, 6 % cabernet franc.

15 - Fruits rouges, expression moyenne, trame fine, de la fraîcheur, tanins denses, serrés, finale sapide.

O = 2021 G = 14

21 MAI
2018

SOURCE : La Revue du Vin de France



Primeurs de Bordeaux : Dans le Médoc, concentrez-vous sur le nord

Par Olivier Poels

Rive gauche, les appellations Pauillac et Saint-Estèphe épargnées par le gel proposent des vins classiques, bien plus homogènes que dans le reste du Médoc. Sinistrée, Margaux a produit peu de vins en 2017.

En Médoc, il faudra, bien entendu, **guetter les prix** et saisir les belles opportunités dans les châteaux qui auront la sagesse de baisser sensiblement leur prix par rapport à l'onéreux 2016.

Le nord du Médoc est clairement plus homogène que le sud. Pauillac et Saint-Estèphe connaissent de très belles réussites.

LES CRUS À ACQUÉRIR EN PRIORITÉ DANS LE MÉDOC :

16-16,5/20 Château Boyd-Cantenac - Il s'agit d'un Boyd de style fin, élégant, à la belle prise de bois et

15-15,5/20 Château Pouget - Son style flatteur et enjôleur a été préservé, malgré la petitesse de la récolte. C'est un margaux tendre, souple et agréable, avec une finale aux tanins un rien plus marqués

想畅游61家列级庄，当然得先了解酒庄的分布！

By Wine World

摘要：众所周知，波尔多1855分级的61家列级庄均位于波尔多左岸，可是只有熟知它们分别所属的子产区才能更好地安排参观路线！本文将给大家理一理61家列级庄的子产区分布。

今年3月红酒世界直播团队探访波尔多（Bordeaux）期间，曾从波尔多市区驱车沿河北上，参观沿途的列级酒庄（Grands Crus Classes）。波尔多左岸梅多克（Medoc）地区共有8个产区（AOC），分别是上梅多克（Haut-Medoc）、玛歌（Margaux）、穆利斯（Moulis）、里斯特哈克（Lisrac）、圣朱利安（Saint-Julien）、波雅克（Pauillac）、圣埃斯泰夫（Saint-Estephe）和梅多克，其中玛歌、圣朱利安、波雅克和圣埃斯泰夫是最为知名的四大产酒村。

一路北上，虽然时值冬春交际，葡萄树还未抽出新枝，颇显萧条，可是一望无际的葡萄园在蓝天映衬下，仍显得极为壮观。偶尔远处会有精致的城堡映入眼帘，我们便开始猜那究竟是什么酒庄，然后驱车前往，一探究竟。为了能参观到更多的酒庄，我们每到一个产区，便会互相询问，“玛歌还有哪些列级庄”、“圣埃斯泰夫还有哪些列级庄”等等，生怕与某些列级庄擦肩而过却不知。那时我便发现1855列级庄的具体产区分布是游览梅多克地区必不可少的信息。波尔多1855列级庄总共有5个等级，共61家酒庄，今天我就给大家理一理这61家酒庄的子产区分布。

一、上梅多克

61家列级庄中四大产酒村只占了55家，剩下的6家中，有5家位于上梅多克。上梅多克并不是一个完整的区域，被玛歌、穆利斯和里斯特哈克分隔成三个区域，总面积达4,318公顷，葡萄酒年均产量约为2,950万瓶。产区内分布的5家列级庄分别为：

二、玛歌

玛歌是波尔多四大产酒村中位于最南部的，也是面积最大的一个，总面积约1,530公顷，年均产量约900万瓶。另外，玛歌产区还是四大产酒村中唯一一个囊括了5个等级列级庄的产区，也是列级庄总数最多的产区，此产区内共分布着21家列级庄：

一级庄（First Growth）：玛歌酒庄（Chateau Margaux）

二级庄：鲁臣世家庄园（Chateau Rauzan-Segla）、露仙歌城堡（Chateau Rauzan Gassies）、杜霍酒庄（Chateau Durfort-Vivens）、力士金城堡（Chateau Lascombes）、布朗康田酒庄（Chateau Brane-Cantenac）

三级庄：麒麟城堡（Chateau Kirwan）、迪仙庄园（Chateau d'Issan）、美人鱼城堡（Chateau Giscours）、马利哥酒庄（Chateau Malescot St-Exupery）、肯德布朗酒庄（Chateau Cantenac-Brown）、贝卡塔纳庄园（Chateau Boyd Cantenac）、宝马庄园（Chateau Palmer）、狄士美庄园（Chateau Desmirail）、费里埃庄园（Chateau Ferriere）、碧加侯爵酒庄（Chateau Marquis d'Alesme Becker）

四级庄：宝爵酒庄（Chateau Pouget）、荔仙酒庄（Chateau Prieure-Lichine）、德达侯爵庄园（Chateau Marquis de Terme）

20 APR
2018

SOURCE : Aux Fins Gourmets

AUX FINS
Gourmets

Bordeaux Subskription 2017

von Matthias Hilse

Der Bordeaux Jahrgang 2017 überragt in der Spitze seiner beeindruckenden Erscheinung das Maß an Qualität, was ihm aufgrund seiner Eigenschaft als "7-er" per se zugestanden wird, um Längen. Gleichwohl wird er nur dann angemessen aus dem Schatten seiner großen Vorgänger 2015 und 2016 heraustreten können, wenn die Preise für den Subskriptionskäufer die Phantasie gebären, opportun im Sinne einer markantilen Opportunität zu handeln.

Wenn man das im publizistischen Vorlauf zu den Primeurverkostungen besonders akzentuierte Thema Frost auf den nüchternen Tatbestand einer im Schnitt um ein Drittel geschrumpften Erntemenge reduziert, wird jedoch die Sportlichkeit der Annahme, eine Preisreduzierung sei den Erzeugern doch leicht zuzumuten, deutlich.

Während der Proben haben es die meisten Weingüter vermieden, den Jahrgang 2017 als "klassisch" einzustufen, und es vorgezogen, von einem "academic vintage" zu sprechen.

Bevor eine spätere Analyse sich etwas intensiver mit dem Witterungsverlauf und den Adversitäten, mit denen die Winzer zu kämpfen hatten, beschäftigen wird, soll für den Anfang die reine Auflistung meiner Bewertungen Ihnen einen Eindruck vermitteln, wie es in den einzelnen Appellationen "ausging". Anders als in den letzten Jahren möchte ich den Subskriptionsindex, der die Sinnhaftigkeit einer Subskription numerisch dingfest macht, erst nach Bekanntgabe der Preise hinzufügen. Eine Ausnahme bilden die Weine, bei denen ich auch ohne Ansehung eines konkreten Preisgefüges von einem "must subscribe" ausgehe:

Boyd Cantenac **92-93**

Pouget **91-93**

12 APR
2018

SOURCE : Grape Observer

IMW Annual Bordeaux tasting - 2013 vintage

By Sean Mitchell

Held in Sydney by the Institute of Masters of Wine on the weekend, this was a first close local look at the 2013 vintage of Bordeaux. The 2013 vintage in Bordeaux was, of course, rather dire. It saw a dismal spring, an early summer and catastrophic flowering. The vintage culminated with tropical weather at the end of September, with heavy rain and high day and night time temperatures combining to produce an outbreak of rot. Phrases along the lines of "the worst vintage in recent memory" abound in the media.

In short, then, expectations were low. I can't recall an Australian en primeur campaign at all. It did not surprise then to see lower numbers at this tasting. However, it did provide an opportunity to look quite carefully and methodically at what is a very large bracket of wines. And my takeaways were rather surprising. There are a number of good wines made in this vintage, the best being medium bodied with resolute tannins and quite long length. Perhaps a few may even be affordable on these shores. Some felt that the Saint-Julien showed best. My view was a little different. I felt that in fact the better producers produced the better wines in most cases. Short notes follow.

Margaux

Château Boyd-Cantenac. 13% abv. 66% CS, 29% M, 2% CF, 3% PV. Medium intensity of colour. Lots of chunky oak on the nose, fruit hidden. Medium-full body, medium-firm tannin and mid range length. Palate much better. VG

04 APR
2018

SOURCE : Intravino



Millesima 2018 | Bordeaux, la 2016 alla prova della bottiglia: la meraviglia abita sulla riva sinistra

di Andrea Gori

Annuale trasferta d'inizio primavera a Bordeaux, da Millesima, per assaggiare i 2016 che stanno per andare in bottiglia per l'ultima tranche di en primeur. È l'ultima occasione per comprare queste bottiglie direttamente dai negociant prima di dover aspettare l'autunno o il prossimo anno per averle, spesso a prezzo più elevato. Una tradizione bordolese che non accenna a perdere di importanza, nonostante l'addio di Latour qualche anno fa sia sembrato l'inizio di un cambiamento epocale. Ma per la maggior parte degli chateau la vendita en primeur, magari riservata ad una percentuale della produzione totale, resta sempre un modo di mantenere alta l'attenzione su questa zona che tanto ha perso nella stima dei winelover, facendosi prendere completamente alla sprovvista dalla nouvelle vague dei vini naturali.

La reazione c'è stata, anche se tardiva, e tra biodinamica, biologico, anfore ed esperimenti (riusciti) di abbattimento del livello di solfiti il panorama oggi a Bordeaux è molto cambiato. Nei bicchieri la vendemmia 2016 giunge dopo la magnifica 2015, e non è mai semplice affrontare un confronto di queste proporzioni. I critici hanno parlato di annata unica ed eccitante, elegante, raffinata, "femminile", finezza, con paragoni importanti con 1982, 1989 e, tra le più recenti, 2014. Al nostro palato abbiamo avvertito di certo più freschezza ed eleganza della 2015 in media ma anche molta struttura in meno e in molti casi uno squilibrio tra legno e materia fruttata. Se dobbiamo esporci su una preferenza tra riva destra e riva sinistra votiamo di certo sinistra per la grande qualità del cabernet sauvignon e il merlot che quando presente ha fatto la differenza.

Tra le migliori zone, Pauillac si conferma al top assoluto e tra le "piccole" registriamo un altro grande exploit di St.Estephe dove il rapporto qualità prezzo è incredibile davvero, per vini che en primeur vengono via sotto i 20 €. Sempre in crescita, purtroppo anche di prezzi, Pessac Leognan con la media punteggio più alta e il miglior vino della due giorni bordolese, ovvero il magnifico La Mission Haut Brion.

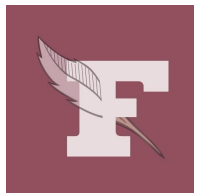
■ Margaux

Boyd Cantenac.

Intenso, speziato e frutto scuro, ciliegie e liquirizia, cannella e ribes rosso, bocca agile e ficcante, finale ricco e tannino discretamente fine.

19 MAR
2018

SOURCE : Avis Vin Le Figaro



Le vin du jour : Château Boyd-Cantenac 2014

Par Avis Vin Le Figaro : 16/20

Château Boyd-Cantenac 2014

Domaine : Château Boyd Cantenac

Vin : Château Boyd-Cantenac

3ème Cru Classé

Région : Bordeaux - Médoc

Appellation : Margaux

Cépages : Cabernet franc, Cabernet sauvignon, Merlot, Petit verdot

La note de dégustation de la rédaction du Figaro Vin

4/5 Dégusté en 2015

Dégustation de la rédaction du Figaro Vin : Un Boyd assez frais, droit, assez structuré, bonne longueur, rigoureux. 70% de cabernet-sauvignon, 21% de merlot, 6% de petit-verdot, 3% de cabernet-franc.

Description

Robe

Couleurs : Violet

Nez

Intensité aromatique : semi intense

Arômes : Floraux, Fruités

Bouche

Niveau d'acidité : tendre

Niveau de sucre : tendre

Le corps : demi-corps

Degré de boisage : non boisé

Les tannins :

-Niveau de complexité : complexité moyenne

Conservation

Vin de garde : Oui

Apogée : 3-10 ans

Plage de dégustation : Entre 2018 et 2030

Plage de dégustation idéale : Entre 2018 et 2028

Température idéale : 14° à 16°

Millésime

L'année 2014 a été dans l'ensemble sur cette région une bonne année (3/5)

Southwold 2014s tasting – left-bank reds

Good news for those who took the plunge and invested in 2014 left-bank reds. They are looking even better now than they did en primeur. Long-standing Purple Pagets will know that every year at around this time a group of about 20 of us wine merchants and wine media conduct a two-day blind tasting of all the most important bordeaux harvested three and a half years previously. Because this annual marathon used to be conducted under the auspices and in the hotels of wine merchants and brewers Adnams of Southwold, this has become known as the Southwold tasting. Put Southwold in the search box and you should be able to find a long series of tasting articles on maturing bordeaux. Unfortunately, Rob Chase of Adnams, who used to do such a wonderful job of organising these tastings, has retired. The Crown and Swan hotels have been renovated. And we have all relocated to the Wandsworth offices of Farr Vintners, where we enjoy views not of the sea or market square but of the Thames and the recent sprouting of apartment blocks next to it. The bulk of the hard work is done by Bill Blatch and Hamish Wakes Miller in Bordeaux, where they painstakingly gather up samples of two bottles of most of the wines, kindly donated by the châteaux. (The back-up bottle usually reappears in a 10 years on tasting at Farr; I'll be tasting the 2008s this week.) And as for organising the tasting in London and collating the scores and results, that task now falls to Ben Browett, son of Farr's chairman. This year we tackled 239 red and white 2014 bordeaux and overall it was a pleasurable experience because these are well-balanced wines. There's no tiring excess of tannin, alcohol or acid. These are wines that were rescued from the jaws of failure by an Indian summer, as you can read in Bill Blatch's vintage report. The left bank with its late-ripening Cabernet Sauvignon was generally better able to benefit from this than the right bank. The wines described here, especially those from St-Julien, Pauillac and, especially, the St-Estèphes shown below, were overall the best of the tasting. The group's single favourite wine was Mouton, with Latour just behind. I had them the other way round, but all these top first growths were of an extremely high standard – as well they might be considering their price. Farr Vintners, who offered Mouton 2014 at £2,340 a dozen in bond en primeur in 2015, are now asking £3,800. In the same period, Montrose has moved from £800 to £1,125, Lynch-Bages from £575 to £840, Léoville Barton from £430 to £595 and Rauzan-Ségla from £375 to £595. My scores at last month's tasting were generally higher than when I tasted these wines en primeur in April 2015. Wines that managed an increase of more than one point (1.5 in virtually all cases) included three Pessac-Léognans – La Mission, Latour-Martillac and Haut-Bergey – as well as Langoa Barton and Tabot in St-Julien and perennial Pauillac under-performer Croizet-Bages. The only wines I marked notably lower recently than I had en primeur were the second and third wines of Léoville Las Cases: Clos du Marquis and Petit Lion. Interestingly, the group rating for the latter was a bit higher than for the former. Looking at the group ratings as indicating potential value suggests it may be worth investigating Belgrave, Branas Grand Poujeaux, Cantemerle, Marquis d'Alesme and La Tour de Mons – but in the UK anyway, most of them are available only from the long-lead fine-wine brokers. As usual, at the end of the tasting, all participants were asked to rank all vintages of this century and this was the result.

Best vintages: 2010, 2009, 2000, 2005, 2001

Medium-quality vintages: 2008, 2006, 2014, 2003, 2012

Most disappointing vintages: 2013, 2011, 2004, 2007, 2002

I would rate 2007 and 2004 considerably higher than 2013, and would rank 2012 right bank higher than suggested above. I have added comments about the various appellations below.

The 116 left-bank wines described below are grouped by appellation, roughly from south to north, and currently listed in the (random) order tasted in case you are interested in such things, but you can change this.

Ch Pouget 2014 Margaux

Tasted blind. Rich and smooth. Sweet and a hint of foxglove on the nose but not that concentrated. A bit dry on the end. Drink 2023-2030

16+

Ch Boyd-Cantenac 2014 Margaux

Tasted blind. Sweet and vibrant but very chewy and demanding. Needs lots of time and is a bit over-extracted. Rather exaggerated as opposed to fragrant Margaux. Drink 2024-2034

16

이민우의 보르도 와인 이야기 | 카베르네 소비뇽과 메를로만 알아도...

프랑스 5대 샤토 중 하나인, 샤토 라피트 로칠드의 양조 책임자 에릭 콜러(Eric Kohler)는 김치를 좋아한다. 에릭이 한국에 와본 것은 단 한 번뿐이고 아는 한국 사람이라고 해봐야 나를 포함해 다섯 사람을 넘지 않는다. 그렇다고 그가 한국 음식을 특별히 좋아하는 것도 아닌데 김치는 잘 먹는다. 심지어 에릭은 현지에서도 100만원이 넘는 고급 와인과 김치를 같이 즐긴 적도 있다고 했다. 2000년대 중반, 김치가 보르도 와인 업계의 고민거리가 된 적이 있었다. 중국시장이 지금처럼 성장하기 전에 프랑스 와인 업계 사람들은 한국시장이 프랑스 와인의 미래라고 생각했다. 프랑스 언론들은 심지어 프랑스 정론지인 르몽드(Le Monde)까지 나서 내수가 후퇴하기 시작한 프랑스의 전통 산업을 술 좋아하는 한국 사람들이 구해줄 것으로 보도했다. 그러자 프랑스 사람들은 한국 소비자들의 입맛을 공략하기 위한 다양한 연구를 진행했는데, 그 일환으로 2007년 보르도 대학 양조학과에서는 한국 음식 특히 김치와 가장 잘 어울리는 보르도 와인이 무엇인지에 대해 진지한 세미나를 진행한 적도 있다.

사실 와인을 즐기는 우리나라 사람들 대부분은 와인 안주로 김치가 썩 좋지 않다는 것을 경험으로 알고 있다. 세미나에 참석해서 김치를 처음 맛본 프랑스 와인 생산자들은 김치의 자극적인 맛에 적지 않게 당황했을 것이다. 어쨌든 세미나에 따르면, 김치에 가장 잘 어울리는 와인이 하나 있었다. 보르도 남쪽의 소테른 마을에서 생산하는 달콤한 와인 중 하나로, 당시만 해도 5대 샤토보다 더 비싸게 팔렸고, 현재 루이비통에서 소유하고 운영하는 '샤토 디캬(Chateau d'Yquem)'이 바로 그 와인이다. 샤토 디캬의 풍부하고 달콤한 맛이 김치의 매운 맛을 깨끗하게 해주고 심지어 입안에 좋은 여운마저 남겨 주었기 때문이라고 한다. 아마 한국의 와인 시장이 당시 프랑스 사람들의 바람만큼 커졌다면, 김치가 프랑스 부유층의 고급 디저트로 재탄생했을지도 모르겠지만 불행하게도 우리나라 와인 시장이 그렇게 성장하지는 못했다.

김치가 비록 와인과 잘 어울리지는 않지만 김치는 프랑스 와인과 가장 비슷한 음식이다. 발효 음식이라는 점 그리고 지역마다 특색이 있는 와인과 김치가 있다는 점도 같다. 심지어 우스갯소리로 붉은 김치(적포도주)와 백김치(백포도주)가 있는 것도 비슷하다. 팔도마다 다른 김치의 차이를 만드는 것이 고유의 '젓갈'이라면, 프랑스 와인의 차이를 만드는 것은 바로 '포도품종'이다. 기후가 다르고 토양이 다른 각 지역에서는 그에 적합한 포도를 재배한다. 예를 들자면, 가장 우아한 포도라고 불리는 피노 누아(Pinot Noir)는 추운 지방에서 잘 자라서 북쪽의 샹파뉴(Champagne)나 내륙의 부르그뉴(Bourgogne) 지방에서 재배했을 때 가장 맛있는 와인을 만든다. 반대로 진하고 깊은 맛을 내는 카베르네 소비뇽(Cabernet Sauvignon)과 메를로(Merlot)라는 포도는 남쪽에 위치한 보르도의 따뜻한 기후에서 잘 자란다. 자연적인 이유 외에 역사적인 배경을 갖고 있는 포도도 있다. 프랑스 리옹 남쪽에 있는 론(Rhone) 계곡의 농부들은 시라(Syrah)라는 포도를 많이 재배하는데, 십자군 전쟁에 참여했던 한 기사가 중동에서 가져와 심었다는 전설이 있다.

전 세계의 모든 와인은 이 포도들 중에 단 한 가지만을 사용하거나 아니면 여러 포도를 섞어서, 즉 블렌딩을 하여 만든다. 블렌딩을 한다고 하니 마치 진지한 연금술사의 연구실을 생각할 수 있지만 사실 원시인이 제일 처음 마신 와인도 블렌딩한 와인이었을 것이 분명하다. 동굴 혹은 거주지 앞에 원시적으로 펼쳐 있었던 포도밭에서 어떤 것이 카베르네 소비뇽이고 어떤 것이 피노 누아인지 도저히 구분할 수가 없었을 것이다. 다양한 포도들의 차이를 알게 된 것은 비교적 최근의 일이다. 우선 색깔이 다른 적포도와 청포도의 차이를 제일 먼저 알게 되었을 것이고, 점차 포도가 익는 속도가 빠른 것과 그렇지 않은 것, 병충해에 강한 것과 그렇지 않은 것들을 알게 되었을 것이다. 그리고 유전자 기술이 발달하면서 거꾸로 과거에는 서로 다른 포도라고 알고 있었던 것들이 실제로는 같은 포도라는 것도 알게 되었다. 하지만 오늘날에도 어떤 포도원들은 원시인들과 비슷한 처지에서 와인을 만든다. 같은 포도밭에 다양한 포도가 심어져 있고 한꺼번에 추수하고 모두 섞어서 와인을 만든다. 이렇게 하는 편이 와인을 만들기 훨씬 편하며, 운이 좋으면 할아버지의 할아버지가 만들었다는 전설적인 와인을 똑같이 재현할 수도 있을 것이다. 이렇게 뒤죽박죽이 되어 있는 포도밭에서 서로 다른 포도를 구분하여 따로 양조를 하기 위해서는 충분한 동기 부여가 필요하다. 예를 들자면, 프랑스 부르그뉴에서는 피노 누아만을 가지고 적포도주를 만든다. 원래 부르그뉴 지역은 시토 수도원장이 카톨릭의 유명한 수도원들의 본당이 위치한 곳으로 이 지역의 와인도 수도승들의 노력에 의해 발전했다. 수도승들은 와인이 그리스도의 피라고 믿었으며, 좋은 와인을 만드는 것이 천당에 가는 지름길로 믿었다. 일설에 의하면 이 수도승들은 그리스도의 피에 다른 것이 섞이는 것을 불경하게 생각했으며 그로 인해 부르그뉴 지역에서는 적포도주를 만들 때 피노 누아라는 한 가지 포도 품종만을 사용하게 되었다고 한다.

반면 보르도 와인은 적포도주와 백포도주 모두 2가지 이상의 포도를 블렌딩하여 만드는 것이 일반적이다. 물론 보르도에서 서로 다른 포도들이 한 포도밭에 섞여 있는 경우는 보기 힘들다. 고급 와인을 만들수록 그리고 최근에 조성된 포도밭일수록 서로 다른 포도를 따로따로 심고 양조하여 숙성과정에서 블렌딩을 한다. 최고급 와인을 만들 경우에는 같은 포도 품종이라도 또 다시 포도밭에 따라 따뜻한 포도밭에서 자란 포도, 자갈이 많은 포도밭에서 자란 포도 등을 세밀하게 나누어 각각 서로 다른 환경에서 양조를 하는 경우도 있다. 한 가지 요리를 만들 때에도 각 재료를 따로 손보는 것과 비슷하다. 특정한 포도밭에서 나온 포도가 월등하게 품질이 좋을 경우, 이 포도만 가지고 따로 와인을 만드는데 이런 와인을 '싱글 빈야드' 와인이라고 부른다.

보르도 와인을 만드는 데에는 6개의 적포도와 8개의 청포도를 사용할 수 있지만 실제로 사용하는 것은 각각 2~3가지 정도다. 적포도주를 만들 때는 카베르네 소비뇽(Cabernet Sauvignon), 메를로(Merlot), 카베르네 프랑(Cabernet Franc), 뽀띠 베르도(Petit Verdot), 카르메네르(Carmenere), 말백(Malbec)이 사용된다. 하지만 6개의 포도 중에 뒤의 3개는 사용되지 않거나 사용되더라도 아주 작은 비율로

블렌딩되며 그나마 재배 면적도 점차 작아지고 있다. 최근 들어 재배 농가가 늘어나고 있다고 하지만 대세에 영향을 줄 정도인지는 좀 더 지켜봐야 할 것 같다. 보르도 지역에서 다양한 포도를 사용하게 된 이유는 기후와 병충해를 비롯해 매년 변하는 재배 환경에 적응력이 다른 포도를 사용하여 전체를 잃어버릴 확률을 줄이기 위해서라는 얘기도 있다. 기후 변화에 대한 대응력이 커진 오늘날, 점차 사용되는 포도의 수가 적어지는 것이 설명이 된다. 그렇다고 해도 보르도 와인이 ‘블렌딩의 와인’이라는 점은 변함이 없다. 보르도 지역을 남북으로 관통하는 지롱드강(Gironde)을 중심으로 서쪽에서는 카베르네 소비뇽과 메를로, 동쪽에서는 메를로와 카베르네 프랑을 주로 사용한다. 만화 <신의 물방울>에도 소개된 적이 있는 샤토 보이드 **캉트낙(Chateau Boyd Cantenac)의 소유주 뤼시앙 기유메(Lucien Guillemet)**는 내게 와인의 블렌딩에 대해 다음처럼 이야기한 적이 있다.

“메를로 포도만을 가지고 와인을 만들면 처음 와인을 오픈했을 때 곧바로 향기를 뿜어내기 시작한다. 하지만 5분도 지나지 않아서 그 향기를 잃어버린다. 반대로 카베르네 소비뇽만 가지고 와인을 만들면 처음에는 아무 향기도 보여주지 않지만, 한번 자기의 모습을 보여주기 시작하면 1시간 이상 지속된다. 내가 와인을 만드는 것은 서로 성격이 다른 포도를 사용하여 아름다운 합주곡을 만드는 것과 같다.”

많은 와인 애호가들이 처음 와인을 시작할 때 포도의 이름을 외우고 이해하는 데에 어려움을 겪는다. 하지만 우리가 악기의 이름을 몰라도 록밴드나 오케스트라의 연주를 즐길 수 있는 것처럼 와인의 모든 것들이 ‘조화’와 ‘균형’을 위한 것이라는 원칙만 이해한다면, 한두 가지 포도품종만 알아도 와인의 오케스트라를 즐기는 데에는 아무런 문제가 없다

Extremes in Bordeaux – 2010 vs. 2013 Classed Growth Reds

After soils, climate is the most important factor in determining what a wine will taste like. In the simplest sense, growing seasons with lots of sun produce fruity and full-bodied wines, while cloudier growing seasons produce thinner, earthier wines. Warmer seasons produce higher alcohol but lower acid wines, while cooler years produce just the opposite. First, we can separate climate and weather. Climate is long term, like Florida is humid or Arizona is hot in the summer. The climate is a regions average, with Bordeaux having a mean July temperature of 69 degrees, and 34 inches of rain per year. Bordeaux's coastal location ensures that the climate is both stable and temperate. There are less spring frosts and smaller temperature swings than in the interior. The climate had a huge influence on which grapes were planted in Bordeaux, as it does in every region. Many think of heat as the most important factor for a good vintage in Bordeaux. While this is certainly important, the main contributor for a good to excellent vintage is rain, or rather lack of. The best years have been the driest years, and the poorest years have been the wettest. There are five factors for producing excellent wines:

- 1-An early and rapid flowering to ensure even maturity and yield
- 2-Little rain at berry set
- 3-Adequate leaf canopy to ensure ripeness
- 4-Late heat to bring maturity to late ripening varieties
- 5-No Spring frosts or hail during the growing season

Within the climate, there are variations called weather. Weather is short term, such as frost overnight or rain the next day. Individual events such as frost, rain, heat spikes or hail can have devastating effects on the vines ability to produce grapes. Likewise, fine weather during flowering, and again leading up to harvest leads to yields that will be both high quality and high quantity. The 2010 Vintage 2010 was considered a near perfect year. Spring was dry, but cold weather caused a late bud-break. However, this lost time was made up by a warmer than average April. There were a couple of other hiccups early in the season, such as rain during flowering and a localized hailstorm on May 9th. From July on, the weather was dry and warm. Most Merlot was picked before a series of storms in mid-September. This earlier pick means the wines are fresher with higher acidity. Cabernet would stay on the vine for another month, with great weather returning. Châteaux were able to pick at their leisure. The 2013 Vintage In contrast, 2013 was full of challenges. It started with a wetter than average January. This, coupled with a cool Spring meant the soils stayed cool and bud break was delayed. The vines had a quick window of nice weather in April, but rain was constantly on the horizon. May was the wettest in 20 years, with rain almost every day. This caused widespread coulure (some grapes did not form and bunches are loose and lighter), particularly affecting Merlot. Many thought the worst was over as July and August were warm and dry. Then in late September, a tropical storm brought heavy rains and hot, humid weather. This brought a horrible onset of rot and many grapes were lost, with some Châteaux not making wines at all. There was a race to bring in fruit before the rot set in. Tasting : For this tasting, we focus on the "Classed" Red Wines of the Left Bank of Bordeaux. What are classed wines? At the end of the 18th century, the leading wines from the Medoc were already understood. Napoleon's wars, then the failure of the Bank of Bordeaux, meant that more wines were exported than consumed locally. Merchants became very powerful and began financing the growers. A classification was made official in 1855, ranking Medoc (and Sauternes) vineyards from 1st to 5th growths. This was ordered by Napoleon III for the upcoming Exposition Universelle in Paris. The list was drawn up in a couple of days from a combination of wine broker opinion, and prices the wines fetched in the market. Within the class (first growths for example) wines are categorized by descending prices. There are 5 (4+1) First Growths, 14 Second Growths, 14 Third Growths, 10 Fourth Growths, and 18 Fifth Growths, for a total of 61. What makes the 1855 Classification unique is that it is not a mere ranking of land quality, but of the properties themselves, inevitably including the human element. It is also tied to the Chateau itself, not the vineyards owned by it. The word Château (or brand) hardly appears on the document, but because of it and the riches that followed; owners would be able to build huge country estates. Also remarkable is that the 1855 Classification has remained intact, with only a few minor changes. Only Mouton-Rothschild and Léoville-Barton are still in the same hands. The only major changes have been the addition of Cantemerle soon after the document was finalized, and the 1973 elevation of Mouton-Rothschild from 2nd to 1st growth.

Margaux

Château Boyd-Cantenac 2010 – 4.5

Perhaps a more subdued and delicate nose than its neighbors; a little time in the glass coaxes out flavors of plums, toast, blueberries and mint. Medium bodied with lower alcohol and a very long finish. Elegant and pleasing. More traditional than Brane-Cantenac next door.

Château Boyd-Cantenac 2013 – 3.5

Nose of tomato, plum, earth and bitter chocolate. It is a light, quaffable wine. A great wine for a restaurant as it is ready to drink upon opening. Lighter than the 2010 for sure, so I would rather enjoy this one sooner than later.

07 FÉV
2018

SOURCE : Old Westminster Winery & Vineyard

The Art & Science of Blending Wine

Great wine is the sum of many details. Most people see a simple linear sequence: farming, fermentation, aging, and bottling. But true wine lovers peer deeper into the sequence and see more...

Great wine is realized at the 3-way intersection of art, science, and hard work.

Blending is a medium for creating a wine that is more delicious than the sum of its parts. The reason we blend is to create distinctive wines that are balanced, reflect the vineyard and vintage, and of course, are a pleasure to drink.

In the cellar, our winemaker Lisa Hinton and her talented team are careful to preserve the integrity of each lot of grapes and subsequently the wine to preserve its unique personality. Every barrel of wine is much like a puzzle-piece belonging to a beautiful and nuanced landscape -- a single thread woven throughout a brilliant tapestry.

When we sat down to the blending table this past weekend, there were four of us: Lisa, Ashli, Lucien Guillemet (our enological consultant) and me. Lucien is the winemaker at Chateau Boyd-Cantenac, a Grand Cru Classé Château in the Margaux appellation of Bordeaux, France. He visits Maryland twice a year to taste, deliberate, and blend. His expertise acts as a sounding board -- multiple skilled palates are a key to the successful blending process.

Each year we improve individually and as a team. We build on past experiences. We labor over the nuances. We sweat the details. We seek greatness. We taste and reflect on past vintages in a concerted effort to refine a vision for the next vintage.

Outfitted with a few wine glasses, a pipette, a graduated cylinder -- and a spittoon -- we set out to assemble our Magnum Opus -- our greatest work.

We taste each lot separately and take detailed notes on aromas, flavors, structure, and overall quality. We consider our goals for each blend and start blending a few wines we suspect will "play well together."

We again take detailed notes. We tweak the blend. We ask, "Do you like the direction this wine is going?" We continue to adjust the percentages of each wine in the blend until we find proportions that sing -- it's often quite obvious!

For example, Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot are the usual suspects. These varieties are often blended -- each variety bringing a unique characteristic to the table.

- Cabernet Sauvignon contributes full-bodied wines with generous tannins and acidity that contributes to the wines' aging potential
- Merlot is full-bodied with lush, velvety tannins, plump texture, intense black fruit
- Cabernet Franc contributes finesse and lends a peppery perfume to blends
- Petit Verdot contributes abundant tannin, inky color, and violet and leather aromas to the blend

Blending each of these varieties in just the right proportions is essential to creating truly stunning wines.

The blending process isn't finished until every individual lot has its home in a stunning wine. Rough blends are typically compiled over a few long days.

We then revisit these wines over the ensuing weeks, hypothesize, and make adjustments. We then share finished but-not-yet-bottled blends with our staff, friends, customers, and sommeliers for feedback.

Over the past five years, we have honed our blending skills and are quite proud of this year's results. We can't wait to share the fruits of our labor with you later this spring !

27 JAN
2018

SOURCE : Versio Zinios

Apie investicijas ■ bordo vyn■

Bordo vis dar sudaro svarbiausi■ pasaulio investicinio vyno dal■. Bordo vynas parduodamas iš anksto (en primeur) – pra■jus pusme■iui nuo derliaus nu■mimo. Progos sužinoti, kaip jis atrodo po dvej■ met■ brandinimo statin■se išpilstytas ■ butelius, vyno bendruomen■ nekantriai laukia. VŽ skaitytojams vieniems pirm■j■ pasaulyje – naujausios žinios apie 2015 m. derliaus vyn■.

2015-■j■ ir 2014-■j■ derliaus vyn■ ragauti ■ Medok■, Sotern■ ir Grav■ straipsnio autorius vyko Grand Cru Classes ir Crus Classes de Graves asociacij■ kvietimu.

Bordo kainos auga

Bordo vyno kainos jau dveji metai malonina investuotojus. „Liv-ex Bordeaux 500“ indeksas per t■ laik■ kilo tre■daliu – nuo 236 iki 316, po 15% per metus. Augan■ioje rinkoje randasi galimyb■ labai s■kmingiems pirkiniams. Dažniausiai tai – klasikini■ met■ vynas, anks■iau gav■s kiek mažesn■ ■vertinim■, o perragavus išaišk■ja, koks jis geras.

„Rauzan-Ségla“, „Dauzac“, „Pouget“, „Lascombes“, „Marquis de Terme“, „Brane-Cantenac“ vynai – labai taur■s ir koncentruoti. Puikus antrasis „Gassies de Rauzan-Gassies“. 2014 m. pasisek■ „Boyd-Cantenac“, „Rauzan-Gassies“ ■kiams, daugumoje šio derliaus vyn■ juntamos pikantiškos eukapilpto, baziliko natos.

22 JAN
2018

SOURCE : Thomasvino - Vins & Gastronomie

Bordeaux : les 14 et 15, rive gauche

Quand et comment faut-il apprécier les grands crus de bordeaux ? Le journaliste français Bernard Burtschy permet à un petit groupe de confrères du monde entier de déguster les vins après mise en bouteilles, directement dans la région de production. Ce mois de janvier 2018, la dégustation a porté sur les 2014 et les 2015.

Premier constat : le 2014, sous-coté, après la dégustation en primeurs des 2015, puis des 2016, ravira les amateurs de bordeaux classique, qui aiment la fermeté et la fraîcheur des vins, voire une forme d'austérité qui devrait se fondre avec le temps. Les châteaux ont pu adapter la «formule» suivant les cépages, comme au Château Beychevelle, qui a choisi de diminuer la proportion de cabernet sauvignon en 2014, au profit des merlots, pour rechercher l'équilibre sans dureté sur 2014, et, à l'inverse, un peu plus de fermeté sur 2015.

Car 2015 est plus solaire, plus pulpeux, avec des angles moins marqués. Avec 2016, encensé par la critique en primeurs, il devrait reproduire le binôme 2009 – 2010. Il est intéressant de constater que, dans les meilleurs châteaux, on sert volontiers à table le 2009, beau millésime, avec une certaine puissance, mais déjà abordable et relativement rond.

Mes favoris en 2014 et 2015 Qu'ai-je apprécié, à l'aveugle, dans les millésimes 2014 et 2015 ? Voici, rive gauche, région par région, les GC du classement de 1855 que j'ai le mieux notés :

Margaux 2014, un trio, Brane-Cantenac, Malescot-St-Exupéry et Dauzac, puis D'Issan, Giscours, Rausan-Ségla, Boyd-Cantenac, Cantenac-Brown et Lascombes, en 2015, un quatuor, Rausan-Ségla, Cantenac-Brown, Kirwan, Durfort-Vivens, puis Brane-Cantenac, Boyd-Cantenac, D'Issan, Desmirails et Malescot-St-Exupéry.

15 DÉC
2017

SOURCE : The Telegraph - Lifestyle

The finest food and red wine pairings this Christmas

Jeremy Dixon shares his edit of the best red wines and food pairings to serve this Christmas

Christmas is all about indulging loved ones and going that little bit further to find the finest food and drink for sharing on the day.

To help make your festive period even more special, here is a selection of the best reds, all available from the Tesco finest* range. If you have a decanter, it's worth using it as this will bring out even more wonderful character from these [fantastic wines](#)

Finally, Margaux is Bordeaux at its best – and the one by Tesco finest* is crafted by revered cru classé Château [Boyd-Cantenac](#). Oozing elegance and aromas of blackcurrant and cedar, it's the top pick if you're going the extra mile with the menu and want an equally amazing wine.

15 DÉC
2017

SOURCE : Intravino



The Annual Claret Tasting: panoramica molto ampia sui Bordeaux del 2013. Tutto in centesimi

Tra le tante tradizioni che incrociano Bordeaux e l'Inghilterra c'è anche "The Annual Claret Tasting". Lo scorso 7 Novembre la tradizione si è rinnovata con l'assaggio dell'annata 2013, tenutasi nella appropriatissima sede della Vintners' Hall a Londra, e organizzata dall'Institute of Masters of Wine. Quasi tutti i Cru Classé e i Grand Cru della riva sinistra e destra di Bordeaux erano presenti, come di consueto, inclusi 4 dei 5 Premier Crus Classes (Chateau Latour non partecipa) e i Premier Grand Crus Classé A, Cheval Blanc, Chateau Angelus, e Chateau Yquem, Premier Cru Supérieur. Una delle cose interessanti della presentazione è che i vini possono essere assaggiati allo scoperto, nelle sale principali, e/o alla cieca in una sala separata. Tutti i vini di queste note di assaggio sono stati assaggiati e valutati alla cieca, tranne i Premier Crus Classé e i Premier Grand Crus Classé per i quali non era prevista la possibilità.

Chateau POUGET: 55% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot, 5% Cabernet Franc

Tutta la scatola degli attrezzi dell'Haut Medoc di classe: cassis, scatola di sigari, grafite, tabacco, ecc. Palato snello, di buona progressione, con tannini saporiti. Finale lungo. Austero e rinfrescante. 92

Chateau BOYD-CANTENAC: 66% Cabernet Sauvignon, 29% Merlot, 2% Cabernet Franc, 3% Petit Verdot

Complesso al naso, speziato, note di grafite e cassis. Palato lungo e progressivo, intenso e dinamico, di buona complessità soprattutto nel finale lungo e speziato, con note di scatola di sigari e cassis. Leggero, snello, bilanciato e di beva deliziosa. 90

08 DÉC
2017

SOURCE : Mid Week Wines

Dreaming of a red Christmas

Stage Three of our look at seasonal wines puts the focus on red wines with an eye to Christmas lunch – but most of these selections will work for other festive events too.

Next week will see the turn of dessert wines – along with another seasonal special.

As ever, where pictures are available, click on the image for an enlarged version that should help you locate the wine on a crowded shelf.

Starting with something light

Turkey can be a forgiving dish where the selection of wine can often have more to do with the trimmings than with the meat itself.

Unless those accompaniments are especially hearty, rosé can prove successful as can a light red such as – a favourite style for me – Loire cabernet franc.

Finding a good one can be tricky but, guided the guys on the spot, I have at last found a version that ticks all the right boxes.

For Claret aficionados, what could be a better great value option than a 70:30 merlot and cabernet sauvignon blend from the Third Growth Chateau Boyd Cantenac. I refer to 2013 Finest* Margaux (£20 at Tesco and 13.5%) with its nicely balanced bramble and black cherry fruit with gentle tannin and a nutmeg influenced savoury edge.

30 Nov
2017

SOURCE : DECANTER

Decanter

How the Médoc 2015 classified wines taste now

Médoc 2015 wines tasted and rated

See which Bordeaux 2015 wine gets 100 points as Jane Anson reports on how classified wines from the Médoc 2015 vintage are looking in the bottle, 18 months after they were tasted en primeur.

Médoc 2015 classified wines at a glance

Margaux is the Médoc wine of the vintage

More varied quality in the north of the region

If you're looking at the market and prices, think about Bordeaux 2015 alongside 2014 and 2016 as a trilogy

Château Pouget, Margaux, 4ème Cru Classé, 2015

Full-on burnished vanilla oak, from the 80% new barrels, defines the initial impression. There is clear black fruit character to back it up, and plenty to enjoy, but it does whack things out of balance a little. One to drink over the next eight to 15 years.

POINTS 89

Château Boyd-Cantenac, Margaux, 3ème Cru Classé, 2015

The tannic frame is still tightly held together at this stage, and on the finish there is a punch of impact. It will take its time - the fruit is hiding right now, but it's clearly in there, waiting its turn. This is more austere than some in Margaux, and...

POINTS 91

18 OCT
2017

SOURCE : Australian Wine Reviews

AUSTRALIAN
WINE REVIEW 

Bordeaux 2012 power tasting

I'm in notebook digging mode this week and landed upon my scribbles from this year's Masters of Wine Sydney 2012 Bordeaux tasting.

I make it a habit to go to this every year, as it offers a great way to try a large variety of top-flight Bordeaux from one single vintage in a single tasting. I don't think I'll go again though – \$135 to fight a pack of blokes squabbling over 2nd growths, with bottles emptying within the first 20 minutes so I missed much of the best bottles. A frustrating experience.

Anyway, this year it was the 2012 horizontal; a challenging year for Bordeaux that was punctuated with lots of variability. Not quite as bad as 2011, but definitely some mixed ripeness. Sauternes was the biggest loser in 2012 though, with no d'Yquem produced as an example of the challenges ('11 was a strong Sauternes vintage by contrast). Still, the small lineup I tasted were delightful, though a caveat is that I love Sauternes.

My favourite wines here are the ones I typically like, which you can mark down as personal preference (Montrose for example). Still, plenty of plusher releases this vintage (compared to 2011) and the best wines really are very good.

Wines are broadly arranged in order of region, with notes as written on the day. They're rough notes, and I marked hard. Hopefully they're of some value.

Chateau Boyd-Cantenac 2012

Rather pretty nose – more Franc-ish even. A hint of capsicum and a light touch, the palate silky and smooth, the flow very good. Nice wine. Maybe oak influenced on the finish? Classy. 18/20, 93/100.

25 SEP
2017

SOURCE : Silver Travel Advisor

After golf we drive into the Margaux appellation area, passing by yet more vineyards and imposing chateaux, among them the grandiose Chateau Margaux. But rather than join a big group tour there, Lucius takes me to the smaller 1855 grand cru classé (I said it was complicated...) Chateau Boyd-Cantenac, which has been in the Guillemet family since 1932.

Owner Lucien Guillemet happily gives me a personal guided tour, taking me out into his 17-hectare (42-acre) vineyards as he enthusiastically talks about the area's wines, its terroir and its history. He says the English are very much to thank for Bordeaux becoming as important for wine as it is now. He then gives me a very instructive tasting demonstration, explaining how the wines mature and change colour over time.

Visitors are welcome for tours and tastings, but should get in touch beforehand (contact@boyd-cantenac.fr).

After my short taste of Bordeaux and its surrounding region, I'll be back – with my golf clubs, a corkscrew and an appetite! More information

Greens & Grapes Greens & Grapes is a Bordeaux-based travel expert that organises 'all-in-one' golf, wine and gastronomy holiday packages to Bordeaux and south-west France. They can also put together bespoke holidays with accommodation, from self-catering apartments to luxury hotels.

A four-day golf and wine break in Bordeaux or Saint-Emilion including three nights' accommodation, breakfast, three rounds of golf and one three-course meal in a gastronomic bistro with two visits and wine-tasting at local châteaux in Saint-Emilion and Margaux (one is free exclusively for Silver Travel Advisor members) costs from 595 euros per person. Flights are excluded. Local transport options (car rental and chauffeuring) as well as other activities such as gourmet tours are available from Greens & Grapes. Other packages are available in Les Landes and The Basque Country.

18 SEP
2017

SOURCE : Lideres Mexicanos

Hábitos de compra: la cava de líderes

Una de mis terapias para desestresarme el fin de semana es irme a comprar vinos los viernes al salir de la oficina. No solo es terapéutico en el sentido de que es un proceso de descompresión para llegar a casa más relajado, me da oportunidad de encontrarme con oportunidades fabulosas, que nutren mi cava. Depende de cómo me fue en la semana, me asigno un presupuesto. Si firmamos con un buen cliente y estoy de ánimo, compro tres o cuatro botellas; si no fue una buena semana quizás una solamente.

En varios años con este hábito, he descubierto que los mejores vinos casi siempre están por arriba de los \$450 pesos por botella y que arriba de los \$2,500 pesos el precio no significa mayor calidad, sino más bien menos oferta y más demanda. Debo confesar que mi preferencia de un Balbuena 5 a la de un Chateau Petrus, no vale los \$25,000 pesos de diferencia que hay entre ellos.

Pero hay un rango de entre los \$650 y los \$1,200 pesos en donde vinos españoles, mexicanos, argentinos, franceses, chilenos y australianos tienen inmejorables y exquisitas ofertas, con las que uno puede tomar muy bien.

•**Burdeos 2006:** Después de un invierno frío y húmedo, el verano seco y caliente, muy soleado, dio como resultado vinos musculares, concentrados con frutalidad bastante elegante. Será mejor tomarlos entre 2020 y 2025.

02 *Chateau Boyd-Cantenac Grand Cru Classe 2006*

- **Región:** Margaux
- **Varietal:** Mezcla bordalesa
- **Precio:** \$1,500
- **Aromas:** Fruta madura, especias, pimienta blanca
- **Sabores:** Cerezas, chocolate en polvo, mermelada de ciruela
- **Impresión:** Elegante y maduro
- **Estructura:** Medio cuerpo, muy amplio
- **Con qué beberlo:** Filete en salsa de morillas o pimienta
- **Peculiaridad:** Sedoso
- **Mi calificación:** 94 pts.



15 Sept
2017

SOURCE : GUIDE HACHETTE 2018



CHATEAU BOYD-CANTENAC 2014 **

Un beau terroir de graves siliceuses maigres (17 ha), un encépagement diversifié, intégrant le petit verdot, et une famille aux solides racines médocaines, les Guillemet (propriétaires depuis 1932). Ces derniers ne sacrifient pas aux modes et visent l'équilibre et la finesse dans leurs vins. Un grand cru authentique, créé en 1754 par un négociant de Belfast, conduit depuis 1996 par l'œnologues et agronome Lucien Guillemet. Élu coup de cœur l'an dernier, Boyd reste à la hauteur de sa renommée avec ce millésime au bouquet typé et très expressif, mariant un cassis bien mûr et des épices poivrées à un boisé encore très présent, sur des notes toastées et des évocations de moka. Ample et aromatique en attaque, le palais monte en puissance, dévoilant une charpente de tanins gras et fondus. Un ensemble noble et racé, qui ouvrira avec la garde une place au fruit.

domaines-jure.com

CH. BOYD-CANTENAC 2014 ★★

■ 3^e cru clas. | 33000 | 30 à 50 €

☎ 83 85 86 88 89 90 95 96 97 98 99 00 | 021 | 031 | 041
051 | 061 | 071 | 08 | 10 | 11 | 13 | 14

Un beau terroir de graves siliceuses maigres (17 ha), un encépagement diversifié, intégrant le petit verdot, et une famille aux solides racines médocaines, les Guillemet (propriétaires depuis 1932). Ces derniers ne sacrifient pas aux modes et visent l'équilibre et la finesse dans leurs vins. Un grand cru authentique, créé en 1754 par un négociant de Belfast, conduit depuis 1996 par l'œnologue et agronome Lucien Guillemet.

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○ SCE CH. BOYD-CANTENAC,
11, rte de Jean-Faure, 33460 Cantenac,
tél. 05 57 88 90 82, guillemet.lucien@
wanadoo.fr | r.-v. ○ Famille Guillemet

24 AOÛT
2017

SOURCE : La Revue du Vin de France



Le guide des meilleurs vins de France 2018 est disponible !

Depuis plus de vingt ans, amateurs, vignerons et professionnels guettent la sortie du Guide des meilleurs vins de France, le premier des guides d'auteur sur le sujet édité par La RVF. Il est en vente à partir du 23 août 2017.

Il est enfin en librairie ! Le Guide Vert des meilleurs vins de France 2018 bénéficie d'un palmarès entièrement remis à jour, à la lumière de plusieurs dizaines de séances de dégustation.

Pour noter et déguster cette année près de 6.500 vins, La Revue du vin de France a fait appel à 11 dégustateurs chevronnés et professionnels qui analysent les vins en parfaite indépendance. Il s'agit d'Olivier Poussier, Meilleur sommelier du Monde 2000, Olivier Poels, Pierre Citerne, Caroline Furstoss, Alexis Goujard, Christian Martray, Roberto Petronio, Jean-Emmanuel Simond et Philippe Maurange, rejoints cette année par deux sommeliers reconnus : Romain Iltis, Meilleur sommelier de France 2012 et Meilleur ouvrier de France 2015, et Pierre Vila Palleja, restaurateur.

Vous trouverez ainsi dans cette édition 2018, pas moins de 6.459 vins notés et commentés, les cuvées coups de cœur de nos dégustateurs et un palmarès des 1.120 meilleurs domaines de France.

LES NOUVEAUX ÉTOILÉS DU GUIDE VERT

Chaque année, il y a le jeu des classements et des déclassements. Dans ce nouveau palmarès, deux propriétés se sont hissées au rang suprême de trois étoiles : le magnifique domaine Ganevat dans le Jura et ses vins flamboyants, modèles d'équilibre et de profondeur. Et le château Coutet, à Sauternes, qui rejoint l'élite des meilleurs liquoreux de France.

Et près de trente domaines décrochent quant à eux une deuxième étoile bien méritée. Parmi ceux-ci, les châteaux Batailley, Boyd-Cantenac, Brane-Cantenac, Beauséjour HDL ou le Clos du Marquis à Bordeaux, mais aussi A.R. Lenoble (Champagne) et les domaines Trimbach (Alsace), Albert Grivault (Bourgogne) et Terrebrune (Provence).

Toujours enrichi de nos sélections des meilleures tables, bars à vins et maisons d'hôtes du vignoble, de nos vignerons "coup de cœur" et des cartes des vignobles, cette édition 2018 est plus que jamais un outil indispensable pour sillonner le vignoble et réaliser ses achats !

22 JUL
2017

SOURCE : Green and Grapes

Wine and golf holidays in France are the next big thing

Wine and golf holidays are our favourites. Add Bordeaux to the mix and you have the perfect formula for a dream holiday. The secret is out!

Wine and golf holidays are gaining popularity worldwide, says the wine writer Tom Mullen in a new article on Forbes.com. We were pleased to speak with Tom while he was researching the article. We were able to tell him about our Greens & Grapes service and the work that goes in behind the scenes to create magical wine and golf holidays in France. Tom is an excellent source of news and information on wine in Bordeaux. You can follow him on Twitter or at Vino Voices. It was a great chance to chat to him about what the Bordeaux region offers wine and golf lovers. "We had a group of eight lads who visited," Sylvie said in the article. "Experienced golfers who do a tour every year. They were absolutely blown away by the experience of spending three hours at a vineyard in Margaux. It has to be an unforgettable experience."

In the article we were also able to highlight our personal service and local knowledge. "It's like inviting friends and telling them where to eat. They travel for four days but don't want to waste hours trying to find the right restaurant," said Sylvie. "A [hotel] concierge can put something together for them, but usually the overall organisation is not pro-active. Instead, we give an idea to the client, then listen to what they want."

The best golf courses in south-west France

The Forbes article also showcased many of our favourite golf courses in the Bordeaux region. These include Golf du Medoc (recently voted the best golf course in France), Golf de Lacanau near the Atlantic Ocean, and the wonderful Grand Saint-Emilionnais Golf Club.

The quality of the golf courses within two hours of Bordeaux often surprised visitors as well, Lucius told Tom. We also spoke about some of our partners **Château Boyd-Cantenac in Margaux – a Grand Cru Classé estate** – and Château Troplong Mondot, which produces organic Premier Cru wines using dray horses to plough the vineyard. Finally, our emphasis on fine food and dining and our unique Ryder Cup package were also featured. We can help you arrange your dream wine and golf holiday. Why not get in touch today?

The Growing Lure Of Golf And Wine Vacations

Sylvie McPhilemy spent summers growing up near the Bay of Arcachon in southwest France. In 1987 she visited Belfast in Ireland and met her future husband Lucius. After living in Paris where he worked as a financial controller, they moved to Bordeaux city with their children and founded a new business based on melding two aspects of their own cultures: golfing and wine tours.

“Golfers are people who generally enjoy a lifestyle with good eating and drinking,” Sylvie explained. “L’art de vivre [art of life], as they say. I’m a marketer. When you look at what’s on offer in this beautiful Bordeaux area, the tour operators say ‘come to Bordeaux’ but they don’t offer much else.”

After recognizing an opportunity, she and Lucius founded Greens & Grapes. Living in Bordeaux they now prepare custom packages for clients who typically want to golf during mornings and visit wine chateaux in the afternoons. Because most of their clients are from the British Isles they partnered with the U.K. Times Magazine to discount golf tours.

“People come for golf, then may want to visit a wine chateau,” Sylvie explained. “A concierge can put something together for them, but usually the overall organization is not pro-active. Instead, we give an idea to the client, then listen to what they want.”

Many clients appear to be golf fanatics more than wine aficionados on arrival, but often find that the combined package modifies their interests.

“We had a group of eight lads who visited,” said Sylvie. “Experienced golfers who do a tour every year. They were absolutely blown away by the experience of spending three hours at a vineyard in Margaux.”

“It has to be an unforgettable experience,” she emphasized. To help facilitate this they provide a chauffeur service and organize trips to locations where they have personal contacts. “It’s like inviting friends and telling them where to eat. They travel for four days but don’t want to waste hours trying to find the right restaurant.”

An avid golfer, Lucius considers Bordeaux fairways as unexpected gems. “There are excellent courses here within two hours of driving, and visitors are often surprised by their quality.”

These courses include Golf du Médoc. Located in wine country forty minutes north of Bordeaux city, this was classified by World Travel Awards as the best golf resort in France, while Golf World voted its course as being within the top 10 in Europe. Other contenders include Golf de Lacanau located in a pine forest by the Atlantic Ocean. After sinking final putts at one of the regional courses, **visitors may travel to the 42-acre (17-hectare) Château Boyd-Cantenac in Margaux to sample Grand Cru Classé wines.**

Further east, golfers can tee-off at the Grand Saint-Emilionnais Golf Club. This five-star set of links—designed by U.S. golf architect Tom Doak—is surrounded by oaks and ancient châteaux only six miles (10 kilometers) outside the famed wine village of Saint-Emilion. After the game, visitors can taste merlot dominant, organic Premier Cru wines at Château Troplong Mondot—where dray horses rather than tractors plow the vineyard.

Catering golf and wine tours can include unique challenges. Some golfers want to visit only renowned wine châteaux, while others prefer to visit those close to a golf club. Regardless, it is better when the host and winemaker have a personal connection. Clients can also be quite particular. “Golfers?” said Sylvie. “You don’t want to tell them to rush.” Large groups also create a particular challenge. “In Saint-Émilion we like to stay at Château Troplong Mondot. But they only have five rooms. Price is not the issue as much as availability, so the number of people is a limiting factor.”

Visits include at least one special meal. Though Michelin starred restaurants are available within wine country, many other dining venues offer a more unique local experience with excellent fare. The restaurant at Troplong Mondot, for example, includes such specialties as wild pollack or roasted pigeon breast with grilled pistachios.

The Bordeaux community has generally been supportive of the couple's efforts. One reason is that the Ryder Cup will come to France in less than two years. "That will put France on the map for golfing," Lucius stated. "It's the U.S. versus Europe—a big thing."

The combination of wine and golf tours is gaining traction worldwide.

An alternative to capping a round of golf with a winery visit is to combine both at the same locale. "Our golf rounds and visitors generally increase each year," said Ryno Bernardo, Golf Club Manager for the Devonvale Golf & Wine Estate in Koelenhof, near South Africa's Stellenbosch wine country. Most visitors are Europeans from Germany and the U.K. who relish a course with lakes, wandering antelope and views of distant Table Mountain.

"Visitors play golf early in the morning before the summer heat and wind, followed by a visit to the neighboring wine farm for lunch," Bernardo added. There they can duck below shade and taste glasses of rich syrah and cabernet sauvignon wines.

Signature problems in this region include geography: radical droughts in the Western Cape have resulted in golf clubs having to monitor their specific daily water usage.

Maura Nolan, owner of Irish Links Tours and Travel as well as Safari Golf Tours based in Connecticut in the U.S. has noticed the increased interest in their custom designed golf and wine tours, both to South Africa's Western Cape as well as to the French cities of Paris and Bordeaux. She believes one reason is due to the current quality of South African wines and wineries.

"There's a bigger interest and it's a greater experience," she said. "The wineries have all stepped up their tours as well."

For those who want to visit multiple locales in South Africa, organizations such as PerryGolf can organize games at the signature Jack Nicklaus golf course of Pearl Valley in the Paarl region, followed by a visit to Stellenbosch wineries such as the Lanzerac Wine Estate.

In the U.S., Greg Anderson owns California based GolfVino, which organizes golfing trips and wine tours from Santa Barbara northward to Napa Valley. Anderson has the distinction of being both a PGA Professional and a sommelier. After working with Kendall-Jackson winery as their golf director and golf concierge, he set up his own business.

The uniqueness of his tours has caused demand to increase. "The challenges of the golf and wine combination is the ability to pair a 100-point wine visit with a five-star golf experience," he explained. His tours might include time on the links at Sonoma Golf Club followed by a wine and cheese pairing at Matanzas Creek Winery, or a blending seminar at Ravenswood Winery. Slightly south, in Monterey County, "Pebble Beach Golf Links stands out as the primary attraction, but the wine region is also spectacular," he added. "It's a must visit while in California."

Three-quarters of Anderson's visitors are primarily golfers, many with a keen interest in wine. Those who do not golf often relax at a spa while their friends roam the fairways. He noticed how his trips often change the attitude of visitors. "The wine education often converts guests to be more wine savvy," he explained.

Taking a recent international trip encouraged Anderson to experiment with overseas options. He is now organizing a golf and wine package within New Zealand for January of 2018, during the grape harvest.

Though he lives in a golf and wine haven in California, he respects the attractions down-under. "New Zealand is considered the best place in the world for enjoying the perfect pairing of golf and wine," he admitted.

Whether from an Irish golfer who moved to France or an American golf sommelier eager to pitch and putt in the southern hemisphere, the input from these entrepreneurs highlights a growing trend we can expect to see more of: the rising popularity of personalized golf and wine travel packages.

17 MAI
2017

Margaux

Boyd-Cantenac 3^e CC

Voir commentaire Pouget, même propriétaire. 75 % cabernet-sauvignon, 11 % merlot, 7 % petit-verdot, 7 % cabernet franc.

17 - Nez fruits noirs, un peu toasté, bouche juteuse, fraîche, longue, précise, réglissée en finale, élégant, finale serrée, allongée.

O = 2022 **G** = 20

Pouget 4^e CC

Lucien Guillemet, propriétaire : « *Je craignais que le cycle prenne du retard. Tous les sols ne supportent pas la sécheresse de la même manière. Les sables, s'il y a des enracinements profonds, ça va, mais les plantiers, les jeunes vignes, ont souffert. Malgré cette fin d'été sèche, il n'y a pas d'alcool fantastique, car il y a eu des blocages dans la montée des sucres. Une fin de maturation normale, les vendanges ont battu des records de longueur : du 29 septembre jusqu'au 26 octobre. On a toujours pas mal d'acidité ici, car on s'est tenus toujours à l'écart de la potasse quand c'était la mode d'en répandre partout.* » 64 % cabernet-sauvignon, 21 % merlot, le reste réparti entre petit-verdot et cabernet franc.

16 - Fruits noirs, mûre, prune, bouche ronde, moelleuse, tendue, finale resserrée

O = 2022 **G** = 20

Le Point

Bordeaux

le millésime
2016



Le guide
de Jacques Dupont

En exclusivité, des prix primeurs garantis par les propriétés :
818 vins sélectionnés dont 181 à moins de 10 euros

Le Point n° 2332 du 18 mai 2017 - Ne peut être vendu séparément

Primeurs 2016 bei Gazzar: sehr homogene Qualitäten auf hohem Niveau.

Nach den positiven Eindrücken welche wir von den Primeur-Verkostungen in Bordeaux vom Jahrgang 2016 mit nach Hause nehmen konnten (wir berichteten über die Rive Gauche, die Rive Droite, Ch. La Vôte sowie einige Sauternes), liessen wir uns die Chance nicht entgehen, bei der jährlich von der Firma Gazzar veranstalteten Primeur-Probe, einige weitere Fassmuster aus 2016 zu verkosten.

Die Spatzen piffen es bereits lauthals von den Dächern: 2016 war in der Region Bordeaux ein aussergewöhnliches Jahr. Die Kritiker überschlugen sich mit Superlativen und die Weinmacher sprachen - wie so oft - vom grössten Jahrgang aller Zeiten. Bis Mai/Juni des Jahres 2016 standen die Vorzeichen noch nicht so gut, das überraschend schöne Wetter in der Blütezeit begünstigte dann aber eine ausgezeichnete Befruchtung und eine homogene Blütenbildung. Der Sommer war heiss und sehr trocken. Gerade rechtzeitig vor der Ernte kamen die lange ersehnten Regenfälle, so dass die ersten Experten bereits im Herbst von einem einzigartigen Jahr, ja wahrscheinlich dem Besten Jahr der Geschichte sprachen. Nun, wir kennen das zur Genüge, denn die Château-Besitzer müssen Millionen von produzierten Flaschen verkaufen, und zwar in guten bis sehr guten Jahren (wie 2014), ausgezeichneten Jahren (wie 2016) aber auch in schwierigeren Jahren, wie z.B. 2013, in welchem trotzdem sehr viele, jung gut zu trinkende Weine entstanden sind.

Weiter ist festzustellen, dass sich die Qualitäten in Bordeaux stetig verbessern. Der Einsatz von Chemie im Rebberg ist konstant rückläufig (sehr erfreulich!), die Kellertechniken haben einen technologischen Höchststand erreicht und das Bewusstsein für "volksnahe Weine" mit moderaterer Extraktion und bekömmlicheren Alkoholwerten ist wieder in den Vordergrund gerückt.

Wie dem auch sei, das vvWine Team reiste am Donnerstag, den 11. Mai nach Lausanne, um sich ein weiteres Bild des Jahrgangs 2016 zu machen. Die Firma Gazzar veranstaltet jedes Jahr, abwechselnd in Lausanne und Zürich, eine grosse Verkostung mit den aktuellen Bordeaux-Fassmustern. Einige der renommiertesten Häusern sind anwesend und man erhält so in kurzer Zeit einen grossartigen Einblick in den vorgestellten Jahrgang vom Cru Bourgeois bis hin zum 2eme Cru Classé.

Uns wurde auch dieses Jahr ein Tisch zur Verfügung gestellt, an welchem wir in grösstmöglicher Ruhe die vielen Weinmuster verkosten konnten. An dieser Stelle einen herzlichen Dank an Daniel Gazzar! Nun, das mit der grösstmöglichen Ruhe war dieses Jahr so eine Sache. Dass 2016 ein ausgezeichneter und einzigartiger Jahrgang sei, hat sich anscheinend herumgesprochen und so lockte dieser Event über 600 weininteressierte Menschen nach Lausanne, wo sich der eigentlich grosszügige Saal im Hotel Palace innerhalb kürzester Zeit füllte, und man sich eher wie in einem kleinen Vorzimmer fühlte.

Dementsprechend waren wir gezwungen unseren Laptop, unseren Spucknapf und uns selber regelrecht zu verbarrikadieren, um nicht angerempelt zu werden (was für Verkostungs-Notizen durchaus verheerend sein kann, wenn sich der Spucknapf neben dem Laptop befindet). Wir haben uns aber wacker geschlagen.

Auf den folgenden Zeilen sind die Verkostungsnotizen von Adrian van Velsen zusammengefasst, ergänzt durch Fotos von Simon Maissen. Die Weine zeigten sich in der Mehrheit erstaunlich zugänglich, mit schöner Frische, Eleganz und moderatem Alkoholgehalt. Sowohl in den links- als auch rechtsufrigen Appellationen wurden sehr homogene Qualitäten produziert. Einzig die Appellation Margaux scheint für einmal etwas unregelmässige Qualitäten hervorgebracht zu haben, was aber nicht heissen will, dass man 2016 in Margaux keine guten Weine findet, im Gegenteil! Was das Reifepotential der Weine angeht, würden wir den Jahrgang 2016 als sehr langlebig einschätzen. Er dürfte kurz nach der Arrivage eine längere Verschlussphase durchmachen und gerade für die Gastronomie nicht einfach sein. Wer aber 10-15 Jahre Zeit hat, auf die 2016er im gereiften Zustand zu warten, dürfte belohnt werden. Stilistisch würden wir 2016 irgendwo zwischen 1996, 2000 und 1986 anzusiedeln, wobei es im Gegensatz zu 1986 praktisch keine "harten" Weine produziert worden sind und somit auch keine Gefahr des Austrocknen besteht. Da sämtliche Rot-Weine über eine dichte, bordeauxrote Farbe mit violetten Reflexen verfügen, verzichten wir darauf, die Farbe jedes Mal neu zu erwähnen. Die Notizen sind nach Appellationen sortiert und danach in alphabetischer Reihenfolge geordnet.

Margaux: gut aber nicht gleich homogen wie andere Appellationen.

2016, Château Boyd Cantenac, Margaux (Bordeaux Blend): Neuholzbetonte Nase, dahinter Kräuter, Himbeerconfiture, getrocknete Blumen, Stroh, sehr gute Komplexität. Sehr straffer Gaumen, ein Konzentrat an Frucht, massiv Gerbstoff, markante Säure, dicht, männlich, strukturiert, spannungsvoll, zeigt viel Würze, ist noch ungestüm, jugendlich, ja fast wild, im Abgang charaktervoll und von ausgezeichneter Länge. Keine einfacher Zeitpunkt aber ein sehr gelungener Boyd Cantenac. 2025-2045+. 18.5 vvPunkte (93/100)

2016, Château Pouget, Margaux (Bordeaux Blend): Noble, noch etwas zurückhaltende Nase, Himbeeren, Rauch, Teer, zeigt Spannung, will gefunden werden, noch sehr verschlossen aber komplex und tief. Straffer Gaumen, präzise Frucht, wieder viele Himbeeren, dazu Kirschen, die Gerbstoffe sind fein, wie aus dem Stein gemeisselt, aromatisch noch sehr verschlossen aber mit Potential, im Abgang von sehr guter Länge, kein einfacher Zeitpunkt aber hier schlummert ein spannender Margaux vor sich hin. Hat deutlich Luft nach Oben. 2025-2045+. 18.5+ vvPunkte (92+/100)

09 MAI
2017

SOURCE : Le Point
Primeurs 2016



Bordeaux primeurs 2016, pour mieux choisir !

À l'heure où le voile commence à se lever sur les prix des bordeaux primeurs 2016, nos meilleures notes en avant première.

Durant un mois, nous avons dégusté les vins du millésime 2016 dans l'ensemble des appellations du vignoble bordelais. En attendant la sortie du dossier complet à paraître dans le numéro du Point du 18 mai et sur le site un peu plus tard, nous publions nos meilleures notes.

Margaux

Boyd Cantenac 17

Pouget 16

24 AVR
2017

SOURCE : Yves Beck - Beckustator

TAGS : Primeurs 2016

Bordeaux 2016 : vingt coups de coeur de Yves Beck

Après avoir dégusté plus de 1000 échantillons avant, pendant et après la campagne Primeurs Bordeaux 2016, yvesbeck.vin publie ses première notes.

Ci-après vous trouverez 20 coups de coeur; les conditions pour un coup de coeur sont simples : le vin doit être accessible à un large groupe d'amateurs de vin et avoir fait vibrer le verre et le coeur du dégustateur ■

Le Top 100 des Bordeaux 2016 est également disponible en ligne et est réservé aux abonnés. Vous pouvez découvrir les notes, les commentaires et les reportages de yvesbeck.vin en vous abonnant pour la modique somme de €79,00 par année. Il existe différents types d'abonnements (particuliers, cavistes, vigneron). Ne manquez pas de regarder quel type d'abonnement vous convient. En général, pour les particuliers, l'abonnement de base correspond aux besoins du passionné et de l'amateur éclairé! Vous pouvez consulter les différents types d'accès en cliquant ici

L'ensemble des notes et commentaires (plus de 600 Bordeaux 2016) sera publié d'ici le dimanche 23 avril 2017 et sera accessible aux abonnés.

LES COUPS DE COEUR DE YVES BECK

Ch. Boyd Cantenac : 93–94/100

24 AVR
2017

SOURCE : B My Bordeaux

TAGS : Primeurs 2016

2016 Primeur Margaux

2016 Château Boyd-Cantenac Ruby. Blackberries, raspberries, some vanilla nose. Fresh acidity, ripe tannins, fresh, fruity, red berries and spices, anise. 89-91

2016 Château Pouget Ruby. Blackberries, anise, fruity, ripe nose, rich even. Fresh acidity, ripe tannins, blackberries, ripe, intense and extracted. 86-89

20 AVR
2017

SOURCE : The Wine Cellar Insider

2016 Margaux Tasting Notes, Ratings, for all the best wines to buy

Since 2014, the Margaux appellation has been locked into a see-saw battle with St. Estephe , its neighbor to the far north, for the top spot, in the high-end Bordeaux sweepstakes. Margaux, which clearly won the prize in 2015 was not quite as lucky this year. While 2016 Margaux is not at that same level of quality, there are several stunning 2016 Margaux wines. Generally speaking, and we all know how far generalities get you, in many cases, 2016 Margaux differs more as a matter of style with 2015, than overall quality. While 2015 produced wines of opulence and sensuality, 2016 Margaux is focused on precision, purity and freshness. Alcohol levels are lower, and acidities are higher with 2016 Margaux as well. What is important to note with 2016 Margaux is that you find great wines at all levels from the top 1855 Classified Growths to Cru Bourgeois growers as well.

Margaux is a large appellation in the Medoc , with 1,355 hectares under vine. The size of the Left Bank region goes hand in hand with a naturally diverse array of terroirs. The diversity of soils perforce leads to a lack of homogeneity in the wines. The vineyards with the terroir able to drain the water from the torrential rains, making the region the wettest in decades. We're talking 600-700 mm of water! The terroir was required to handle double duty as the almost, 6 months of rain was followed by one of the longest, dry periods with no rain seen in the region in decades! Add to that, the vintage was running quite late, and it's easy to see what the growers and vineyards were up against. Margaux, which has a slightly, warmer, micro-climate usually competes their harvest a few days earlier than its neighbors to the north. But that was not always the case with 2016 Margaux as some growers did not finish picking until October 18, making this one of the longest harvests in the history of the Margaux appellation. For details on the growing season and harvest report: 2016 Bordeaux Harvest and Growing Season Report

This is the fourth in a series of reports that cover the best 600 wines from the 2016 Bordeaux vintage. It remains my goal to publish a new article per day, covering all the different appellations. Tomorrow we'll cover the Pauillac appellation, if all goes well.

2016 Margaux Tasting Notes, Ratings

2016 Boyd Cantenac – Fresh with dark red berries, smoke, earth and forest floor notes, this wine has firm tannins, which need at least five years to further soften and develop. 90 – 92 Pts

2016 Pouget – A fresh, crisp, medium-bodied wine with a plummy character and an emphasis on bright, red fruits, earth and tobacco. 89 – 91 Pts

10 MAR
2017

SOURCE : JancisRobinson.com

Autres Millésimes, Degustation, Mars 2017

Jancis Robinson
JancisRobinson.com

Bordeaux 2005 12 years on - left bank

See also my reports on the whites and right bank reds in this retrospective blind comparative of the most significant wines of the 2005 Bordeaux vintage. Bordeaux 2005 – winners and losers provides an overview, to be published tomorrow.

The 2005s of the left bank were in general more appreciated by our group of 18 tasters from in and around the UK wine business than those of the right bank. As usual. They are classicists, after all.

Calon Ségur and Montrose were my stars of the St-Estèphes, with Meyney doing very well considering the price.

The Pauillacs in this blind tasting were pretty impressive. There was lots of structure but enough ripe Cabernet fruit in most of them to carry this through to a fine old age. I found myself, again, more enthusiastic than usual about Lynch Moussas – not in general an over-performer, and Cos Labory. And the top names were really very convincing, even if distinctly dry rather than sweet (contrasting with the sometimes too obvious sweetness of the lesser St-Émilions).

The St-Julien were a very solid bunch, in every sense of the word. Truly sincere with not a winemaking trick in evidence. Some of the lesser Margaux were a bit chunky, as though they were trying to be right bank wines rather than perfumed marvels reveling in Margaux's special silky quality, but the second wines – Ségla, Pavillon Rouge de Ch Margaux and Alter Ego de Ch Palmer – showed particularly well here, perhaps because second wines are designed to show well at 12 years in a vintage as tannic as 2005 whereas it's a bit early for the grands vins.

The Pessac-Léognan reds were generally the most approachable of these communes, with La Mission Haut-Brion being the popular favourite of the firsts and near-firsts.

Do please bear in mind when looking at my comments, scores and drinking windows that they are all as written when I didn't have a clue which wine I was tasting. It's possible that some of these wines will last a lot longer than I have suggested, particularly in view of the high tannin levels and relatively enthusiastic extraction regimes practised in 2005.



[Ch Boyd-Cantenac 2005 Margaux](#)

Tasted blind. Mid crimson. Lifted nose. Big and round and evolved on the palate. Not that ambitious but a very nice wine to enjoy already. Drink 2013-2026

16.5

10 MAR
2017

SOURCE : Perswijn

Margaux



Boyd Cantenac
16.5 pnt
kersen en cassis, vanille, verleiding, zacht
en weelderig, mooi gepolijst en afgerond



Pouget 16.5 pnt
fijn en klassiek, vleugje paprika, mooi
elegant en sappig, fijne tannine, mooie
zuren



Antoine Pouget 15.5 pnt
kersen en bessen, vanille,
zacht en elegant, lichtvoetig,
fijne zuren, rijpe tannine

09 MAR
2017

SOURCE : Decanter

Decanter

Anson: What to look for in Bordeaux 2016

Jane Anson looks at what's new and highlights some things to look out for during Bordeaux 2016 en primeur season, including yields and how much of the harvest is considered good enough for 'first wines'.

Okay, so this might be a little bit of background research for me before starting tasting through the Bordeaux 2016 en primeur wines, but there is plenty of interesting information to bear in mind ahead of tasting the new vintage. And as ever the detail and background clues are essential to forming an accurate idea of what is hype and what should be taken seriously.

Yields

Big. According to the CIVB figures, Margaux, Pauillac, St-Estèphe, St-Emilion Grand Cru and Pomerol have all seen their highest yields since 2006, and Pessac Léognan its second highest.

Percentage First Wines

Always a good indication of how successful a vintage is. Château Palmer is at 65% 'first wine' for 2016 blend, the highest ever. Château Lagrange is at 50% first wine, which is again its highest since the Suntory group became owners in 1983 (they say 'until now the percentage of Fiefs de Lagrange has always been higher, but in 2016 many plots planted in 1985 have reached maturity, which together with the exceptional quality of the vintage and the regime of intra-plot selection that we began a few years ago, means we can increase the amount of First Wine').

Generally speaking, though, although there is more wine this year, as a percentage things are not that different from 2015 or 2014, both relatively good vintages also. Clearly first wine percentages are way up from 2013 – Smith Haut Lafitte, as an example, is at between 40 and 50% first wine in 2016, compared to 30% in 2013.

Oh, and for those of us who were missing it, Petit Cheval is back for the 2016 vintage.

Petit Verdot

Some old cellar hands have never seen such concentration in this grape

I keep hearing how good the Petit Verdot is in 2016, and further proof arrived this week when Château Belle-Vue in AOC Médoc announced that it is producing a 100% Petit Verdot wine for the first time. They have a high proportion of Petit Verdot normally across their three properties, with 10% in Gironville, 20% in Belle-Vue and a full 50% in BOLAIRE, but this new cuvée is made from old vines planted in 1936, 1940 and 1950, and winemaker Vincent Bache Gabrielsen has aged this cuvee in oak barrels from Hungary and Austria rather than the more usual French. Consultant Antoine Medeville confirmed this, saying that the concentration in Petit Verdot was exceptional and that he had spoken with some old cellar hands who said they never had such concentration in this grape.

Expect properties with high proportions of Petit Verdot in their vines (so La Lagune, Boyd-Cantenac, Leoville-Poyferré, Kirwan, Marquis d'Alesme and Marquis de Terme to name a few) to be feeling happy.

Of the First Growths, in case you were wondering, Margaux has the highest percentage of Petit Verdot.

Whole bunch pressing: It is gathering weight

I spoke about this last year and it is gathering weight (if you'll excuse the pun), especially because hot years can benefit from the structure and acidity added by this method of vinification. Château Carmes Haut-Brion is still a big proponent, but add to the list Château Rouget in Pomerol, who this year has used 1/3 whole bunch in its vinification.

02 MAR
2017

SOURCE : The Taste



Wine Geese and Beyond: Irish Diaspora Excelling in the World's Top Wine Regions

Ireland's Wine Geese is derived from the flight of the Wild Geese, when 14,000 Catholic Jacobite soldiers fled Ireland for France for political and economic reasons after their defeat at the 1690 Battle of the Boyne and the Treaty of Limerick in 1691.

They had supported England's Catholic King James against the victorious Protestant Dutch Prince William of Orange who vied for the monarchy in England. Following punitive banishments and land confiscations, two more waves of emigrants left Ireland's shores for Bordeaux and Nantes in France in 1715 and 1745. Some traveled on French ships smuggling wine into the west coast of Ireland and listed on the ships' manifests as "wild geese".

Many soldiers and their immediate descendants flourished as merchants, traders and later owning properties, estates and vineyards around the city's port of Bordeaux. Ireland was no stranger to Bordeaux wines. In 1739, while England imported 1,000 tons of the region's wine and Scotland 2,500 tons, Ireland imported 4,000 tons, possibly because Scotland and Ireland imposed much lower duties than England.

Fourteen Chateaux' vineyards in Bordeaux bear an Irish name including Phelan-Segur, **Boyd-Cantenac**, Leoville-Barton, Langoa-Barton, Kirwan, MacCarthy-Moula, Lynch-Bages, Pontac-Lynch, Lynch-Moussas, Dillon and Clarke.

Many more vineyards had an Irish owner or connection, Ducru-Beaucaillou and Lascombes by William Johnson, Dauzac the birthplace of Thomas Michael's Lynch's son, the Count Jean Baptiste Lynch, Mayor of Bordeaux. Hennessy distilled wine into brandy at Cognac and it remains a premium brand well over 200 years later.

The Irish were amongst the most innovative and creative pioneers of viticulture in Bordeaux in the 18th century. Other regions saw the high profile presence of the Irish Wine Geese. MacMahon owned vineyard in Burgundy, the Domaine du Duc de Magenta and he was elected President of France 1873-75 and again in 1875-1879.

Today, the Irish influence on vineyards globally continues the pioneering tradition. The following is a list of wines and wineries with an Irish connection...

Morsels Singapore – a small new restaurant in Dempsey

Morsels Singapore is a new small restaurant in Dempsey Hill serving small bites. According to their website, “The 40-seater restaurant founded and run by Chef-Owner Petrina Loh since 2013 serves wildly creative fusion dishes which are ingredient-driven.” Morsels was previously located in Little India and moved to their current location in Dempsey in January 2017. The description about the restaurant with wildly creative dishes intrigued us. The no-corkage day BYO on Tuesdays sealed the deal for us. We headed to Dempsey Hill, bottle in hand.

Morsels Singapore is indeed very small. It occupies this little white building behind Long Beach restaurant. With only a small signboard and the wooden doors all closed, one could hardly notice that a restaurant was in operation. Only the congratulatory floral arrangements provided a clue that something was happening inside this building.

The inside of Morsels Singapore is more beautiful than its exterior. It does look barnyard like, with its choice of rustic furnishing and the exposed roof struts. It is a bit of a squeeze to fit 40 in this space but at least it has atmosphere and is quite unlike other restaurants in Singapore.

Morsels Singapore Lunch Menu

During lunch at Morsels, there is a choice of a weekly noodle set (\$25), the lunch omakase (\$40) and the ala carte menu. The noodle set that was served on that day was the wild Sri Lanka tiger prawn noodles. We opted for a lunch noodle set and a few items from the ala carte menu.

The noodle set lunch was a two course affair. The appetiser was a combination of a small salad and a toast with brie cheese. The appetiser was delicious. The toast in particular was crisp and light.

The main course of the lunch set was this bowl of prawn noodles. Somewhat like our usual prawn noodles at hawker centres, but with sweetness and a more refined taste. It was not bad but we would have liked it more without the sweetness. The best part of this dish was the onsen egg which was perfectly done. The prawns were tasty but over-cooked.

Now we show you the items we ordered from the ala carte menu. The devilled egg (\$4.50 each) had quite a bit of toppings that combined to make it a delightful morsel. We can't identify all the ingredients but according to the menu it contained crabmeat and duck prosciutto. A very enjoyable but tiny dish. We could each eat five of this.

The mushroom toast (\$5 each) was another small but yummy morsel. Like the egg, two bites and its gone leaving you wanting more.

Next was the Snake River Farm Kurobuta Char Siew (\$24) which was served in a larger portion but still small, almost like an appetiser in a conventional restaurant. These slices of char siew were garnished with a mix of sauces, vegetables and pickles. How does this compare with the common char siew? We like the flavour and texture of this pork. The grain of the meat was smooth and even. No fatty bits and yet not dry. The sauces added an unusual twist. But we miss the charred edges of the common variety.

The final dish was listed under the Morsels' Classics part of the menu. The charred house-poached octopus (\$28) was squid ink risotto dish topped with nice pieces of octopus. This was the best dish of the day. The squid ink risotto had a rich complex taste. The octopus was tender and well prepared. It was also the most substantial dish that day.

Our wine for lunch was a rather elderly 1995 Chateau Boyd Cantenac. Fully matured and ready to drink soon after opening. We applaud the move by Morsels to have no corkage BYO on Tuesday. As many restaurants have quiet weekdays, this is an added attraction for us to visit. Their normal corkage policy on other days is \$45 or “one for one”.

Overall, it was an enjoyable lunch at Morsels Singapore in Dempsey. The restaurant menu was certainly interesting. Two words best describe the dishes we tried that day at Morsels – delicious and small! Be prepared to order more items than you are used to. With hindsight, we would probably have been better off ordering the \$40 omakase menu.

09 FÉV
2017

SOURCE : Thomasvino - Vins & Gastronomie

Bordeaux 2014 en bouteille: la Rive gauche sous la loupe

Début janvier 2017, j'ai eu le privilège de faire partie d'un petit groupe de journalistes européens et asiatiques, conduit par Bernard Bürtschy, à Bordeaux. Nous avons pu déguster tous les grands crus classés 1855 en bouteille. La dégustation s'est faite à l'aveugle, sauf pour les Pauillac, les premiers crus et certains deuxièmes crus. Nous avons également dégusté des seconds vins.

Ci-dessous, région par région, mes vins préférés. Les 1ers grands crus, dégustés directement au chai du château, sont hors concours, mes autres préférés notés sur le bon vieux système des étoiles, de * à ***. Lire en complément, Sauternes et Barsac, Graves blanc et Saint-Emilion 2014.

Textes : Pierre Thomas



Margaux
Château Boyd-Cantenac 2014

Nez assez ouvert, toasté et de pruneau frais; attaque fraîche; notes de cacao, de chocolat, de cerises au marasquin; tanins fermes mais bien enveloppés; joli vin élégant. ***



Margaux
Antoine Pouget 2014

Nez un peu réduit, masqué, voire animal, attaque agréable, finale un peu verte et tanins fermes, plus frais en bouche qu'au nez, déjà des touches de cuir et de tabac. **

23 JAN
2017

SOURCE : Kloster Bar Wine Blog

Chateau Boyd-Cantenac, Bordeaux

Left bank Bordeaux exhibiting classic Cabernet Sauvignon characteristics. Black currant, earthy forest floor, tobacco finish. Chateau Boyd-Cantenac is classified as a 3rd Cru in Bordeaux, which I found at great value in the Paris Duty Free.

29 JAN
2017

SOURCE : Hogshead – A Wine Blog



A mix of vintages 82, 78, 69, and 62

Over this winter I tried a few odd bottles of old Bordeaux, this post reflecting the lesser of them. The 1982 Chateau d'Issan, Margaux bore good fill and color but the corrosion on the capsule indicated a problem. Old seepage was confirmed by cutting the capsule but the wine itself was good shape, though fresh with sweet fruit, it is a wine that should be drunk up. I did not expect much of the 1978 Chateau Labegorce-Zede, Margaux. I opened it because it is a wine I drunk with my mom in the mid 1990s. We bought a bottle along with cheese, charcuterie, and bread to eat at a picnic in sight of the Clifton Suspension Bridge off of Sion Hill in Bristol.

Of great surprise are several bottles from the miserable Bordeaux vintage of 1969. Michael Broadbent does not even award the vintage any stars. Still, these bottles proved that well-stored bottles from the worst vintages can still be drunk with pleasure. The 1969 Chateau Boyd-Cantenac, Margaux certainly has vegetable aromas on the nose but in the mouth are perfectly preserved flavors, most likely by the lively acidity, of cranberry red fruit. There is even grip and a suggestion of weight. I do not suggest you seek this wine out but the good storage conditions came through. From the same vintage and cellar came three bottles of 1969 Chateau Leoville Las Cases, Saint-Julien. These showed some bottle variation. Two were deep fruited on the nose with one brighter and more pungent. There is less obvious acidity and more leather, wood, and bacon type of flavors. Fun stuff! Finally, the lowest fill of a group of 1962 Chateau Lafite-Rothschild, Pauillac proved satisfying. It did not have the depth of the bottle drunk with Darryl and Lou but was complete and enjoyable. To have drunk two bottles of Lafite in one month. Incredible! ■

1969 Chateau Boyd-Cantenac, Margaux

Shipped Mestrezat-Preller. Imported by John Gilbert Jr. Co. Alcohol 11% – 14%. Across two bottles are clean red fruit flavors along with a distinct vegetal, as in celery, aromas as if from unripe fruit. One bottle had some old funk which blew off. In the mouth are surprisingly well preserved, clean and lively flavors of red fruit. There is even some weight and fresh grip in the mouth. Clearly well stored, this is surprisingly solid with good acidity and a fine, polished wood note. ** Now.

Over at Smith Haut Lafitte, where technical director Fabien Teitgen has experimented with the technique for the past few years, they have used 25% stems in the vinification for 2016, compared to 20% in 2015.

'This year we set aside every stem that was fully red and ripe so were confident in using a slightly larger amount during the vinification. The vintage overall has plenty of opulence so the stems were useful to give balance and freshness,' Teitgen said.

Ex UGCs

Numbers of estates stepping away from the official UGC tastings is growing again this year. New up for 2016 is Château Marquis d'Alesme in Margaux (attention, price-rise-watchers, the cynical side of me thinks one invariably leads to the other). Léoville Poyferré in St-Julien also confirmed that it is holding its own tastings this year.

Wines for the Celebrations

CEBU, Philippines - Its time to stock up on wines just in time for Christmas and New Year! Bibendum Wines, the go-to wines shop in town, has new selections of budget friendly and premier wines from France. Whether looking for wines to give as gifts or to complement the holiday feasts, Bibendum's new selection has the perfect companions for this season of cheer.

There are new additions to Bibendum's collection of classic red wines: Kressmann Grande Reserve Margaux Rouge 2014, made from a blend of Cabernet Sauvignon, Merlot, and Petit Verdot grapes; and Kressmann Grande Reserve Saint Emilion 2013, which is 80 percent Merlot, 15 percent Cabernet-Sauvignon, and 5 percent Cabernet-Franc. Both are exquisite choices for merry get-togethers.

Crisp white wines such as the Kressmann Monopole Sauvignon Blanc 2015 and Kressmann Grande Reserve Bordeaux Blanc Sec 2015 are also available, which are best paired with seafood dishes.

To welcome the year in good taste, a selection of premier Bordeaux Red wines are also available. **The Jacques Boyd 2010 or 2011 is best paired with a savory roast leg of lamb.** The vibrant Chateau Siran Margaux 2011 is another great option and best paired with wagyu rib-eye fillet.



Bibendum's sparkling wines make for thoughtful gifts as well. There's the fruity and fresh Pol Remy available in Brut, Demi-Sec, and Rose variants. Or, for bubbly options, the Bibendum Wine Shop at Streetscape, Banilad has "Bottomless Bubbly" to indulge in. For all Sundays of December – except December 25 – from 4 p.m. to 6 p.m., one may taste the stars with the shop's all-you-can-drink bubbly promo, priced per glass.

To maintain exemplary quality and ensure optimum storage and holding conditions, Bibendum utilizes refrigerated containers and climate-controlled storage facilities, including Vinocaves. At Bibendum Wines, one may try the wine prior to purchasing with their enomatic machine, which contains eight different kinds of wine. The first taste is free, and the succeeding tasting portions are at a minimal price.

Those who wish for specific wines to celebrate Christmas and New Year with, Bibendum Wines may have their requests flown in and delivered in time for the celebrations. For more details, the website is at www.bibendumwines.com.

Bibendum Wines at Streetscape and Bibendum Wine Cellars in Tinderbox are open from 10 a.m. to 11 p.m. from Sundays to Thursdays, and 10 a.m. to 12 midnight on Fridays and Saturdays. For inquiries, the phone number is (032) 266 6888. (FREEMAN)