



Bordeaux 2003 En Primeur Offer

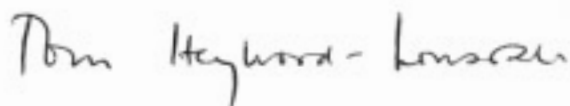
May 2004

Genesis Wines

This Bordeaux 2003 offer is Genesis' first offering and sets out our recommendations to our customers on this campaign: the top wines, particularly from St Julien, Pauillac and St Estèphe, are exceptional, and should be part of any serious Bordeaux cellar. These wines are in short supply and will be in great demand, but prices for these wines will be higher (justifiably) than last year. We are confident that these wines will provide the finest drinking in the future.

We are expecting prices to be released right through May. Please could you indicate your interest on the accompanying Wish List.

I have recently set up Genesis after 15 years in the wine trade to supply private customers with fine wine from around the world and provide the highest level of customer service. We shall be sending out our first Wine List in June.



Tom Heywood-Lonsdale

Bordeaux 2003 En Primeur Offer May 2004

Introduction

2003 is in many cases an extremely high quality vintage and has been likened to 1990, 1989 and 1982. There are a number of wines that are of outstanding quality and these are the wines that we are recommending in this offer. Not even the 2000 vintage inspired the sort of speculation and hype that 2003 had created before even a grape had been picked, much less the wines made or tasted. Nine months on and having returned from tasting over 300 wines in four days in the region, it is clear that much of the excitement was justified, but not all of it.

Growing Conditions

The winter of 2002/3 was fairly normal, with slightly more rainfall than usual, which ensured that the water tables were at usual levels at the beginning of the summer, a blessing that was to be realised later. The spring and early summer were drier than normal and then the heat wave arrived; from 28th May to 28th August, it was unrelenting with records being consistently smashed – the average daily temperature was 32.1°C, the hottest day reached 40.7°C and there were eleven consecutive days over 35°C. Many vines quite simply shut down and the grapes stopped ripening and started to shrivel, meaning that harvesting started earlier than any year since 1893.

Amongst all of this there were two seismic rain and hail storms. The first on 24th June, the second on 15th July, that saw winds reaching 100 mph and almost 2 million potential cases of wine were lost, principally in the Entre-Deux-Mers. Fortunately the principal vineyards of the Medoc and Right Bank were spared.

The harvest started on Tuesday 12th August and the major problem was finding pickers as most of Bordeaux was away on holiday. The whites were pretty much all done by mid-late August and most producers harvested their reds from 3rd September although not all the grapes were harvested until the first week in October.

The wines

2003 is a vintage where the heat played a crucial role. While Cabernet Sauvignon is able to cope well with the extremes, Merlot can be affected. Among the Merlot-based wines on the Right Bank - St Emilion and Pomerol - we found more inconsistency and, on occasion, the tell tale signs of burnt flavours and green tannins, indicating that the vines had shut down under the extreme temperatures. There are, however, one or two genuine stars here this year, but it will come as little surprise that these wines are from the best producers.

In Pessac-Léognan and the Graves, the quality is higher, but again we have been very selective and are only recommending the very best wines.

Sauternes is being hailed as a great vintage and certainly the wines have massive concentration of fruit, combined with excellent botrytis character and racy acidity, and should be seriously considered, as these wines are being likened to the brilliant 1990s.

Margaux saw the greatest reduction in yields and with higher proportions of Merlot in the blend, there were some cases of over-ripeness. However, Ch Margaux itself has produced one of the wines of the vintage, if not the wine.

St Julien, Pauillac and St Estèphe are where the real stars of the vintage are to be found. We hardly tasted a wine that was not perfectly balanced. The essence of pure Cabernet fruit was all around and the wines made on the Gironde side of the D2 (this is the road that runs from Margaux to St Estèphe) appear to be almost perfect, reflecting the more moisture retentive soils closer to the river. This is a must vintage in these three communes and should not be missed.

Prices

At the time of writing it is difficult to predict prices; the consensus is that we will see an increase of between 10-15% on the 2002 vintage, but in the case of the stars of the vintage we anticipate potentially larger price increases, which would be justified.

Recommendation

The very top wines in 2003 are exceptional, demand consideration and should be part of any Bordeaux cellar. The likelihood is that these wines will be in great demand. We have recommended only those wines that we feel offer the very best of Bordeaux and are those that we would want in our own cellars.

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The Offer

- Prices quoted are **estimated** prices per case of 12 x 75cl in bond UK, unless otherwise indicated.
- Payment is due with order.
- Wines will be shipped in the spring of 2006.
- As well as our recommendations the Wine Spectator (WS) and Jancis Robinson M.W (JR) points have been shown against each wine.

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St Estèphe

estimated £

CH COS D'ESTOURNEL 2eme Cru (95-100 WS/18.5 JR)

£375-500

70% Cabernet Sauvignon, 27% Merlot, 2% Petit Verdot and 1% Cabernet Franc, 80% new oak.

Jean-Guillaume Prats thinks this may be the finest Cos ever made. Almost black, warm, juicy, oaky nose of cassis and blackberry. Ripe, rich, concentrated palate, so pure. Warm, ripe structure. Extremely long on finish.

Very, very good indeed. Drink from 2010.

CH MONTROSE 2eme Cru (95-100 WS/19 JR)

£350-500

62% Cabernet Sauvignon, 34% Merlot, 3% Cabernet Franc 1% Petit Verdot. 40% new oak.

Considered by the owner to be better than 1989 or 1990. Black. Fabulous nose of blackberry and leather and cedar.

Rich, powerful concentration and big complementary structure. Very velvety finish that goes on and on. Brilliant effort. Drink from 2012.

CH LES ORMES DE PEZ Cru Bourgeois (89-91 WS/16 JR)

£120-160

65% Cabernet Sauvignon, 20% Merlot, 15% Cabernet Franc.

Deep purple. Fragrant, juicy nose, very Cabernet dominated. Lovely warm impact of ripe fruit and concentration.

Supple and ripe on warm finish. Good. Drink from 2008.

Pauillac

CH DUHART-MILON 4eme Cru (92-94 WS/17 JR)

£150-190

75% Cabernet Sauvignon, 22% Merlot, 3% Cabernet Franc. Best since 1990, maybe better?

Very deep purple. Almost perfect nose – mint and cassis. Lovely balanced fruit, with terrific acidity.

Vibrant and still immensely concentrated. Very good. Drink from 2009.

CH GRAND PUY-LACOSTE 5eme Cru (89-91WS/17.5 JR)

£175-250

76% Cabernet Sauvignon, 26% Merlot, 2% Cabernet Franc. Always one of the best value wines available.

Very dark. Succulent nose, very attractive. Packed with blackberry fruit and rich, ripe tannins.

Classy and very attractive on finish. Really very good. Drink from 2009.

CH LAFITE ROTHSCHILD 1er Cru (95-100 WS/18.5+ JR)

£950+

86% Cabernet Sauvignon, 9% Merlot, 3% Cabernet Franc, 2% Petit Verdot.

Black/purple. Incredibly pure nose. Cassis, pure new oak and tobacco. So pure and amazingly concentrated with a

freshness that is so polished. Powerful and very persistent on very, very long finish, which has wonderful zingy acidity.

This is a phenomenal Lafite. Drink from 2012.

CARRUADES DE LAFITE - 2nd wine of Ch Lafite (89-91 WS/16.5+ JR)

£190-260

48% Cabernet Sauvignon, 50% Merlot, 2% Cabernet Franc. A case of getting your Merlot right.

Very dark purple. Lovely scented nose, very cassis. Warm, ripe mouthfeel with good balance.

Medium bodied with super acidity. Warming the whole way through long and elegant on finish. Terrific second wine. Drink from 2008.

CH LATOUR 1er Cru (95-100 WS/18.5 JR)

£950+

81.6% Cabernet Sauvignon, 18% Merlot, 0.4% Petit Verdot. Only 10,000 cases will be made this year, an average year sees around 18,000.

Almost black. Highly concentrated liquorice, cassis and blackberry nose. Very, very dense palate, big and powerful with

warm tannins, but considerable charm and great complexity. Really juicy on a very pure, long finish that has racy acidity.

This is seriously good and maybe better than Lafite. Drink from 2012.

Pauillac - continued

estimated £

LES FORTS DE LATOUR – 2nd wine of Ch Latour (92-94 WS/17 JR)

£250-300

78% Cabernet Sauvignon, 22% Merlot. 36% of the estate's total production will go into the second wine.

Very deep purple. Toasty nose, but juicy too with blackcurrant fruit dominant. Big concentrated wine, with soft tannins and juicy extraction. Lovely ripe, warm fruit throughout. Lovely length on finish. Drink from 2011.

CH LYNCH BAGES 5eme Cru (92-94 WS/16 JR)

£250-350

75% Cabernet Sauvignon, 8% Cabernet Franc, 15% Merlot, 2% Petit Verdot. Another strong performance from the Cazes property.

Deep crimson. Very pure Pauillac Cabernet nose of leaf and cigar box, this is really showy. Palate is rich and reasonably complex, lots of concentration and quite muscular on finish. Quite long. Drink from 2010.

CH MOUTON-ROTHSCHILD 1er Cru (95-100 WS/17.5 JR)

£950+

76% Cabernet Sauvignon, 14% Merlot, 8% Cabernet Franc, 2% Petit Verdot. 94% new oak and 28 hectolitres per hectare.

Deep purple, almost black. Restrained oak, tobacco and cassis nose. Sweet, ripe fruit and concentration on palate, this is a big wine. Massive concentration and excellent round fruit on a long, long finish. Drink from 2012.

CH PICHON-LONGUEVILLE BARON 2eme Cru (95-100 WS/18 JR)

£275-350

70% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc.

Deep red/purple. Lots of warm wood and juicy fruit on nose. Lovely very ripe cassis and blackberry bursting out on palate, good concentration. Really pleasurable wine even now, just packed with fruit. Probably better than the 2000.

CH PICHON-LONGUEVILLE COMTESSE DE LALANDE 2eme Cru (95-100 WS/18+ JR)

£350-450

65% Cabernet Sauvignon, 31% Merlot, 4% Petit Verdot. 50% new oak.

Very deep purple. Touch of oak and very ripe, juicy fruit on nose. Palate is so sexy, packed with restrained, yet juicy fruit. Real finesse and great concentration of warm, complementary tannins.

This is very good, fight for a case! Drink from 2011.

St Julien

estimated £

CH BEYCHEVELLE 5eme Cru (89-91 WS/17.5 JR)

£150-220

49% Cabernet Sauvignon, 38% Merlot, 7% Cabernet Franc, 6% Petit Verdot. 21,100 cases to be made in 2003.

Dark deep red. Very Cabernet nose. Supple ripe fruit on palate, with good acidity and black fruit flavours.

Medium bodied but really very charming and supple. Delicious even now. Drink from 2009.

CH DUCRU-BEAUCAILLOU 2eme Cru (92-94 WS/16.5 JR)

£300-450

80% Cabernet Sauvignon, 20% Merlot. 80% new wood.

Deep purple. Concentrated nose of cedar, blackberry and cassis.

Quite powerful on palate, slightly more muscular than usual Ducru. Has good concentration and richness on the finish,

quite a lot of tannin structure, but good acidity and balance on finish. Drink from 2012.

CH GRUAUD LAROSE 2eme Cru (95-100 WS/17.5 JR)

£200-275

66% Cabernet Sauvignon, 22% Merlot, 6% Cabernet Franc, 5% Petit Verdot, 1% Malbec. 33% new oak.

Almost opaque. Lovely ripe, juicy, toasty nose. Very refined and concentrated on palate, this is medium to full bodied with

real charm. Very long on finish, this is a really very fine Gruaud indeed. A must. Drink from 2010.

CH LANGOA BARTON 3eme Cru (92-94 WS/17 JR)

£175-225

70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc.

Dark purple. Fresh fruit nose, gagging to be drunk. Very ripe fruit on palate, with warm structure.

Quite sexy, with above average tannins, but ripe. This is good. Drink from 2010.

CH LÉOVILLE BARTON 2eme Cru (95-100 WS/16.5 JR)

£250-350

75% Cabernet Sauvignon, 20% Merlot, 5% Cabernet Franc. 70% new oak.

Very dark purple. Explosion of ripe fruit, cedar and mint on nose. Very sweet fruit on palate, complex and full of rich structure.

Absolutely delicious. Was Jancis tasting a different wine to us?? Drink from 2011.

CH LÉOVILLE LASCASES 2eme Cru (95-100 WS/18+ JR)

£500-725

70.2% Cabernet Sauvignon, 17.2% Merlot, 12.6% Cabernet Franc. 60% new oak, 21.2 hectolitres/hectare.

Almost black. Unbelievably sexy nose of cassis, blackberry and mulberry. Hint of oak and rich structure on palate, with dark fruits.

Lots of weight and power, but more accessible than usual. Massive concentration on finish, this is a brilliant effort.

Will they release it though?? Drink from 2012.

CH LÉOVILLE POYFERRÉ 2eme Cru (89-91 WS/18 JR)

£225-300

70% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot. 75% new oak.

Deep purple/red. Very perfumed, sweet nose, packed with fruit. Supple opening palate with juiciness and ripe fruit.

Lovely balancing acidity. This is so fresh and pretty delicious. Drink from 2010.

CH TALBOT 4eme Cru (92-94 WS/16 JR)

£175-250

66% Cabernet Sauvignon, 26% Merlot, 5% Petit Verdot, 2% Cabernet Franc. 50% new wood.

Dark purple. Slightly closed on nose, hints of blackberry. Very ripe fruit on palate, almost jammy, but lots of freshness too.

Quite a lot of oak evident but very concentrated and long on finish. Drink from 2009.

Margaux

estimated £

CH MARGAUX 1er Cru (95-100 WS/18 JR)

£950+

83% Cabernet Sauvignon, 13% Merlot, 2% Petit Verdot, 2% Cabernet Franc.

Very dark purple, almost opaque. What a nose, so pure, incredible! Palate has warmth and intensity, massive concentration and remarkable balance. Gobs of fruit for a first growth, fantastic balance and lots of length on finish. Slightly low on acidity, but this wine is glorious. Drink from 2012.

PAVILLON ROUGE - 2nd wine of Ch Margaux (92-94 WS/17.5 JR)

£210-260

60% Cabernet Sauvignon, 35% Merlot, 4% Petit Verdot, 1% Cabernet Franc. 50% of total production at property will be Pavillon Rouge in 2003.

Deep purple. Touch of mulberry on a very pure nose. Warm, ripe mouthfeel and lovely freshness, as good as a lot of 2nd growths.

So ripe and juicy on a long finish. Tannins are perfectly balanced and warm. Great effort. Drink from 2009.

CH PALMER 3eme Cru (89-91 WS/16.5 JR)

£550-750

68% Cabernet Sauvignon, 20% Merlot, 12% Petit Verdot. 25 hectolitres/hectare.

Crimson. Very exotic, almost tropical nose. Masses of fruit on palate, very ripe and juicy with a touch of tannin structure.

Really quite feminine and up front in style. Much less Merlot than usual, and very small yields. Drink from 2009.

Pessac-Léognan

CH HAUT-BRION 1er Cru (95-100 WS/17+ JR)

£950+

58% Merlot, 31% Cabernet Sauvignon, 11% Cabernet Franc. 10,000 cases in 2003.

Very dark indeed. Really sexy nose, bursting with ripe fruit. Very pure and incredibly concentrated on palate, this is immense.

All about restrained power, with dark fruits and oak. Grows on finish and lasts forever.

This is a monster and could be better than the 2000. Drink from 2012, but will last for years.

CH LA MISSION HAUT-BRION Cru Classé (95-100 WS/17.5 JR)

£600-850

52% Cabernet Sauvignon, 39% Merlot, 9% Cabernet Franc.

Deep crimson. Slightly compact on nose, hints of ripe cassis and oak. Pure class on the palate, riper than nose and massive concentration of fruit and warm, ripe tannins. This has real finesse and great power. Goes on forever on finish.

Would buy. Drink from 2012.

Haut Médoc

estimated £

CH LA TOUR CARNET 4eme Cru (85-88 WS/17.5 JR)

£125-145

53% Cabernet Sauvignon, 33% Merlot, 10% Cabernet Franc, 4% Petit Verdot.

Dark crimson. Ripe, fresh cassis and new wood on nose, warmth and rich structure on palate, with lots of ripe fruit.

Has great length on finish. This is really good. Potentially great value too. Drink from 2010.

St Emilion

CH ANGÉLUS 1er Grand Cru Classé (95-100 WS/16 JR)

£550-700

50% Merlot, 47% Cabernet Franc, 3% Cabernet Sauvignon.

Deep purple. Ripe nose with touches of warm oak. Very fresh fruit on palate, lots of blackberry.

Classy wine with warm, silky tannins. Bit of oak on the mid-palate. Intense vibrant finish.

Excellent considering what else has been achieved. Drink from 2009.

CH CHEVAL BLANC Grand Cru Classé "A" (95-100 WS/17.5 JR)

£1250+

50% Cabernet Franc, 50% Merlot. 50% of normal harvest.

Very pure liquorice and blackberry nose. Very pure fruit on palate, with a little oak showing.

Supple and almost cool, showing no burnt fruit at all. This has terrific charm and silky tannins, so fresh.

Very long on glorious finish. Drink from 2010.

Pomerol

CLOS L'EGLISE

£650-800

60% Merlot, 40% Cabernet Franc. 50% of normal harvest.

Deep purple. Sweet blackcurrant and oak nose. Sweet fruit dominates the palate, with warm ripe tannins that give medium body.

Quite grown up with finesse and restrained power, very long on finish. Were we the only people who tasted this?? Drink from 2012.

Sauternes & Barsac

actual £

CH COUTET 1er Cru (95/100 WS)

£200

75% Semillon, 23% Sauvignon, 2% Muscadelle

Lovely nose of botrytis and peaches. Very ripe impact of honeyed, juicy fruit. Warm with super balancing acidity.

Very good indeed. Drinking from 2010.

CHATEAU LAFAURIE-PEYRAGUEY 1er Cru (95-100 WS)

£225

90% Semillon, 5% Sauvignon, 5% Muscadelle. 30% new oak.

Pale gold. Very upfront nose, almost jumps out of the glass. Terrific botrytis fruit and amazingly full bodied.

Sweet apricot and honey. Excellent. Drink from 2012.

CH RIEUSSEC 1er Cru (95-100 WS)

£235

90% Semillon, 7% Sauvignon, 3% Muscadelle.

Yellow gold. Juicy botrytis fruit on nose. Massive wine on palate, has spades of weight and concentrated sweet fruit.

This is a blockbuster that has just about everything. Must have been on steroids! Drink from 2014.

Terms & Conditions of Sale

These terms apply to all sales transactions, unless varied in writing, and form the basis of accepting any order.

1. **Prices:** all prices are estimated and are quoted in £ per case (12 x 75 cl) in bond (exclusive of duty and VAT).
2. **Order and payment:** our minimum order is 1 case and all orders are subject to confirmation. Orders cannot be confirmed until payment is received in full; payment may be made by direct transfer to our bank or by Visa, Mastercard, Switch or Delta. Wines remain the property of Genesis Wines Limited until paid for in full.
3. **Delivery:** wines will be shipped in Spring 2006. Customers will be informed when the wine has arrived at our bonded warehouse. Delivery is free within mainland UK (except for Scottish Highlands) for orders over £250 (ex VAT) per consignment. Please enquire for delivery charges to Scottish Highlands, Northern Ireland, the Channel Islands and other destinations. Export customers can be put in touch with a freight forwarder.
4. **Damaged wines:** you undertake to inspect goods on delivery and notify Genesis Wines Limited in writing within 5 days of any damaged wines or other defects.
5. **Force majeure:** we shall not be liable for any failure to meet our obligations caused by events outside our control.
6. **E&OE.**

Should you have a complaint or query of any sort, please contact us by email sales@genesishines.com telephone **020 7963 9060** or fax **020 7963 9069** or write to us at 14 Denbigh Street, London SW1V 2ER and we shall aim to reply within 24 (working) hours.

