



# Bordeaux 2004 En Primeur Offer

May 2005

## Genesis Wines

This Bordeaux en primeur offer is Genesis' second. Bordeaux 2004 is judged to be far more consistent throughout the area than in recent vintages and volumes are up on the 2003 vintage, although there has been rigorous selection by the top Chateaux. A good quality vintage, bigger volumes and the absence of American interest (particularly due to the weak dollar) could lead to an offering that offers genuine value for money – arguably the first time for a few vintages.

James Price has set out our recommendations on both the region overall and the individual Chateaux that we have selected as the best of the vintage. This vintage should be bought by regular Bordeaux buyers and is a positive addition to all Bordeaux cellars.

We are expecting prices to be released throughout May. Please could you indicate your interest on the accompanying Wish List, together with the best contact numbers/addresses and we will keep in touch with you. Alternatively you will be able to see prices on our web site, as Chateaux release their wines.

## The Offer

- Prices quoted are **estimated** prices per case of 12 x 75cl in bond UK, unless otherwise indicated. Firm prices are shown in bold.
- Payment is due with order.
- Wines will be shipped in Spring 2007.

As well as our recommendations the Wine Spectator (WS) and Jancis Robinson M.W (JR) points have been shown against each wine, where applicable.

[www.genesiswines.com](http://www.genesiswines.com)

This offer will be on [www.genesiswines.com](http://www.genesiswines.com) from 25 April. Prices will be posted on the web, as Chateaux release their wines.

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## Introduction

2004 is the most consistent vintage to have been made in Bordeaux since 2000. The similarities to both the 1988 and 1996 vintages are evident and the good news is that there has been a decent amount of wine made after the very small 2002 and 2003 harvests. I was surprised with the overall quality and style of the vintage, as it is far better than I had been led to believe. The best wines are classical, have excellent fruit, good acidity and warm tannins, all essential elements for wines that will reward some time in the cellar. There are, though, plenty of wines that are for more immediate consumption. 2004 is a good to very good vintage and is a year to buy.

## Growing Conditions

The winter of 2003/04 was mild and dry, which after the excesses of the previous summer was not what the vines needed. The rain when it came was of the deluge variety. Come early Spring it was clear that there were extraordinarily large amounts of fruit-bearing buds - the vines were evidently determined, that after two low yielding years, that they were going to make up for lost time in 2004 - which resulted in the sensible growers de-budding in May.

The early summer saw consistently hot weather and some badly needed rainfall. July and August were warm but wet, with rainfall and temperatures about average. However, there were still masses of grapes on the vines and some of the most aggressive green harvests ever seen in Bordeaux took place, with good growers removing grapes in both July and August. The general dampness of August did not augur well and rot was beginning to set in.

Mother nature came to the rescue in September and one of the most miraculous turnarounds occurred. The grapes dried out, concentrated and started to ripen fully. The major Chateaux started harvesting Merlot on 27 September. The Cabernet Franc was picked at the beginning of October (with everyone declaring it to be fantastic) and the Cabernet Sauvignon was started around 8 October and almost totally completed on 15 October.

## The wines

So, once again, Bordeaux was saved and the resulting quality of the grapes at the leading Chateaux - all of whom are represented in this offer - was excellent. I tasted the wines between 4 and 8 April 2005 in Bordeaux and I would have to describe the vintage as classic.

Due to the late harvest the wines are in a very traditional vein with good tannins and stylish acidity. The right bank has had a successful vintage after 3 years in the doldrums and there are some very fine wines to be found in St Emilion and Pomerol. Two of the stars are Chateau Barde-Haut in St Emilion, a wine that is absolutely delicious and should be great value. Chateau Ausone is once again phenomenal, but will be somewhat more pricy! We have been hearing for the last six months that 2004 is a Merlot vintage and the proof is definitely there in these wines.

In Pessac-Léognan and the Graves, the quality levels are far higher than in either of the last two vintages and mineral character is in abundance. I particularly liked Domaine de Chevalier this year.

Margaux has finally come back to form - Chateau Giscours and Chateau Kirwan are back on the recommended list - and with many wines having a high percentage of Merlot, there is a return to the more sleek style of wine from the commune.

The big three of recent times - St Julien, Pauillac and St Estèphe have again performed very well. In this part of the world we were being told that it was a Cabernet Sauvignon year, so in nearly all cases the levels of Cabernet in the blend have increased and the result is warming structured wines with classic minty and cassis flavours. My picks here are Chateau Montrose (they can really do no wrong), Chateau Pontet-Canet (again!) and Chateau Léoville Lascases (among my top wines of 2004.)

Above all, the wines have a number of qualities that run through them, irrelevant of the precise location. The most apparent trait is freshness that gives the wines real lift and charm even at this early age. The fruit levels are also far higher than I had been led to believe and finally the balance between acidity and tannins appears to be spot on.

## Prices

The first wines to be released are priced at levels below the 2002 prices, when many in the know filled their boots with great names at bargain prices. Wines subsequently released (for instance Chateau Gruaud Larose) are cheaper than last year and still represent great value. The trade have been advising the Chateaux owners to be cautious this year on pricing. We shall have to wait to see for their decisions, but if they heed the advice they have been given we could well see an offering that provides value for money.

## Recommendation

The best wines are big, but have great elegance and are very good indeed. They are in a classical style, but with greater fruit than in either 1988 or 2002, and many of the top producers, including Chateaux Margaux, are likening the wines to 1996. We will keep our fingers crossed over the prices, because if the Chateaux have listened to our advice this could be the first real bargain vintage to come out of Bordeaux in many years.



James Price  
April 2005

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## Contact Details

### James Price

jamesp@genesishwines.com

020 7963 9063

07966 791810 (mobile)

### Mark Norrie

markn@genesishwines.com

020 7963 9064

07855 964679 (mobile)

### Kenny Stewart

kennys@genesishwines.com

020 7963 9065

07977 536659 (mobile)

### Christian Honorez

christianh@genesishwines.com

020 7963 9062

07834 193455 (mobile)

### Tom Heywood-Lonsdale

tomhl@genesishwines.com

020 7963 9061

07836 703126 (mobile)

**Genesis Wines Limited**  
[www.genesishwines.com](http://www.genesishwines.com)

14 Denbigh Street, London, SW1V 2ER

**Tel** 020 7963 9060

**Fax** 020 7963 9069

**Email** [sales@genesishwines.com](mailto:sales@genesishwines.com)

## St Estèphe

<p><b>CH COS D'ESTOURNEL 2eme Cru</b> (92-94 WS/17 JR)</p> <p>74% Cabernet Sauvignon, 23% Merlot and 3% Cabernet Franc, 80% new oak.</p> <p>Jean-Guillaume Prats is saying his 2004 Cos is a combination of 1982 and 1986. Opaque. Rich, ripe and warm toasty oak on nose. Lovely texture and concentration and fine blackcurrant fruit. Finish has ripe, dense tannins and the acidity gives it wonderful length. Drink from 2015.</p>	£300-375
<p><b>CH LAFON-ROCHET 4eme Cru</b> (17 JR)</p> <p>55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc, 50% new oak.</p> <p>Nice ripe black fruit nose. Palate rich and concentrated with power and oaky blackcurrant fruit. Lots of length. Like it. Drink from 2014.</p>	£140-175
<p><b>CH MONTROSE 2eme Cru</b> (92-94 WS/17.5 JR)</p> <p>64% Cabernet Sauvignon, 32% Merlot, 3% Cabernet Franc, 1% Petit Verdot, 70% new oak.</p> <p>Very, very deep purple. Quite muted but masses of finesse. Pure and textured, with loads of blackcurrant fruit and silky tannins, warm structure and concentration. Powerful finish with freshness and lift. So persistent. One of the stars of the vintage, again. Excellent. Drink from 2015.</p>	£250-325
<p><b>LA DAME DE MONTROSE – 2nd Wine of Ch Montrose</b> (16.5+ JR)</p> <p>50% Cabernet Sauvignon, 50% Merlot, 15% new oak.</p> <p>Deep purple. Genuinely fruity nose, no oak showing. Super-ripe fruit and lovely balance, this is a delicious 2nd wine packed with freshness. Very good effort, classy. Drink from 2011.</p>	£135-160
<p><b>CH LES ORMES DE PEZ Cru Bourgeois</b> (85-88 WS/17 JR)</p> <p>70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc.</p> <p>Deep purple. Very slightly rustic on nose. Lots of ripe impact and style. Bit of crunch in mid palate and finish, but if the price is right, well worth consideration. Drink from 2012.</p>	£110-135

## Pauillac

<p><b>CH GRAND PUY-LACOSTE 5eme Cru</b> (89-91WS/17.5 JR)</p> <p>72% Cabernet Sauvignon, 28% Merlot.</p> <p>Xavier Borie told me that because the vines are from such old root stock they were far better suited to late harvesting. Muted on nose, with a touch of Cabernet showing. Quite oaky on palate with fleshy fruit and depth. Good freshness on finish with nice persistence, wrapped by warm, slightly crunchy tannins. Drink from 2014.</p>	£175-225
<p><b>CH LAFITE ROTHSCHILD 1er Cru</b> (92-94 WS/18 JR)</p> <p>90.5% Cabernet Sauvignon, 9% Merlot, 0.5% Petit Verdot.</p> <p>Almost black. High class nose of oak, blackcurrant and cigar box. Wonderfully succulent powerful mouth feel - very very sexy. Dark fruit dominating the mid-palate. Finish is fantastic - all freshness and warm complimentary tannins and it has great length. Almost up with Latour. Drink from 2020.</p>	£750-950
<p><b>CARRUADES DE LAFITE - 2nd wine of Ch Lafite</b> (85-88 WS/17 JR)</p> <p>48% Cabernet Sauvignon, 47% Merlot, 4% Cabernet Franc, 1% Petit Verdot.</p> <p>Lovely ripe nose. Has good definition of fruit and nice complexity. Fresh and quite charming. Good taut finish with plenty of lift, tannins are there but barely noticeable. Very good. Drink from 2012.</p>	£170-225
<p><b>CH LATOUR 1er Cru</b> (95-100 WS/19 JR)</p> <p>81.6% Cabernet Sauvignon, 18% Merlot, 0.4% Petit Verdot. 40 hectolitres per hectare. 51% of total production will be the Grand Vin.</p> <p>Opaque. Very classy nose, big with sweet sophisticated fruit. Mouth feel is sublime; rich, velvety and round. Touches of cassis and cigar box flavours. Powerful finish, but with so much finesse and juiciness. Incredible length. Wine of the vintage for me. Drink from 2016.</p>	£800-1200

## Pauillac cont...

### **LES FORTS DE LATOUR – 2nd wine of Ch Latour** (89-91 WS/17+ JR)

£220-275

78% Cabernet Sauvignon, 22% Merlot. 55hl/ha. 41% of the estate's total production will go into the second wine.

Very deep purple. Lovely ripe nose, concentrated leafy mint and cassis. Super depth of sweet, black, concentrated fruit. Quite powerful with good structure and fine tannins that lead to a warm, full-bodied finish. Drink from 2014.

### **CH LYNCH BAGES 5eme Cru** (89-91 WS/16 JR)

£220-275

73% Cabernet Sauvignon, 10% Cabernet Franc, 15% Merlot, 2% Petit Verdot.

A step up from the 2003. Purple. Red fruits dominated the nose. Palate has real impact of juicy blackcurrant with a nice concentration.

Supple with medium bodied weight and fresh crunch on a very long finish. Pretty stylish. Drink from 2013.

### **CH MOUTON ROTHSCHILD 1er Cru** (92-94 WS/18 JR)

£750-950

69% Cabernet Sauvignon, 15% Merlot, 13% Cabernet Franc, 3% Petit Verdot.

Same blend as in 2003, but much better. Deep purple. Muted nose. Full of ripe fruit and concentration. Good complexity and depth. Fine acidity and warm tannins. Finish is good with sweet cassis. Not up with Latour, but a fine effort this year. Drink from 2015.

### **CH PICHON-LONGUEVILLE BARON 2eme Cru** (89-91 WS/16.5 JR)

£250-310

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

One well-known Bordelaise commented to me that their neighbours opposite (Pichon Lalande) had better start looking over their shoulders, such has been the consistency of Baron's efforts in recent years. Deep purple. Fresh red fruit aromas, almost like fine jam. Lovely balance of ripe black fruits and warm structure, this is really together. Juicy and long on the finish. Drink from 2013.

### **CH PICHON-LONGUEVILLE COMTESSE DE LALANDE 2eme Cru** (89-91 WS/17.5 JR)

£325-375

53% Cabernet Sauvignon, 36% Merlot, 7% Petit Verdot, 4% Cabernet Franc, 50% new oak.

Very deep purple. Intense sweet black fruit. Blackcurrant palate is big and rich and very, very concentrated with lovely texture and depth of fruit. Nice intensity on the long finish. Really very good. Drink from 2015.

### **CH PONTET CANET 5eme Cru** (92-94 WS/17 JR)

£170-225

65% Cabernet Sauvignon, 29% Merlot, 4% Cabernet Franc, 2% Petit Verdot, 60% new oak.

Black/purple. Very ripe – what a glorious nose, almost perfect! Fabulous, sweet impact of super-ripe cassis. Full, rich tannins and full-bodied concentration. Long and harmonious. Very good indeed. Drink from 2014.

# St Julien

<p><b>CH DUCRU BEAUCAILLOU 2eme Cru</b> (92-94 WS/16.5 JR)</p> <p>77% Cabernet Sauvignon, 23% Merlot, 80% new oak. 45% of production will be Grand Vin.</p> <p>Deep purple. Spicy, rich nose. Lots of oak and power and quite mineral in character. Rounded, warm tannins with good concentration.</p> <p>Good acidity on finish. Fruit quite restrained at present. Drink from 2015.</p>	<p>£300-375</p>
<p><b>CH GRUAUD LAROSE 2eme Cru</b> (89-91 WS/16.5 JR)</p> <p>57% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc, 4% Petit Verdot, 2% Malbec, 40% new oak.</p> <p>Almost opaque. Dense, tight knit fruit on nose. Plenty of ripe berry fruit and warm tannins, a bit of mid-palate crunch, but sweetness throughout. Finish is very concentrated, excellent acidity and tannins. Firm but warm. Pretty classical Gruaud. Drink from 2014.</p>	<p>£210</p>
<p><b>CH LANGOA BARTON 3eme Cru</b> (89-91 WS/16 JR)</p> <p>70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc, 50% new oak.</p> <p>Dark purple. Fresh red fruits on nose, very appealing. Palate has the same ripe fruit running through, with a bit of extract in the tannins.</p> <p>Very ripe on medium to long finish. Drink from 2012.</p>	<p>£160-200</p>
<p><b>CH LEOVILLE BARTON 2eme Cru</b> (89-91 WS/16 JR)</p> <p>72% Cabernet Sauvignon, 20% Merlot, 8% Cabernet Franc. 50% new oak.</p> <p>Very dark purple. Deeply concentrated nose of warm, black fruit. Intense blackberry with mineral overtones. Good structure and a long, long finish that has real lift. Very good, as usual! Drink from 2012.</p>	<p>£220-285</p>
<p><b>CH LEOVILLE LASCASES 2eme Cru</b> (95-100 WS/17.5+ JR)</p> <p>76% Cabernet Sauvignon, 13% Merlot, 11% Cabernet Franc, 60% new oak. 50.7 hl/ha. 34% of total production will be the Grand Vin.</p> <p>Ripeness achieved was greater than in 1995...</p> <p>Almost black. Slightly muted nose, but ripe blackcurrant fruit there. Unbelievably classy palate of ripe black fruit and cedar. Lovely texture and buckets of concentration. Succulent and yet powerful, rich and complex. Incredibly long on the finish. This is superb and a candidate as one of the top wines of the vintage. Drink from 2016.</p>	<p>£425-575</p>
<p><b>CLOS DU MARQUIS – 2nd wine of Léoville Lascases</b> (89-91 WS/16.5 JR)</p> <p>56.7% Cabernet Sauvignon, 38% Merlot, 3% Petit Verdot, 2.3% Cabernet Franc, 20% new oak.</p> <p>Deep purple. Very serious nose with touch of oak evident. Very sweet fruit with a bit of grip. Grown up and full of finesse, with lovely texture. Nice freshness and classic lift on finish. Very good. Drink from 2011.</p>	<p>£150-200</p>
<p><b>CH LEOVILLE POYFERRE 2eme Cru</b> (89-91 WS/17+ JR)</p> <p>63% Cabernet Sauvignon, 27% Merlot, 8% Petit Verdot, 2% Cabernet Franc, 75% new oak.</p> <p>Deep purple/red. Quite intense on nose. Palate has real hit of very ripe dark cassis fruit. Warm with ripe tannins and very good length.</p> <p>Very together. Drink from 2011.</p>	<p>£210-250</p>
<p><b>CH TALBOT 4eme Cru</b> (89-91 WS/15 JR)</p> <p>66% Cabernet Sauvignon, 26% Merlot, 5% Petit Verdot, 3% Cabernet Franc, 50% new wood.</p> <p>Dark purple. A bit of juciness on the nose. Big and crunchy on the palate, but with plenty of ripe fruit. Showing a bit of oak at the moment.</p> <p>Finish is quite firm and mouth-filling. Drink from 2013.</p>	<p>£150-195</p>

## Margaux

<p><b>CH GISCOURS 3eme Cru</b> (89-91 WS/17 JR)</p> <p>55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc.</p> <p>Purple. Red currant and blackberry nose. A bit of oak evident, with plenty of warm, rich, succulent fruit. Has some warm structure on the finish. A pretty decent effort, again. Drink from 2015.</p>	£160-200
<p><b>CH KIRWAN 3eme Cru</b> (85-88 WS/16.5 JR)</p> <p>40% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc, 10% Cabernet Franc. 35% new oak.</p> <p>Deep purple. Toasty black fruit on nose. Ripe with black fruit and a mineral centre. A bit crunchy at present, but has very good lift and elegance on finish. A welcome return to form from this long-time favourite. Drink from 2015</p>	£170-220
<p><b>CH MARGAUX 1er Cru</b> (92-94 WS/19 JR)</p> <p>78% Cabernet Sauvignon, 18% Merlot, 4% Petit Verdot, and a touch of Cabernet Franc. 41% Grand Vin, 55% 2nd Wine.</p> <p>Paul Pontallier says his 2004 is very similar to the 1996 Margaux. Very dark purple, almost opaque. Super-ripe boisée nose. Ripe concentration with plenty of depth and complexity. Full-bodied. Marvellous freshness on a finish that never seems to end. So pure and elegant with great power. A classic Ch Margaux. Drink from 2015</p>	£775-1000
<p><b>PAVILLON ROUGE - 2nd wine of Ch Margaux</b> (89-91 WS/17.5+ JR)</p> <p>78% Cabernet Sauvignon, 18% Merlot, 4% Petit Verdot, and a touch of Cabernet Franc. 41% of total production.</p> <p>Deep purple. Very Cabernet nose. Good direct fruit with roundness. Very fresh. Super balance and concentration of fruit. Juicy tannins and lovely acidity on finish. Drink from 2009.</p>	£170-225
<p><b>CH PALMER 3eme Cru</b> (89-91 WS/18.5 JR)</p> <p>46% Cabernet Sauvignon, 47% Merlot, 7% Petit Verdot, 51 hl/ha.</p> <p>Deep purple. Juicy nose, touch of oak. Concentrated, rich, supple blackcurrant fruit. Wonderfully round with ripe tannins, lovely balance and depth. Long finish with good gripiness. Very good indeed. Drink from 2013.</p>	£400-500
<p><b>CH PRIEURE LICHINE 4eme Cru</b> (85-88/16 JR)</p> <p>54% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot, 1% Cabernet Franc, 55% new oak.</p> <p>Purple. Pure cassis nose. Round and fresh with a bit of extraction and structure, but plenty of fruit too. Real zip on the finish. Not the best wine ever, but should be good value. Drink from 2015.</p>	£125-175
<p><b>CH RAUZAN-SEGLA 2eme Cru</b> (89-91 WS/17 JR)</p> <p>54% Cabernet Sauvignon, 41% Merlot, 4% Petit Verdot, 1% Cabernet Franc, 65% new oak.</p> <p>Redcurrant and cassis. Fresh and supple easy red fruit with super freshness. Tannins are ripe and quite delicate. Medium bodied but really charming. Drink from 2015.</p>	£195-275

## Pessac-Léognan

<p><b>CH BRANON Cru Classé</b></p> <p>50% Cabernet Sauvignon, 50% Merlot, 100% new oak.</p> <p>Purple/black. Rich and deep nose of ripe fruit. Blackberry fruit and warm oak. Really concentrated with superb depth and complexity. Tannins are round and warm and complete the ripe fruit. Amazing how well the oak is integrated on this. Finish is fabulous with lifting acidity giving superb freshness. Excellent. This is a wine to follow. Drink from 2013.</p>	£450-575
<p><b>DOMAINE DE CHEVALIER Cru Classé</b> (85-88 WS/17+ JR)</p> <p>65% Cabernet Sauvignon, 30% Merlot, 3% Petit Verdot, 2% Cabernet Franc, 50% new oak.</p> <p>Deep purple. Rich almost chocolatey on nose. Warm and ripe cabernet fruit. Wood showing, but very sweet blackcurrant fruit too. Lovely balance. Great finish too. Drink from 2010.</p>	£150-200

<b>CH HAUT BRION 1er Cru</b> (92-94 WS/18 JR)	£750-950
61% Merlot, 20% Cabernet Sauvignon, 19% Cabernet Franc.	
Nearly always my favourite of the First Growths. Sexy ethereal nose, so pure. Density on the palate is remarkable, much more flesh than the La Mission (which I couldn't get my head around). Deep with tight-knit tannins. Finish is full of very dark fruit in the background with brilliant balance and purity that is seemingly endless. Drink from 2016.	
<b>CH HAUT BERGEY Cru Classé</b> (16.5+ JR)	£110-135
60% Cabernet Sauvignon, 40% Merlot, 60% new oak.	
Deep purple. Supple nose that has minty, blackcurrant overtones and warmth. Subtle oak complements the ripe black berry fruit and suppleness. Lovely acidity, with good depth and length on the fresh finish. This should be excellent value for the money. Drink from 2010.	
<b>CH PAPE CLEMENT Cru Classé</b> (89-91 WS/17 JR)	£290-375
60% Cabernet Sauvignon, 40% Merlot, 80% new oak.	
Deep purple. Masses of oak on nose. Sweet fruit. Plenty of concentration, but not over extracted. Not bad at all if you like a more oaky style. Quite classical behind the wood, very sweet. Good finish. Drink from 2013.	

## Haut Médoc

<b>CH BEAUMONT Cru Bourgeois</b> (15 JR)	£65-90
53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc, 3% Petit Verdot, 30% new oak.	
Crimson/purple. Fresh, bright raspberry nose. Supple with round fruit and warmth. Not terribly big or complicated, but a good Cru Bourgeois. Drink from 2009.	
<b>CH BERNADOTTE Cru Bourgeois</b> (85-88 WS/17 JR)	£90-120
59% Cabernet Sauvignon, 36% Merlot, 3% Cabernet Franc, 2% Petit Verdot, 33% new oak	
Bernadotte is part of the Pichon Lalande stable. Deep purple. Muted nose. Far more interesting on the palate; rich, ripe fruit and really lovely acidity and good depth. Really quite intense. Delicious. Drink from 2011.	
<b>CH LA TOUR CARNET 4eme Cru</b> (14.5 JR)	£95-120
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. Potentially good value. Drink from 2010.	
<b>CH SOCIANDO-MALLET Cru Bourgeois</b> (89-91 WS/16.5 JR)	£180-225
55% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc, 1% Petit Verdot.	
Deep purple. Very, very sweet on nose. Really very complex, star of this part of the world. Real depth and lovely weight and structure. Medium bodied with lovely fresh tannins and good silky finish. Drink from 2013.	

## St Emilion

<b>CH ANGELUS 1er Grand Cru Classé</b> (92-94 (Almost 95-100) WS/17 JR)	£475-575
50% Merlot, 47% Cabernet Franc, 3% Cabernet Sauvignon, 100% new oak.	
Deep purple. Slightly muted nose. Palate is warm and very ripe, with good concentration. Supple with a bit of toastiness, lots of primary fruit. Good length. Good wine. Drink from 2013.	
<b>CH AUSONE Grand Cru Classé "A"</b> (92-94 (Almost 95-100) WS/17+ JR)	£1000-1500
50% Cabernet Franc, 50% Merlot. 100% new oak.	
Black. Ultra sweet nose. Massively concentrated with lots of structure wrapped with complex dark fruit and chocolate flavours. Superb acidity and raciness. Warm oak and huge depth of weight of fruit. So long, so sexy, so powerful. Brilliant. Second best wine of the vintage? Drink from 2014.	

## St Emilion cont...

<p><b>CH BARDE-HAUT Cru Classé</b> (89-91 WS/16 JR)</p> <p>90% Merlot, 10% Cabernet Franc, 100% new oak.</p> <p>Deep purple. Blackberry fruit leaps out of the glass. Palate has great, ripe dollops of blackcurrant. So juicy and ripe. Warm, round tannins and juicy acidity. Good length on finish. Delicious and the best Barde-Haut ever made. A potential steal. Drink from 2012.</p>	£150-195
<p><b>CH CANON LA GAFFELIERE Grand Cru Classé</b> (92-94 WS/17 JR)</p> <p>55% Merlot, 40% Cabernet Franc, 5% Cabernet Sauvignon, 100% new oak.</p> <p>Black. Sweet almost bon-bon like nose. Quite oaky at present, but plenty of finesse there as well. Supple and rich, with vanilla and dark red fruits. Lovely racy acidity on finish gives it great length. Drink from 2013.</p>	£275-350
<p><b>CH CHEVAL BLANC Grand Cru Classé "A"</b> (95-100 WS/18.5 JR)</p> <p>55% Cabernet Franc, 45% Merlot.</p> <p>Deep, deep purple. Quite heady on nose and quite mineral. Almost ethereal on palate, lots of restraint. Silky, sexy and supple. Finish is very pure and concentrated, not a blockbuster, its more about the finesse. Tannins are dense, but rich and round. Pierre Lurton is comparing it to their 2000 Cheval Blanc.....not so sure. Drink from 2015.</p>	£850-1250
<p><b>CH FIGEAC 1er Grand Cru Classé</b> (16.5 JR)</p> <p>80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon, 50% new oak.</p> <p>Black. Meaty nose, with a hint of menthol. Warm, ripe fruit dominates the palate. Really pretty good after a number of years underperformance. Very good finish with loads of lift and freshness. Good effort. Drink from 2011.</p>	£325-425

## Pomerol

<p><b>CLOS L'ÉGLISE</b> (89-91 WS)</p> <p>80% Merlot, 20% Cabernet Franc, 100% new oak.</p> <p>Deep purple. Really sexy nose; rich and ripe with touch of oak evident. Really quite dense on the palate, complex fruit and a warm, round tannins. This is very rich, but has real charm and finesse. So much richness on a super finish. This is very, very good indeed. Drink from 2012.</p>	£400-450
<p><b>CH NENIN</b> (89-91 WS/15.5 JR)</p> <p>74.5% Merlot, 25.5% Cabernet Franc, 28% new oak.</p> <p>Part of the Léoville Lascases portfolio. Purple/black. Good definition on nose. Weighty, ripe fruit and juicy concentration. Structure grows right at the end and gives real mouth feel on a long, if slightly crunchy, finish. Very good. Drink from 2011.</p>	£225-300
<p><b>VIEUX CHATEAU CERTAN</b> (95-100 WS/18.5 JR)</p> <p>70% Merlot, 30% Cabernet Sauvignon.</p> <p>Almost opaque. Deep black fruit dominates. Very concentrated and complex palate of ripe, generous fruit with overlapping structure and warmth. Very classical. Another VCC master class. Drink from 2013.</p>	£350-450

## Sauternes & Barsac

<p><b>CH COUTET 1er Cru</b></p> <p>75% Semillon, 23% Sauvignon, 2% Muscadelle</p> <p>Lemon. Sweet and juicy on nose, hints of botrytis, although slightly muted. Rich impact and lovely texture. Honeyed pineapple and mango. Lovely mouth-feel and great lift on finish. Very good. Drinking from 2010.</p>	£175-225
<p><b>CH RIEUSSEC 1er Cru</b></p> <p>90% Semillon, 7% Sauvignon, 3% Muscadelle.</p> <p>Yellow gold. Classy, complex nose. Restrained, yet unctuous ripe, honeyed fruit. Plenty of depth and classy texture. Exuberant finish, lots of length. Good++. Drink from 2012.</p>	£200-250



## 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 2007. 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.

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Should you have a complaint or query of any sort, please contact us by email [sales@genesiswines.com](mailto:sales@genesiswines.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.

