



# Bordeaux 2005 En Primeur Offer

May 2006



## Genesis Wines

This Bordeaux en primeur offer is Genesis' third. There is no doubt that the 2005 vintage is exceptional and deserves a place in every cellar. Prices will be high, but indications are that they will only reflect the outstanding quality of the vintage. What is remarkable is how this vintage is consistently good across Bordeaux and selection has not had to be as rigorous as in previous years.

James Price has set out our views and recommendations on the vintage on the opposite page. We are expecting prices to be released earlier than in recent years from the end of April and 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.
- Payment is due with order.
- Wines will be shipped in Spring 2008.

As well as our recommendations the Wine Spectator (WS) 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). Prices will be posted on the web, as Chateaux release their wines.

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## Introduction

The question is not if this is a great vintage, but just how good is it? We tasted over 400 cask samples during the first week of April and were struck by the consistent excellence of the wines. They all have levels of concentration, fruit and acidity we have never witnessed before and the only occasions where the big tannins were anything other than perfect appear to have been caused by wine makers guilty of over-extraction. On the flight back from Bordeaux I sat next to Derek Smedley M.W who has been tasting en primeur since the 1961 vintage and I asked him what he thought. He said that the last time he recalls a vintage this good was his first Bordeaux vintage.

## Growing Conditions

2005 was a vintage that benefited from growing conditions that were just about perfect from start to finish, the only issue being a lack of rain (again). The vines had been suffering from drought for two years and appear to be getting used to it. When the rain did fall it happened at the most opportune times and the average temperature (despite a screamingly hot June) was only up slightly. The result of these factors was the increase of total sun hours compared to other years.

The result of all of these factors was that the grapes at harvest time were small, concentrated and very ripe. Consistently dry weather allowed growers to pick almost at their leisure and ensure that each parcel was perfectly ripe. All that remained was to turn what was probably the greatest harvest ever in to the greatest wines.

As Bill Blatch, who publishes the most authoritative Bordeaux vintage report each year, puts it: "if any growers have made sub-par wines, they only have themselves to blame. And if any growers have made a vegetal wine, they should be lined up and shot at dawn"!

## The wines

It is clear that the great majority of the wines made are exceptional and in many cases are likely to be regarded as some of the best wines ever made in Bordeaux. As with all things there are those growers who have got it wrong and evidently decided that what nature gave them was not sufficient, producing over-extracted wines. The good news is that these are in the clear minority.

Of the major appellations Pauillac is outstanding with Latour, Lafite, Grand Puy Lacoste, Haut Bages Liberal and Duhart Milon among the stars. St Julien once again is the model of excellence and we particularly liked Branaire-Ducru, Gruaud Larose, Leoville Lascases, Leoville Poyferre and the two Bartons. Margaux has more top wines than at any time since 2000 and Ch Margaux, Palmer and Malescot St Exupery are worth noting. Pomerol is outstanding in 2005 across the board, our recommendations include Clos L'Eglise, Beaugard and Vieux Chateau Certan.

In St Estephe there was a little less consistency but we liked Montrose and Ormes de Pez in particular. On the day we tasted the Pessac-Leognan/Graves wines (Wednesday 5 April) it was miserably cold and wet leading many people to comment that wines from all areas were particularly difficult to taste on the day.

Highlights include Haut Brion, La Mission, Bahans Haut Brion, Haut Bergey and Domaine de Chevalier (one point to note is Haut Bailly had only recently finished its malolactic fermentation and was impossible to taste). St Emilion was a bit uneven, but the gold medal contenders are Angelus, Cheval Blanc, Figeac and at the value end – Barde Haut. As with Pessac one wine that surely wasn't right on the day in St Emilion was Troplong Mondot and we have to reserve judgement on it. Finally in the lesser Medoc appellations there are plenty of wines that will provide excellent value such as Beaumont (again), Potensac, Chasse Spleen and Poujeaux.

In among all these reds it would be easy to forget about the whites. The dry whites from Pessac Leognan are exemplary and show remarkable rich depth combined with delightful freshness. In Sauternes the wines are brilliant and have fruit, depth, sweetness and acidity by the boatful. Our favourites here include Suduiraut, Rieussec and Lafaurie Peyraguey. All in all there are very many staggeringly good wines that we can recommend wholeheartedly.

## Prices

At this stage it is too early to predict with any confidence what the prices of the wines will be, but it is almost inevitable that the First Growths will not be cheap and the likelihood is that the Super Seconds will be released at prices of at least those of 2003. We have heard a number of different rumours concerning the release prices. We anticipate that there will be a small increase on the 2003 vintage. Throughout the offer, we have indicated estimated prices based on previous vintages. However – as an example – the price difference between Ch Cos d'Estournel 2002 and 2003 was 150%. Our estimates, therefore, are fairly broad in some instances. We believe that the wines even at this price level will still offer great value for money.

## Recommendation

2005 is a vintage that is remarkable in quality and will inevitably be in huge demand worldwide. The best wines are exceptional and will become legendary. We cannot recommend the wines in this offer more highly.



James Price  
April 2006

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## St Estèphe

<p><b>CH COS D'ESTOURNEL 2eme Cru</b> (95-100 WS)</p> <p>78% Cabernet Sauvignon, 19% Merlot and 3% Cabernet Franc, 80% new oak.</p> <p>Deep purple to black. Grown up nose, touch of espresso. Supple, juicy, soft and very sweet, with plenty of fat. Very precise with mineral notes, lots of density. Very long on finish, with warm tannins. Modern style. Drink from 2019.</p>	£800-1200
<p><b>PAGODES DE COS 2nd wine of Cos d'Estournel</b> (89-91 WS)</p> <p>50% Cabernet Sauvignon, 50% Merlot. 40% New oak.</p> <p>Very dark. Restrained on nose, touch of fruit evident. Lovely impact of ripe, juicy fruit with plenty of density and warm structure. Good tannins and fine acidity. Great balance. Good ripeness but not overt. Creamy finish. Showing well. Drink from 2014.</p>	£180-250
<p><b>CH MONTROSE 2eme Cru</b> (92-94 WS)</p> <p>65% Cabernet Sauvignon, 31% Merlot, 3.5% Cabernet Franc, 0.5% Petit Verdot, 65% new oak. Yield of 44 hl/ha. 77% of the production will go into the Grand Vin.</p> <p>Deep colour. Creamy perfumed nose of very ripe fruit. Palate is very cassis. Precise. Lots of warm structure that feels very natural, and so fresh due to the excellent acidity. Elegant and has spades of concentration. Finish is very long. Another winner from Montrose. Drink from 2018.</p>	£400-700
<p><b>LA DAME DE MONTROSE – 2nd Wine of Ch Montrose</b> (89-91 WS)</p> <p>54% Cabernet Sauvignon, 46% Merlot, 15% new oak.</p> <p>Very dark. Bright red and black fruits on nose with toasty oak. Lots of ripe fruit with supple texture. Tasting a bit oak dominant at present, but should fade and allow the natural feminine fruit to come through. Drink from 2013.</p>	£140-180
<p><b>CH LES ORMES DE PEZ Cru Bourgeois</b> (85-88 WS)</p> <p>Very dark. Very ripe blackcurrant nose. Warm and ripe, showing a bit of grip on the front today, but softens and has nice creamy finish with lifting acidity. Should be good value as usual. Drink from 2012.</p>	£140-180

## Pauillac

<p><b>CH d'ARMAILHAC 5eme Cru</b> (89-91 WS)</p> <p>60% Cabernet Sauvignon, 29% Merlot, 10% Cabernet Franc, 1% Petit Verdot</p> <p>Mid purple. Cherry and blackberry nose, attractive. Fresh creamy fruit, good texture. Showing well, nice and rounded, bit of oak evident. Velvety, elegant finish, with nice freshness. Drink from 2013.</p>	£180-240
<p><b>CH DUHART-MILON 4eme Cru</b> (92-94 WS)</p> <p>71% Cabernet Sauvignon, 29% Merlot</p> <p>Very dark. Quite muted on nose, hint of beeswax? Firm but rounded fruit on palate. Lots of elegance and definition, very concentrated blackcurrant on mid palate. Restrained power and juiciness on finish. Not showy, but very high class indeed. Excellent. Drink from 2015.</p>	£180-240
<p><b>CH GRAND PUY-LACOSTE 5eme Cru</b> (92-94 WS)</p> <p>79% Cabernet Sauvignon, 21% Merlot.</p> <p>Almost opaque. Really sexy black fruit and mineral nose, one of the best of the week. Very ripe, but pure and very concentrated. Fine tannins and touch of toasty oak. Lovely creamy finish, plenty of lift. A really great GPL. Drink from 2013.</p>	£275-375
<p><b>CH HAUT BAGES LIBERAL 5eme Cru</b> (92-94 WS)</p> <p>Dark purple. Oaky nose, with floral notes. Very sweet, easy ripe fruit. Elegant, not complicated, medium bodied with gentle acidity and supple mouth feel. Juicy finish. This is very good. Drink from 2014.</p>	£150-210

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## Pauillac cont...

<p><b>CH HAUT BATAILLEY 5eme Cru</b> (92-94 WS)</p> <p>76% Cabernet Sauvignon, 24% Merlot.</p> <p>Deep purple. Crunchy bramble nose. Soft, supple rich fresh fruit. Super acidity on finish with very ripe fruit. Very pure and delicious. Good length. Best Haut Batailley in years. Drink from 2011.</p>	£180-225
<p><b>CH LAFITE ROTHSCHILD 1er Cru</b> (95-100 WS)</p> <p>88.8% Cabernet Sauvignon, 10.7% Merlot, 0.5% Petit Verdot.</p> <p>Almost opaque. Very polished nose, floral and cassis dominant. Gorgeous mouth feel, concentrated tobacco notes, blackberry and cassis, so much going on here and yet still very restrained. Big but so well balanced. Finesse and elegance, really polished. Very linear and correct. Incredibly long and intense, just never seems to fall away. Other wines will be flashier this year, but it is doubtful if anything will be as precise or focussed. Fantastic wine. Drink from 2018.</p>	£2000+
<p><b>CARRUADES DE LAFITE - 2nd wine of Ch Lafite</b> (89-91 WS)</p> <p>48.5% Cabernet Sauvignon, 45.5% Merlot, 4.5% Cabernet Franc, 1.5% Petit Verdot.</p> <p>Very deep, almost black. Very fine nose – mineral, floral and black fruits. Warm and attractive on palate, silky. Cassis and hint of mint, very fleshy. Fine tannins. Long and fresh finish, full of finesse and linearity. Very fine. Drink from 2015.</p>	£225-325
<p><b>CH LATOUR 1er Cru</b> (95-100 WS)</p> <p>87% Cabernet Sauvignon, 12% Merlot, 1% Petit Verdot/Cabernet Franc. 44% of total production will be the Grand Vin (last year was 51%).</p> <p>Opaque. Expensive oak on nose with very ripe juicy fruit. Explosion of fresh glorious fruit with just a hint of toast. Real power and depth, massively concentrated and yet elegant and marvellously pure. Touch of spice. Never stops on the finish. Fleshy, but not flashy. Powerful and graceful. Best young Latour we have ever tasted. Drink from 2018.</p>	£2000+
<p><b>LES FORTS DE LATOUR – 2nd wine of Ch Latour</b> (95-100 WS)</p> <p>76% Cabernet Sauvignon, 24% Merlot. 45% of the estate's total production will go into the second wine.</p> <p>Very dark purple. Intense nose of tobacco, minerality and cassis. Deep unctuous texture, very rounded. Restrained power and very precise, impressive. Very long on finish (though not in the league of the Grand Vin), good acidity and near perfect tannins. Drink from 2015.</p>	£375-500
<p><b>CH LYNCH BAGES 5eme Cru</b> (92-94 WS)</p> <p>Very dark. Not giving up much fruit on the nose, more meaty concentration. Very sweet intensity of ripe black fruits. Supple and delicious, decent acidity and lovely warmth on palate. So fresh and lifting on finish, very precise. Terrific. Drink from 2014.</p>	£350-500
<p><b>CH MOUTON ROTHSCHILD 1er Cru</b> (92-94 WS)</p> <p>85% Cabernet Sauvignon, 14% Merlot, 1% Cabernet Franc.</p> <p>Very deep purple. Ripe and rich on nose, eucalyptus too? Ripe impact of concentrated elegant, supple fruit with warm oak - almost Californian. Finish is warm, sweet, fresh and long, touch of heat here too and more oak. Tannins are ripe and rounded. Very fine but not up with the other four. Drink from 2018.</p>	£2000+
<p><b>CH PICHON-LONGUEVILLE BARON 2eme Cru</b> (92-94 WS)</p> <p>Dark purple. High toned Cabernet nose, a bit muted but a touch of minerality too. Very sweet impact of juicy fruit – cassis, blackberry and hint of black cherry. Very supple and fresh. Nice feel to it. Broad and concentrated on finish, warm tannins and good lift. Could be very classical. Drink from 2015.</p>	£375-475
<p><b>CH PICHON-LONGUEVILLE COMTESSE DE LALANDE 2eme Cru</b> (92-94 WS)</p> <p>64% Cabernet Sauvignon, 29% Merlot, 6% Cabernet Franc, 1% Petit Verdo. 47 hl/ha. 50% of production will go into the Grand Vin.</p> <p>Deep purple. Elegant cassis nose, with a hint of mocha. Lovely elegant balance on palate, very classical. Silky and rounded almost seamless. Restrained but with a touch of grip. Very pure and very fresh on the finish. A linear wine rather than a flashy one. Drink from 2013.</p>	£500-750

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**CH PONTET CANET 5eme Cru** (95-100 WS)

£275-375

Black/purple. Yet again Pontet Canet has a glorious nose – full of sweet, ripe, juicy fruit. Pure and round and vibrant at same time. Has verve to it. Lots of flavour with a bit of wood on the finish and some grip too. Has a lovely coolness running through it. Another winner here. Drink from 2013.

## St Julien

**CH BEYCHEVELLE 4eme Cru** (89-91 WS)

£220-300

Dark purple. Very St Julien nose, pencil shavings, cassis, full of terroir. Fine concentrated black fruit. Lovely freshness. Bit of class here. Well balanced, bit of grip on finish, but lovely lift too. Good. Drink from 2013.

**CH BRANAIRE DUCRU 4eme Cru** (92-94 WS)

£175-275

Deep colour. Bit of spice combining with the wild black fruit nose. Big impact of fresh fruit, lots of crushed berries, bit of warm oak too. Good concentration, feels almost thick on the palate, yet supple. Good freshness on the finish. Tannins well managed. Really good wine. Drink from 2015.

**CH DUCRU BEAUCAILLOU 2eme Cru** (95-100 WS)

£400-600

67% Cabernet Sauvignon, 33% Merlot, 87% new oak.

Only 10,000 cases will be produced – lower than 2003 & 2004.

Very dark. Black cherry and cassis nose with some minerality. Cool and elegant, has some restraint and is very pure. Ripe blackcurrant with classy oak evident. Very ripe on finish, with lots of lifting acidity and good fruit. Perhaps not as concentrated and powerful as one would have expected for Ducru in this vintage, but immensely good. Drink from 2017.

**CH GRUAUD LAROSE 2eme Cru** (89-91 WS)

£250-350

Almost opaque. High toned fruit on nose, a touch animal, broody. Good texture and lots of intensity of bright, fresh black forest fruits. Lots of power but charm as well. Lovely length with some warm oak. Has huge promise of things to come. Top Gruaud. Drink from 2014.

**CH LAGRANGE 3eme Cru** (92-94 WS)

£175-250

46% Cabernet Sauvignon, 45% Merlot, 9% Petit Verdot

Very dark colour. Very ripe intensity on nose, toasted and roasted character. Nice definition on attack, with classic 2005 supple, ripe freshness and concentration of fruit. Sweet toasted oak. Tannins a bit chunky, but ripe. Lovely length. Drink from 2012.

**CH LANGOA BARTON 3eme Cru** (92-94 WS)

£225-285

Dark purple. Slightly muted on nose, but good floral tones. Lots of sweetness on the palate, delicious even now. Lively on its feet. Tannins are well done, with nice chew on the finish blending well with good acidity. Drink from 2014.

**CH LEOVILLE BARTON 2eme Cru** (95-100 WS)

£350-500

Very dark. Intense blackcurrant and sweet oak nose. Explosive fruit, a real mouthful. Touch of graphite. Powerful and intense. Smokey, complex mineral flavours. Great precision. Finish is fabulous – goes on and on. Really well put together. So typical of the appellation and typically excellent. Drink from 2017.

**CH LEOVILLE LASCASES 2eme Cru** (95-100 WS)

£800-1300

87.6% Cabernet Sauvignon, 7.6% Merlot, 4.8% Cabernet Franc, 65% new oak. 37% of total production will be the Grand Vin.

Highest ever percentage of Cabernet Sauvignon. Very deep purple. Outrageously sexy nose, bursts of fruit bombs, touch of new wood.

Very fine impact of sweet ripe black fruits. Really concentrated. Classy. Huge on finish, masses of mouth filling depth, yet still restrained too.

Warm tannins evident. Goes on for an age. Could be the wine of the appellation. Drink from 2018.

## St Julien cont...

**CLOS DU MARQUIS – 2nd wine of Léoville Lascases** (92-94 WS) £175-250

49.5% Cabernet Sauvignon, 37.5% Merlot, 11.5% Cabernet Franc, 1.5% Petit Verdot, 25% new oak.

Deep purple. Concentrated nose of ripe fruit, good depth here. Very ripe and rounded. Ripe cassis. Bit of grip. Not flashy, but very grown up and punches above its weight. Nice length on finish, lots of freshness. Drink from 2015.

**CH LEOVILLE POYFERRE 2eme Cru** (95-100 WS) £350-500

64% Cabernet Sauvignon, 26% Merlot, 10% Petit Verdot. 45% new wood.

Very dark. Touch more roasted than other St Juliens, but very rich. Very pure and ripe, nice coolness on palate. Black cherry and cassis. Very polished and round. Good sweetness. Plenty of power and depth. Lifting finish, dominated by fresh fruit. Very good balance. Great Poyferré. Drink from 2015.

**CH TALBOT 4eme Cru** (92-94 WS) £210-295

Quite deep colour. Super nose - fruit is really talking. Creamy blueberry and cassis. Very open and attractive. Quite woody in the classical Talbot style - round and warm. Not hugely concentrated by deliciously more-ish. Wonderful freshness on finish. This works well. Drink from 2013.

## Margaux

### RED

**CH d'ANGLUDET Cru Bourgeois Exceptionelle** (89-91 WS) £140-200

Almost opaque. Juicy cassis nose. Supple and lithe, not explosive. Blue, black and forest fruit profile. Bit of restraint here. Tannins are a little extracted in the modern style. Finish has good freshness and plenty of creamy fruit, with ample grip. Drink from 2015.

**CH BRANE-CANTENAC 2eme Cru** (89-91 WS) £200-280

Quite deep purple. Creamy crushed berry fruits on nose, really attractive. Full and concentrated and very juicy. Good texture and fine tannins. Touch of grip on the finish, but nice acidity balances it well. Drink from 2011.

**CH KIRWAN 3eme Cru** (92-94 WS) £175-275

Dark. Touch restrained on nose, but nice creaminess and a hint of toast. Subtle forest fruits on palate, lots of freshness. Texture oozes class. Tannins are reasonably full but no jagged edges and very ripe style. Creaminess dominates the finish. Drink from 2012.

**CH LASCOMBES 3eme Cru** (92-94 WS) £225-280

Black. Pretty aromas, very floral and trademark new oak on nose. Masses of ripe fruit and oak, very concentrated texture of supple juiciness. Tannins are there but are ripe and well integrated. Lovely richness on the finish which has the classical freshness of the vintage. Good effort as this is one of the properties that has tried too hard before. Drink from 2013.

**CH MALESCOT ST EXUPERY 3eme Cru** (95-100) £175-250

Deep colour. Plenty of class oak and very ripe fruit. Soft fruit on entry, very ripe. Lower obvious acidity in the middle, supple fruit dominates. Coolness throughout. Big, warm tannins toward the end. Finish is vibrant and long. Fruit concentrated, but delicious. Drink from 2015.

**CH MARGAUX 1er Cru** (95-100 WS) £2000+

85% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot, and a touch of Cabernet Franc.

Almost black. Hedonistic nose of ripe fruit and classy oak. Lovely ripe impact, creamy perfumed berries. Exciting. Hugely concentrated, more than any we have tasted before here. Mouth feel is supple, ripe and warm. Tannins are evident but not obtrusive. Powerful and voluptuous, the finish goes on forever. Flashier than the other First Growths. Drink from 2018.

<b>PAVILLON ROUGE DU CHATEAU MARGAUX - 2nd wine of Ch Margaux</b> (92-94 WS)	£250-350
48% Cabernet Sauvignon, 48% Merlot, 4% Petit Verdot	
Dark purple. Classy, elegant, precise nose of juicy cassis. Warm palate but not giving too much away, with good ripe core of fruit and lovely freshness again. Pretty classy and elegant. Tannins are a bit evident on the finish. Will probably need time to show what is really there.	
Drink from 2014.	
<b>CH PALMER 3eme Cru</b> (95-100 WS)	£650-950
53% Cabernet Sauvignon, 40% Merlot, 7% Petit Verdot, 32 hl/ha.	
Very deep colour. Flowers and minerality combine with gorgeous black fruits on the nose. Great weight of ripe, concentrated, sweet fruit, very juicy and explosive on palate. Very persistent. Velvety texture and warm, rounded tannins. Fabulous finish that lifts and lifts, with maybe just a touch of heat. Could be unbelievable good Palmer. Drink from 2015.	
<b>CH PRIEURE LICHINE 4eme Cru</b> (89-91 WS)	£175-250
Very dark purple. Toasty, mineral, very attractive Margaux nose. Dense blue and black fruits. Supple and rich with good concentration.	
Tannins are plush and velvety. Really quite sexy all in all. Think this will be good. Drink from 2013.	
<b>CH RAUZAN-SEGLA 2eme Cru</b> (95-100 WS)	£250-350
Very dark. Floral nose, fruit slightly holding back and touch of vanilla evident. Warm and round. Ripe, concentrated dense mouth feel with ripe forest fruit. Tannins are pretty well balanced and has excellent freshness on the finish. Drink from 2012.	
<b>WHITE</b>	
<b>PAVILLON BLANC DU CHATEAU MARGAUX</b> (92-94 WS)	£325-425
100% Sauvignon Blanc	
Pale yellow. Very fresh, ripe nose with some Sauvignon notes. Citrus and almost honeyed to start becoming more tropical with hints of mango and melon. Very rich. Vibrant freshness on a lovely long finish. Superb this year. Drink either before it gets to 5 years old or from 10 years.	

## Pessac-Léognan

<b>RED</b>	
<b>CH BRANON Cru Classé</b> (89-91 WS)	£350-450
50% Merlot, 50% Cabernet Sauvignon, 100% new oak	
Deep purple. Rich chocolate and black cherry. Huge ripe warm mouth feel, has great depth and concentration of black fruits and warm, rich tannins with lovely acidity lifting the wine. Finish is dense, yet vibrant and keeps on going. Impossible to tell that there is 100% new oak as it is barely perceptible. Great wine this year, better than the 2000. Drink from 2013.	
<b>DOMAINE DE CHEVALIER Cru Classé</b> (89-91 WS)	£200-275
Dark colour. Ripe, oaky generous nose, distinctly Graves. Sweet attack of ripe black and red fruits. Tight knit tannins but very fresh. Weight and concentrated fruit on finish and lots of power. Lifts on the finish, very long. Drink from 2014.	
<b>CH HAUT BERGEY Cru Classé</b> (89-91 WS)	£140-170
65% Cabernet Sauvignon, 35% Merlot, 40% new oak.	
Deep purple. Very ripe cassis and blackberry nose. Juicy impact of ripe black fruits, lots of round, supple texture and warmth, good grip and lots of freshness on finish. Super length, this is a real star when so many others in the appellation have got it wrong. Will be excellent value for the money. Drink from 2012.	
<b>CH HAUT BRION 1er Cru</b> (95-100 WS)	£2000+
56% Merlot, 39% Cabernet Sauvignon, 5% Cabernet Franc. 45% of total production will be Grand Vin.	
Almost opaque. Classy, yet restrained nose – black fruit and chocolate. Elegant and wonderfully pure with sensational mouth feel and underlying fruit. Dark chocolate. Incredibly complex and still totally harmonious. Nuances everywhere, hints of fruit, minerality. Multi-layered. Finish is intense and seemingly endless, with lift and freshness. This wine will probably outlive us all. Monumental. Drink from 2020.	

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## Pessac-Léognan cont...

### CH BAHANS HAUT BRION 2nd wine of Haut Brion (92-94 WS)

£225-300

45% Merlot, 25% Cabernet Sauvignon, 30% Cabernet Franc

Very dark. Crushed berry, cherry and oak on nose. Glorious impact of ripe, super concentrated cassis and black cherry fruit, touch of black chocolate. Oak is round and sweet, but the overall purity of the wine is the over-riding factor. Great, great Bahans that will surely put this overlooked second wine back in the limelight. Drink from 2016.

### CH LA MISSION HAUT BRION Cru Classé (95-100 WS)

£900-1400

69% Merlot, 30% Cabernet Sauvignon, 1% Cabernet Franc. 57% of production will go into the Grand Vin.

Dark purple/black. Super nose of dark chocolate, mocha, cassis and black cherry. Really lovely ripe, juicy, velvety, supple palate. Massive concentration. Dark with some smoky notes towards the end. Brilliant acidity on the finish giving it great length. Not far behind Haut Brion. Drink from 2020.

### CH PAPE CLEMENT Cru Classé (92-94 WS)

£475-600

Dark. Ripe fruit nose, touch of earthiness. Supple ripe blackcurrant fruit with good texture and plenty of warmth. Slightly harder in the middle where the tannins are more evident, but still warm. Nice creaminess. Touch of heat on the finish. Drink from 2016.

### CH SMITH HAUT LAFITTE Cru Classé (92-94 WS)

£250-325

Quite dark. Toasty oak and ripe black and red fruit, nice minerality too. Sweet impact and good concentration of sweet, juicy fruit. Very polished. Evident oak is balanced by decent acidity. Tight tannins and plenty of freshness on finish. Drink from 2015.

## WHITE

### CH HAUT BERGEY Cru Classé

£140-170

65% Sauvignon Blanc, 35% Semillon, 25% new oak

Lovely minerality and an abundance of ripe fruit. Sauvignon fruit at fore, but with nice balancing citrus flavours and hints of papaya and mango. Super ripeness and warm mouth feel. A bit of obvious oak at present that will fade. Almost drinking now it is so fresh. Drink from 2009.

### DOMAINE DE CHEVALIER Cru Classé

£350-475

Light colour, touch of green. Elegant nose, subtle and floral. Faint honeyed tones and grapefruit. Very fine and pure, with real drive and fine balance. Ripe fruit but coolness running through. Good length and very classy overall. Drink from 2011.

### CH SMITH HAUT LAFITTE Cru Classé (95-100 WS)

£300-375

Pale bright colour. Ripe, juicy nose with plenty of oak evident. More minerality than usual gives it a nice balance to the rich, concentrated fruit. Good weight and surprisingly taut. Fresh acidity and lots of length. Drink from 2011.

## Haut Médoc/Moulis/Médoc

<b>CH BEAUMONT Cru Bourgeois</b> (85-88 WS)	£70-90
Very dark. Very ripe cassis nose. Palate has good depth with a touch of extraction but fresh blue and black berry fruits to the fore. Nice finish. Another great Beaumont, much finer than the 2000. Drink from 2011.	
<b>CH CANTEMERLE 5eme Cru</b> (89-91 WS)	£120-150
Dark purple. Wild, gamey nose. Dark fruits, rounded tannins and great freshness lead us to believe that this will be very good and worth buying. Drink from 2012.	
<b>CH CHASSE SPLEEN Cru Bourgeois</b> (89-91 WS)	£125-175
Quite dark. Attractive nose of cassis and ripe cherry, very bright. Supple and juicy rounded fruit, very concentrated cassis and blackberry. So juicy throughout. Creamy finish. Very impressive. The best Chasse Spleen we have ever tasted. Drink from 2011.	
<b>CH LANESSAN Cru Bourgeois</b> (89-91 WS)	£80-110
Deep purple. Fine on nose. Concentrated ripe, sweet black fruits. Lots of definition. Ripe tannins. Great balance. Lovely finish, much fresher than the 2000. Drink from 2011.	
<b>CH POTENSAC Cru Bourgeois</b> (85-88 WS)	£110-140
41% Merlot, 40% Cabernet Sauvignon, 19% Cabernet Franc. 30% new oak. Dark purple. Lovely ripe nose. Very ripe impact and lush mouth feel. Tannins are evident, but warm and rounded. Touch of grip on the finish, but has super freshness carrying it through. Drink from 2011.	
<b>CH POUJEAUX Cru Bourgeois</b> (89-91 WS)	£125-175
Dark, blueish rim. Subdued nose with hints of toast and minerality. High class ripe fruit on palate with an attractive grainy tannins. Luscious and warm. Touch of grip, but elegant freshness on finish. Very good. Drink from 2013.	

## St Emilion

<b>CH ANGELUS 1er Grand Cru Classé</b> (92-94 WS)	£750-1000
Very, very dark, almost opaque. Tight focussed nose with notes of oak, chocolate and brambly fruit. Shows promise. Lovely mouthfeel, very elegant. Great acidity running through. Red & black fruits dominate. Very precise. Well measured – power & elegance. Terrific length. Drink from 2014.	
<b>CH AUSONE Grand Cru Classé "A"</b> (95-100 WS)	£2500+
55% Cabernet Franc, 45% Merlot. 100% new wood. 34 hl/ha. Very dark. Elegant, almost ethereal nose, with a touch of toasty oak. Palate is incredibly soft and yet concentrated, so elegant. Oozes finesse and class. Raspberry and black fruits. Structure is there, but very round and barely perceptible until the finish. Lavish acidity gives incredible freshness to the concentrated, round tannins. Drink from 2018.	
<b>CHAPELLE d'AUSONE 2nd wine of Ch Ausone</b> (95-100 WS)	£450-600
Very dark, not quite opaque. Perfumed nose, nice black fruits showing. Plump, concentrated fruit flavours to the fore. Very measured and harmonious. Coolness here too. Very classy. Tannins are big but there are no doubts about this wine's potential. Drink from 2014.	
<b>CH BARDE-HAUT Cru Classé</b> (89-91 WS)	£175-225
90% Merlot, 10% Cabernet Franc. 80% new oak Deep purple. Blackberry fruit dominates the classy nose. Palate is broad and deep – lovely ripe sweet fruit and plenty of juiciness and freshness. Finish is warm and round with terrific acidity. This is a winner and will be a star buy again. Drink from 2012.	

Prices quoted are estimated prices per case of 12x75cl in bond UK, unless otherwise indicated.

## St Emilion cont...

<p><b>CH CANON LA GAFFELIERE Grand Cru Classé</b> (95-100 WS)</p> <p>Dark, but not overtly. High toned ripe nose, floral intensity. Attractive. Quite a lot of oak showing, but has coolness and restraint and ripe berry fruit. Dances on the palate. Very pure and concentrated, maybe a touch drying on the finish, but that should go. Drink from 2015.</p>	£325-425
<p><b>CH CHEVAL BLANC Grand Cru Classé "A"</b> (95-100 WS)</p> <p>55% Cabernet Franc, 45% Merlot.</p> <p>Almost opaque. Wonderfully elegant nose: crushed berries, chocolate, creaminess but restrained. Very ripe fruit mouth feel, very smooth, sweet and succulent. Very precise, cool and silky. Big rounded tannins come to the fore on the finish and are prodigious. Very tight knit. Not forced. Highly polished. Breathtaking. Drink from 2018.</p>	£2000+
<p><b>PETIT CHEVAL 2nd wine of Cheval Blanc</b> (92-94 WS)</p> <p>55% Merlot, 45% Cabernet Franc</p> <p>Dark. Attractive floral nose, touch of mocha and cassis. Supple, juicy impact of creamy raspberry and blackberry. Very fresh throughout. Velvety tannins. Touch of toast. Perhaps a tad of heat on the end. Drink from 2014.</p>	£400-500
<p><b>CH FIGEAC 1er Grand Cru Classé</b> (92-94 WS)</p> <p>Dark. Quite perfumed, but not giving much away, smoky notes. Rich and decadent impact, bursts through the door and demands attention. Power and concentration. Complex. Plenty of ripeness. Very fresh finish, keeps on lifting, elegant and powerful at same time. Drink from 2015.</p>	£375-500
<p><b>CLOS FOURTET 1er Grand Cru Classé</b> (92-94 WS)</p> <p>Very dark. Black fruit nose, appealing. Very sweet fruit, bursts on palate, really exuberant. Nice balance and concentration. A touch New World, but lots of class here too. Lovely persistence on finish. Drink from 2013.</p>	£275-375
<p><b>CH LARCIS DUCASSE Grand Cru Classé</b> (95-100 WS)</p> <p>Very deep purple. Really attractive, ripe floral and black fruit nose. Buckets of fruit on front. Very concentrated, good freshness and not a hint of over-extraction. Very ripe, sweet and juicy fruit. Drink from 2012.</p>	£200-350
<p><b>CH MOULIN ST GEORGES SAINT EMILION Grand Cru</b> (89-91 WS)</p> <p>Part of Ausone stable. 80% Merlot, 20% Cabernet Franc. 100% new oak. 35 hl/ha.</p> <p>Black. Black fruit liqueur and oak nose. Rich and spicy, ripe and open. Plenty of warm, ripe black fruit. Good definition and very precise. Lovely creaminess on the finish, very long. Drink from 2013.</p>	£180-240
<p><b>CH QUINAULT L'ENCLOS Grand Cru Classé</b> (85-88 WS)</p> <p>75% Merlot, 15% Cabernet Franc, 6% CS, 4% Malbec, 70% new oak.</p> <p>Very deep colour. Nose is meaty and ripe, touch of menthol. Big concentrated palate of blackberry. Plenty of freshness that balances the warm tannins. Finish is long, warm and rounded with the oak integrated with the fruit. Drink from 2013.</p>	£220-£260

# Pomerol

## CH BEAUREGARD (89-91 WS)

£175-225

Quite deeply coloured. Juicy black cherry, touch liqueur like. Good fruit, dark edge to it. Chunky fruit, but reasonably elegant. Nice and fresh too. A touch of heat evident. Medium grained, but rounded tannins. Drink from 2012.

## CLOS L'ÉGLISE (92-94 WS)

£550-650

80% Merlot, 20% Cabernet Franc, 100% new oak.

Deep purple. Super nose, cedar, tobacco, sweet blackberry, chocolate. Lovely impact of very ripe, sweet fruit, and massive concentration, but still fresh and with great elegance and balance. Complex and multilayered on finish, a bit of grip but not over done. This is better than the legendary 2000. Drink from 2014.

## CH L'ÉGLISE CLINET (95-100 WS)

£600-800

Very deep. Very grown up nose, concentrated, fine, taut berry aromas. Palate is pure and quite complex. Delicious fruit. Fine, warm tannins and notes of chocolate. Lots of richness. Extremely fine. Drink from 2018.

## CH L'ÉVANGILE (95-100 WS)

£600-800

Very deep purple. Lifted, perfumed pronounced nose, very ripe. Good mouth feel, front palate is dominated by ripe raspberry liqueur fruit. Tannins are well done. Has a creamy style. Toast and cream on finish and a touch of heat. Drink from 2015.

## CH LE MOULIN (92-94 WS)

£250-350

Almost opaque. Ripe blackcurrant fruit, with touch of oak. Lots of good supple, cool fruit, has genuine restraint and no over extraction in sight. Fresh and clean. Juicy and concentrated, should be very good. Drink from 2012.

## CH NENIN (92-94 WS)

£200-300

74% Merlot, 26% Cabernet Franc. 25% new oak.

Mid-deep purple. Very ripe, sweet blackberry nose. Lots of depth and touch of spice, almost over-ripe, but still has a cool streak. Good concentration on finish and warm grip. Drink from 2013.

## VIEUX CHATEAU CERTAN (95-100 WS)

£550-750

80% Merlot, 20% Cabernet Franc

Quite dark. Very fine nose, blackberries and cream, with a little spice and wood. Pretty. Not huge on palate just very pure and unforced. Elegant and feminine, gentle richness and classic ripe fruit. Creamy balance and style are good. Classy stuff. Drink from 2016.

# Fronsac

## CH RICHELIEU FRONSAC

£80-95

73.5% Merlot, 23.5% Cabernet Franc, 3% Malbec. 33% new oak.

This is a property that has undergone major changes since new owners took over four years ago. It will be interesting to see how it progresses. Deep purple. Lovely elegant freshness on nose with masses of sweet fruit. Palate continues the same theme, with ultra ripe sweet blackberry fruit to the fore. Good depth. Bit of wood here, but well balanced. Drink from 2011.

## Sauternes & Barsac

<p><b>CH COUTET 1er Cru</b> (92-94 WS)</p> <p>Deep colour, almost golden. Lots of botrytis on the nose and a hint of grapefruit. Full and flavoursome, with a little earthiness. Broad with lots of rounded honeyed fruit. Lots of sweetness and very long on finish. Drink from 2014.</p>	£225-275
<p><b>CH DOISY VEDRINES 2eme Cru</b> (92-94 WS)</p> <p>Medium gold. Restrained nose, but promising. Big fat and unctuous palate, honeyed and round. Plenty of botrytis and quite flashy in style, but still precise. Warm sweet apricot. Nice acidity too. Really long, fine finish. Drink from 2014.</p>	£175-250
<p><b>CH DE FARGUES</b> (95-100 WS)</p> <p>Gold. Weighty nose, almost very sweet desiccated coconut. Ethereal quality to this wine (part of the Yquem stable, explains much). Lots of attack, explosive fruit and still lithe and juicy. Honey. Good botrytis on the finish. Drink from 2015.</p>	£350-475
<p><b>CH LAFAURIE-PEYRAGUEY 1er Cru</b> (92-94 WS)</p> <p>Almost gold. Quite restrained on nose. Lot of sweetness on the attack, less obvious acidity the some. Nice white fruit flavours and a little citrus. Very sweet. Decent length on warm finish. Drink from 2014.</p>	£225-275
<p><b>CH RIEUSSEC 1er Cru</b> (95-100 WS)</p> <p>Quite deep, heading to gold. Restrained nose; yellow plum and grapefruit, some botrytis. Very sweet and ripe fruit salad concentrate. Barley sugar. Not huge but has superb texture of classy enveloping fruit. Luscious mouth feel. Rich and bit raisiny. Drink from 2016.</p>	£275-350
<p><b>CH SUDIRAUT 1er Cru</b> (95-100 WS)</p> <p>Medium colour. Classy and rich nose, though not particularly botrytis affected. Attractive candied fruit. Lots of concentration, classy rather than huge. Has good weight and lovely acidity giving good length. Very lively finish. Drink from 2013.</p>	£300-375



## 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 (Barclays Bank plc: Sort Code 20-51-01 Account 70246999) 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 2008. 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 £300 (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 **0870 850 2038** or write to us at 14 Denbigh Street, London SW1V 2ER and we shall aim to reply within 24 (working) hours.



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