



Bordeaux 2006 En Primeur Offer

May 2007



Genesis Wines

The furore surrounding Bordeaux 2005 seems to have only just recently settled, and here we are again with a new vintage revealing another different personality. But Bordeaux cannot ever be simplistic, even in its most celebrated years, and 2006 seems to be offering a reminder of this to us all. Rumours would have had us set expectations lower than usual but the proof is always in the cask sample tastings – a Herculean task by any wine professional's standards – and this year is no exception. Happily, James and Kenny returned from Bordeaux with renewed enthusiasm for this vintage, but it is true to say that selection has been a key feature.

James and Kenny have set out our recommendations on both the region overall and the individual Châteaux that Genesis Wines has selected as best of the vintage. For the shrewd regular Bordeaux buyer there are some very exciting wines – in some instances better than their acclaimed elder sibling – that should be a positive addition to all Bordeaux cellars.

Prices are expected 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 view the prices on our web site www.genesiswines.com, as Châteaux release their wines.

Why Buy En Primeur?

For those new to 'en primeur' offers, it is essentially the 'first offering' of the wines when they are still in preparation for bottling at the wine makers. Wines are offered at an in bond price, ie excluding duty and VAT, all of which become payable once the wine is delivered.

The prime benefits of buying en primeur are to secure highly sought-after wines that are often impossible to find later and at a price that is expected to be less than their market value on release.

The Offer

- Prices quoted are estimated prices per case of 12 x 75cl in bond UK, unless otherwise indicated. Confirmed prices are shown in bold.
- Payment is due with order.
- Wines will be shipped in Spring 2009.

www.genesiswines.com

This offer will be on www.genesiswines.com from 25 April. Prices will be posted on the web, as Châteaux release their wines. Due to the limited allocations of some of the wines, we regret that orders cannot be placed online. Please call or email us with your requests.

Forthcoming events

19 May 2007

New Fine Wine List

Bordeaux 2006 En Primeur Offer

Introduction

2006 is a vintage that will fall under the shadow of 2005, almost inevitably. 1996 suffered from the same problem as did 1990 and it really does not take a huge amount of knowledge to realise that both of these are now regarded as two of the best vintages of recent times. It would be too simplistic to say that 2006 was a classical vintage, because that really does not do it justice. There are some great wines, some good wines and some that have not come up to scratch. In this offer we are concentrating on the first category together with one or two really good value wines. We had been hearing stories of gloom emanating from Bordeaux since September but, having tasted the wines, we are convinced that 2006 is a vintage with many wines that are worth serious consideration. We even found some that are better than their lauded counterparts from 2005.

Growing Conditions

The winter was very cold, which resulted in later budding and flowering, but the frosts stayed away (apart from at Ch Margaux, where they forgot to turn on the sprinklers on 11 April, which resulted in 50% of their white grapes being lost – Pavillon Blanc may end up being the most difficult wine to get this year!). June and July were very hot and it looked as if another historic vintage was in the offing. August brought an end to that; un-naturally cool and grey it led to some rot setting in by early September when temperatures soared again. The dry whites and earlier harvested Merlots would be fine, but otherwise it was a question of wait and see. Just as everything looked rosy again the weather turned and a series of rain storms hit the area, meaning that some of the Merlots had to be picked without the full phenolic ripeness being achieved. Some of the traditionally late pickers however bided their time and harvested once the weather had set fine again in the last week of September. The Cabernet Francs were generally picked at the same time. The Cabernet Sauvignons, being more robust, rode out the weather and were harvested from the last week of September in the warm sunshine. As for the Sauternes the weather made life difficult and there had to be some pretty ruthless selection, but once done the later tries produced some good quality grapes.

The wines

It is not possible to wrap up 2006 in a blanket expression as from appellation to appellation and property to property there is variability in quality. Yields, due to the tight selection, are generally down so this will not be a bumper year in terms of allocations. In the northern Médoc there are some excellent wines in Pauillac – **Latour**, **Lafite**, **Mouton Rothschild** (a welcome return to form), **Pontet Canet**, **Lynch Bages** and **Grand Puy Lacoste** all shone, however **Pichon Baron** left us baffled. St Julien has again performed, with an exceptional **Léoville Las Cases**, and a strong supporting cast including the two **Bartons**, **Gruaud Larose** and **Ducru Beaucaillou**. In St Estèphe, **Calon Segur** is the star with **Cos d'Estournel** close behind. **Lafon Rochet** is exceptional this year, and we found a new Cru Bourgeois – **Ch Bel Air** that

is a gem. The new team at **Montrose** seem to be still getting to grips with the Château.

Margaux has some very good wines: beside **Ch Margaux** itself, the best are **Du Tertre** (a revelation this year), **Kirwan** and **Palmer**. In Pessac-Léognan and Graves we particularly liked the **Haut Brion** stable (no great surprise there). **Haut Bergey** has again punched well above its weight in both red and white, while **Haut Bailly** and **Domaine de Chevalier** also shone and this is a great year for the dry whites here.

On the Right Bank in Pomerol there are some terrific wines and we were struck by the quality of many familiar names – **Clos L'Eglise**, **L'Eglise Clinet**, **Vieux Château Certan** and **La Conseillante**, plus some less well known ones in **Rouget** and **La Pointe**. St Emilion's best wines include **Ausone**, **Angelus**, **Barde Haut**, **Larcis Ducasse** and **Cheval Blanc**.

As touched on earlier Sauternes is more difficult, but **Rieussec**, **De Fargues**, **La Tour Blanche** and **Doisy Vedrines** have done well.

Prices

There have been calls for prices to be reduced by 70% on the 2005s. While we heartily approve of the sentiment there are a number of factors to take into account, namely: the quality of the wines in this offer is not 70% worse than in 2005; there is less wine in 2006; worldwide demand for quality Bordeaux is rising with new markets developing in China, India and Russia. The Château owners are playing their cards close to their chests at the moment and the best guess at this stage is that prices will be somewhere between 2004 and 2005, just how close to either vintage we will have to wait and see.

Recommendation

We tasted over 350 wines during the first week of April and have narrowed our selection down to some 80 wines that we believe offer the best of the vintage, from Petits Châteaux all the way through to the First Growths. Some exceptional wines have been made in 2006. The good news is that many of those who jumped on the band wagon in 2005 will not be around this year so there should be the possibility of getting hold of many of the best wines, in this very good vintage.




James Price & Kenny Stewart
April 2007

Our Wines of the Vintage

	James	Kenny
Overall	Ausone	Angelus
New Find	Bel Air	Rouget
Best Surprise	Gruaud Larose	Lynch Bages
Best Stalwart under £250	Barde Haut	Kirwan
Best Stalwart £250-500	Pontet Canet	Grand Puy Lacoste
Over Performer	Lafon Rochet	Du Tertre

Contents

St Estèphe	Page 2
Pauillac	Page 2-4
St Julien	Page 4-5
Margaux	Page 5-6
Haut Médoc/Moulis/Médoc	Page 6
Pessac-Léognan	Page 6-8
St Emilion	Page 8-9
Pomerol	Page 9-10
Other Right Bank Appellations	Page 10
Sauternes & Barsac	Page 11

Contact Details

James Price

jamesp@genesishwines.com

020 7963 9063

07966 791810 (mobile)

Matt Wilkin

mattw@genesishwines.com

020 7963 9066

07966 272506 (mobile)

Mark Norrie

markn@genesishwines.com

020 7963 9064

07855 964679 (mobile)

Ed Gerard

edg@genesishwines.com

020 7963 9067

Christian Honorez

christianh@genesishwines.com

020 7963 9062

07834 193455 (mobile)

Kenny Stewart

kennys@genesishwines.com

020 7963 9065

07977 536659 (mobile)

Tom Heywood-Lonsdale

tomhl@genesishwines.com

020 7963 9061 / 01608 658059

07836 703126 (mobile)

Genesis Wines Limited
www.genesishwines.com

78 Tachbrook Street, London, SW1V 2NA

Tel 020 7963 9060

Fax 0870 850 2038

Email sales@genesishwines.com

St Estèphe

CH BEL AIR Cru Bourgeois £80-100

50% Cabernet Sauvignon, 50% Merlot. No new oak, all aged in 1-2 year old Ch Latour barrels.

Medium to dark. Ripe nose, very mineral. Nice gentle fruit, plenty of sweetness. Composed and balanced, good freshness on the palate. Elegant tannins. Very natural and quite feminine. Mineral finish, almost Burgundian style of wine making, a cracking little find.

Drink from 2012.

CH CALON SEGUR 3eme Cru £325-400

Very dark. Generous sweet nose with mineral tones. Strawberry and red berry fruit, succulent and ripe. Very pure and round, totally unforced. Lovely acidity and warm tannins on the finish. Brilliant wine. Drink from 2014.

CH COS D'ESTOURNEL 2eme Cru £600-750

78% Cabernet Sauvignon, 20% Merlot and 2% Cabernet Franc, 80% new oak.

Very dark, with glossy texture. Very ripe, almost explosive black fruit on nose and rich oak. Massive impact of sweet ripe blue and black fruit, very rich. Dollops of warm, classy oak. Lots of tannin evident on a long powerful finish. Drink from 2017.

CH LAFON ROCHET 4eme Cru £165-190

53% Merlot, 40% Cabernet Sauvignon, 5% Cabernet Franc, 2% Petit Verdot.

Medium to very dark. Sweet oak nose. Creamy bright fruit dominates the palate, plenty of oak too but not overdone. Has a glossy style. Big on the finish, hugely persistent too. Very good this year, should be real value for money. Drink from 2013.

CH MONTROSE 2eme Cru £350-500

Deep colour. Very reductive on nose. Mineral aspects. Mocha and black chocolate with very ripe fruit partially hidden. Decent structure, but a bit grippy. Quite persistent finish. Dis-jointed. Reserve judgment on this. Drink from ?.

CH LES ORMES DE PEZ Cru Bourgeois £150-175

Very dark for Ormes de Pez. Nice nose, quite ripe and impressive for its status. Very concentrated on the palate, lots of fruit here, but big structure too. A bit of minerality on the finish, also a little heat. Much bigger than Ormes de Pez is usually. Drink from 2014.

Pauillac

CH CLERC MILON 5eme Cru £200-250

50% Cabernet Sauvignon, 44% Merlot, 6% Cabernet Franc

Medium to very dark, nice limpid texture. Lots of new oak on the nose, fruit a bit brooding and tricky to read. Bright black fruit on palate. Lovely balance and a bit of class. Super texture and good length on finish. Poise. Impressive kit. Drink from 2013.

CH DUHART-MILON 4eme Cru £210-240

70% Cabernet Sauvignon, 30% Merlot

Very dark. Dense nose almost inky, very concentrated cassis too. Pretty concentrated in style, feels bigger than usual. Lots of fruit and warm, rounded structure. Late picked quality on finish. Silky and direct, good wine. Drink from 2014.

CH GRAND PUY-LACOSTE 5eme Cru £275-330

76% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc.

Medium dark. Lifted perfumed nose, floral and mineral aspects, pretty sexy. Ripe definition, lovely svelte mouthfeel. Lush integrated oakiness. Super balance with softish tannins. A bit of wow with this. Drink from 2013.

Pauillac cont...

CH HAUT BAGES LIBERAL 5eme Cru

£170-220

70% Cabernet Sauvignon, 30% Merlot

Medium to very dark, small rim. More lift on nose than most, lots of primary fruit. Bit of style on the mouth, good balance of oak and ripe fruit. Pretty big on the finish, a bit of extract evident. Could be good. Drink from 2014.

CH HAUT BATAILLEY 5eme Cru

£150-200

75% Cabernet Sauvignon, 23% Merlot, 2% Cabernet Franc.

Nice deep colour. Oaky and toasty nose with a little spice. Good depth, easy to get your head around this. Sweet and precise, good ripeness. Juiciness on finish and good balance, definitely not overdone. Good wine. Drink from 2013.

CH LAFITE ROTHSCHILD 1er Cru

£1800+

82% Cabernet Sauvignon, 16% Merlot, 2% Cabernet Franc

Almost opaque. Very polished nose, almost feminine, pretty perfumed. Excellent ripeness and precision of fruit, violets and blackberry. Not overtly oaky and less cerebral than the 2005, still very complex though. Very full and concentrated, the power comes at the end and lifts and builds. Very persistent on the finish. A bit of a leviathan. Drink from 2025.

CARRUADES DE LAFITE - 2nd wine of Ch Lafite

£275-350

48% Cabernet Sauvignon, 48% Merlot, 2.5% Cabernet Franc, 1.5% Petit Verdot.

Deep purple colour. Floral attractive nose. Soft entry on palate, round and harmonious, classy drop. Nice presence of sweet, balanced fruit. Some oak evident on the finish, no austerity though. Seems a little more relaxed in its clothes than usual. Drink from 2015.

CH LATOUR 1er Cru

£2000+

85% Cabernet Sauvignon, 13% Merlot, 1% Cabernet Franc. 38% of total production will be the Grand Vin (last year was 44% and 2004 51%), so will be even more difficult than ever to get.

Deep purple, not opaque. Intense nose of cassis and minerality, very Latour. Brooding power, but lovely texture. Succulent and unforced. More minerality. Lovely oak on the finish and warm tannins. Not flashy, just excellence in wine making. One of the top two of the vintage for us. Drink from 2022.

LES FORTS DE LATOUR – 2nd wine of Ch Latour

£350-425

70% Cabernet Sauvignon, 30% Merlot. 47% of the estate's total production will go into the second wine, the first time that they have ever made more 2nd wine than Grand Vin.

Dark purple. Fleshy nose (almost meaty?), minerals galore too. Tight and composed on palate, mineral and fleshy again, a little difficult to pin it down. Totally unforced, almost Burgundian. Good length. No showboat, but excellent. Drink from 2016.

CH LYNCH BAGES 5eme Cru

£375-450

Medium deep colour. Attractive creamy concentrated berry fruits on nose, very clean and bright. Promising. Very perfumed palate, super ripeness. Rich and concentrated, lots of power and opulence. Gorgeous texture and silky tannins. Not sure if this isn't better than the 2005? Drink from 2015.

CH MOUTON ROTHSCHILD 1er Cru

£1800+

87% Cabernet Sauvignon, 13% Merlot.

Very deep purple. Expensive nose, ripe cassis (very Cabernet) and warm oak, even a hint of cigar box already! Lots of oak on the palate, but not over the top. Balanced and pure, sleek and powerful. Component parts all there. Nice acidity and fine warm tannins. This is a very good Mouton and the best James has tasted in a long time. Well done and definitely better than the 2005. Drink from 2020.

CH PICHON-LONGUEVILLE BARON 2eme Cru

£475-600

As mentioned in the introduction, we were baffled by this wine, which has been a rock steady performer over the last decade. The two samples we tasted were monsters both in terms of fruit and oak, the finish was totally over-extracted and left you unable to speak as the tannins sucked your mouth dry. We reserve judgement. Drink from ?.

CH PICHON-LONGUEVILLE COMTESSE DE LALANDE 2eme Cru

£500-650

64% Cabernet Sauvignon, 36% Merlot.

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 2017.

CH PONTET CANET 5eme Cru

£375-450

Very dark. Third year in a row that Pontet has had one of the best noses of the year: sweet, sexy and delicious. Elegant wine, super ripeness, sweet blackcurrant and black cherry fruit. Buckets of concentration. Classy. Rich tannins, but carries it off so well. Lots of length on the finish. Very good indeed – again! Drink from 2015.

St Julien

CH BEYCHEVELLE 4eme Cru

£200-250

Medium to dark. Bright nose, attractive. Classical St Julien palate, gentle intensity, good ripe fruit and a bit of a cool streak. Well balanced tannins and acidity. Nice purity on the finish. Drink from 2013.

CH BRANAIRE DUCRU 4eme Cru

£225-300

Very dark. Quite ripe concentrated nose, a little spice again here. Sweet palate, very ripe and some opulence evident, pretty intense. Good power. Reasonably big tannins on the finish, but the fruit balances them well. Drink from 2014.

CH DUCRU BEAUCAILLOU 2eme Cru

£500-700

75% Cabernet Sauvignon, 25% Merlot.

Almost black. Very intense bramble fruit, with warm oak and minerality showing on the nose. Ultra rich, big concentrated black fruit notes. Good warm oak, lots of depth and rounded tannins. Plush and opulent, lots of class. Very, very good this year, best we have tasted here since 2000. Drink from 2018.

CH GRUAUD LAROSE 2eme Cru

£225-375

Mid to dark purple. Attractive nose, lots of cassis and a little minerality. Plenty of fruit on the palate, generous sweetness. A bit of subdued power in the middle, but very clean too and lively precision. Good structure on the finish, a little grip but still poised. We really like this a lot. Drink from 2014.

CH LALANDE BORIE

£100-125

60% Cabernet Sauvignon, 33% Merlot, 7% Cabernet Franc

Medium to very dark. Cassis dominated nose, with a little warm oak. Attractive raspberry fruit on palate, attractive easy going with a little concentration of warm tannins. Nice balance and ripeness on the finish. Super little wine from the Ducru stable. Drink from 2011.

CH LANGOA BARTON 3eme Cru

£275-325

49% Cabernet Sauvignon, 50% Merlot, 1% Cabernet Franc

Very dark. Rich, unctuous raspberry nose. Lots of sweet fruit, very pretty. Crushed berries and a little creaminess. Warm tannins present but nice and warm. Super acidity and clean as a whistle. Drink from 2013.

St Julien cont...

CH LÉOVILLE BARTON 2eme Cru £400-450

70% Cabernet Sauvignon, 24% Merlot, 6% Cabernet Franc.

Very dark, almost opaque. Dense nose, less fruit driven than most. Super impact on the mouth, layers of creamy ripe fruit. Refined style, masses of power and depth, pretty serious at this stage, but still graceful. Keep on coming back to the sheer depth of the wine. Drink from 2015.

CH LÉOVILLE LASCASES 2eme Cru £700-850

85% Cabernet Sauvignon, 14.5% Merlot, 0.5% Cabernet Franc.

So often the most difficult wine to assess at young age, not this time. Not quite opaque. Glorious nose, very sweet black fruits and expensive new oak. Explosive fruit on palate, very concentrated, but serious too. Opulence, combined with power. Very, very pure. Everything in boatloads on the finish, tannins, acidity and fruit. Super long. Fabulous this year. Drink from 2018.

CLOS DU MARQUIS – 2nd wine of Léoville Lascases £200-250

44.2% Cabernet Sauvignon, 40.9% Merlot, 13.2% Cabernet Franc, 1.7% Petit Verdot.

Medium dark. Mint and cassis nose. Lovely instant ripeness, blackberry, cassis and minerality to the fore. Very pure, rich and concentrated. Tannins quite prevalent, but super balance and depth. Drink from 2015.

CH LÉOVILLE POYFERRE 2eme Cru £275-350

Deep purple. Savoury high toast nose, slightly wild, but lots of minerality too. Supple blue and black fruits, quite complex at present.

Bit of polish. Slightly chunky on finish, underlying acidity that gives lift at the end. Difficult to judge. Drink from 2017.

CH TALBOT 4eme Cru £200-250

Very dark. Nice perfumed nose, blue fruits and a little toast. Juicy, attractive fruit on palate, cassis and blackberry. Nice supple freshness. Big structure in tune with the style with the wine. Drink from 2015.

Margaux

CH DU TERTRE 5eme Cru £175-225

Medium colour. Floral perfumed nose, nice ripeness. Attractive. Silky mouthfeel, juicy. Has a good cool streak around the blue and black fruits. Good purity and not forced at all. Good length at this level. Surprisingly good. Drink from 2013.

CH GISCOURS 3eme Cru £225-275

Medium to dark purple. Ripe nose, not too much oak. A purer example than normal, natural with a little silkiness wrapped around the structure and a bit of class. No signs of over-extraction on a long, fresh finish. Drink from 2014.

CH KIRWAN 3eme Cru £200-275

Deep colour. Lots of toasty oak, mineral notes and blue fruit. Big and concentrated, super-rich, but still classy. Proper mouth filler.

Big warm tannins on the finish, well managed and not over extracted. Modern style that will please many. Drink from 2014.

CH LASCOMBES 3eme Cru £300-375

Very dark indeed, almost black. Huge oak on the nose, but big ripe cassis fruit too, almost new world. Palate is dominated by intense black fruit flavours, verging on over ripeness. Big and powerful, but there is freshness here too to counter balance and lots of freshness on the finish. Suspect that certain reviewers will like this! Drink from 2015.

CH MARGAUX 1er Cru

£2000+

90% Cabernet Sauvignon, 4% Merlot, 4% Petit Verdot, 2% Cabernet Franc.

Highest percentage of Cabernet ever in Ch Margaux. The Château (and various critics) are likening the '06 to 1996, which augurs well! Medium to dark, looks natural. Muted crushed berry fruit on the nose, not much oak evident. Very succulent impact, very precise and fine with great density. Pure and feminine, yet the power is there too. Great minerality. Cerebral, but not overtly. Not showy but hugely impressive nonetheless. Drink from 2022.

PAVILLON ROUGE DU CHÂTEAU MARGAUX - 2nd wine of Ch Margaux

£250-325

55.5% Cabernet Sauvignon, 40.5% Merlot, 4% Petit Verdot

Medium dark purple. Attractive perfumed nose, floral with creamy notes and just a hint of plumminess. Juicy on the palate, lots of minerality as well. Nice precision on the fruit balances the tannins. Supple and lithe with medium length on the finish. Drink from 2013.

CH PALMER 3eme Cru

£650-800

56% Cabernet Sauvignon, 44% Merlot.

Almost black, glossy. Perfumed nose lots of floral notes and blackcurrant. Expressive wood on the palate. Serious wine with major intensity and grip, fruit is slightly dormant right now, but still very ripe. A bit of a bruiser at present, but will gain finesse with time. A keeper. Drink from 2020.

CH PRIEURE LICHINE 4eme Cru

£180-240

Dark to very dark. Loads of oak on the nose with ripe cassis and blue fruits evident. Very sweet fruit, nudging over-ripeness and big oak presence again in mouth, balanced by some very good acidity. Drink from 2015.

Haut Médoc/Moulis/Médoc

CH BEAUMONT Cru Bourgeois

£63

Medium dark only. Not overtly showy on the nose, ripe and easy going. Uncomplicated sweet juicy fruit with a touch of richness, even a little complexity. Medium tannins and good freshness. Beaumont, yet again, gets the nod in the "Everyday Claret Class". Drink from 2012.

CH CANTEMERLE 5eme Cru

£120-140

Dark purple. Attractive harmonious nose, bit of juiciness and minerality. Composed ripeness and a little generosity. Nice, easy style of wine. Slightly grainy on the end, but at the right price this will be good value. Drink from 2013.

CH SOCIANDO MALLET Cru Bourgeois

£225-265

Dark purple. Soft red and black fruits on nose, pretty classy minerality as well. Generous mouthfeel, good ripe fruit and density and a decent amount of complexity. Warm, creamy tannins on the finish. Much more definition than the rest of the field, but then again has long been a wine that should be a Classified Growth. Drink from 2013.

Pessac-Léognan

White**CH HAUT BERGEY Cru Classé**

£140-170

70% Sauvignon Blanc, 30% Semillon.

Lovely attractive nose, creamy and sherbety with notes of citrus. Good fruit on palate, nice depth and a little complexity. Quite soft already, but the oak is not obvious. Lots of fruit with good acidity on the end. A real crowd pleaser of a wine. Drink from 2010.

Pessac-Léognan cont...

DOMAINE DE CHEVALIER Cru Classé

£350-400

Pale. This has laser-like definition at this early stage and a real race and drive to it. The wine invariably fills out while keeping its elegant structure intact and there is some lovely high-toned grapefruit and citrus that should create a classic Chevalier Blanc. Drink from 2011.

CH SMITH HAUT LAFITTE Cru Classé

£275-325

Richer at this stage than the Domaine de Chevalier, this, we suspect, will be hedonistic all the way. Creamy and with a lovely whiff of expensive oak this is by no means simple. Has a lovely palate of greengage and ripe fruit. The serious structure backing the fruit reflects just how good the 2006 Pessac whites really are. Drink from 2011.

Red

CH BRANON Cru Classé

£375-425

50% Merlot, 50% Cabernet Sauvignon.

Deep purple. Great nose, fragrant and rich with minerality and dark chocolate and blackberry notes. Rich sweet fruit in the mouth, with layers of minerality. Big wine, but lots of flesh beneath. Powerful and complex, real depth on the finish of rounded tannins. Could be very good indeed. Drink from 2016.

DOMAINE DE CHEVALIER Cru Classé

£225-275

Dark ruby colour and a very seriously high quality oak nose but not at all forced. This sense of exquisite balance comes through on the ripe palate too and it has unmistakable Graves-like mineral and savoury quality. As always we worry – slightly snobbishly – that one day everybody will ‘discover’ this wine. Drink from 2015.

CH HAUT BAILLY

£300-375

Dark purple (not overdone) this has a complex nose of fine oak, roasted earth and a twist of mineral and stone. The fruit has ripe plum and fresh blackberry notes and the sense of terroir from the nose carries right through on to the palate. This property has upped its game recently and is pushing its excellent terroir to the full. Drink from 2017.

CH HAUT BERGEY Cru Classé

£150-170

65% Cabernet Sauvignon, 35% Merlot.

Deep purple. Mineral aspects, plus deep black fruits on nose. Big impact of ripe blackberry and currant. Supple. Streak of minerality throughout. Bit of elegance here, round oak tannins on the finish. Good performance again from Haut Bergey. Likely to be great value. Drink from 2012.

CH HAUT BRION 1er Cru

£1800+

57% Merlot, 41% Cabernet Sauvignon, 2% Cabernet Franc.

Almost opaque. Almost impenetrable nose, touches of cocoa, spice and deep black fruits. Masses of sweet blackcurrant and blue fruits. Layers of oak. No flashiness here, real power on the end. Vibrant acidity, huge concentration. Going to need time. Drink from 2023.

CH BAHANS HAUT BRION 2nd wine of Haut Brion

£225-275

34% Merlot, 34% Cabernet Sauvignon, 30% Cabernet Franc, 2% Petit Verdot

Very dark. Polished, classy aromas. Supple palate, plenty of warm oak and ripe fruit. Pretty dense and concentrated. Flashier than the other wines from Haut Brion. Nice poise. Another good Bahans. Drink from 2015.

<p>CH LA MISSION HAUT BRION Cru Classé</p> <p>59% Merlot, 40% Cabernet Sauvignon, 1% Cabernet Franc.</p> <p>Dark purple/black. Super nose of dark chocolate, mocha, cassis and black cherry. Really lovely ripe, juicy wine but one that suggests masses of depth too. It is inscrutable and almost mysterious in fact. But underneath a real sense of the imperious emerges. Could be one of the best wines of the vintage. Drink from 2025.</p>	£1000+
<p>CH PAPE CLEMENT Cru Classé</p> <p>Very dark. A slight sense here of a more mature foot coming off the pedal at this property in 2006. Roast espresso and chocolate sweetness with its smoky, ripe fruit but a surer touch on the extraction too for a finer overall effect. Sweet, ripe, crunchy fruit in abundance and still a serious wait for maturity. Drink from 2020.</p>	£475-550
<p>CH SMITH HAUT LAFITTE Cru Classé</p> <p>Very dark. This wine always has a classy oak sheen to it but it also has real polish that is impossible to dislike. Likeable roasted gravel road aspect that sets it firmly in Pessac. Bright, almost hedonistic, fruit is black cherry and even cassis with a welcome twist of tar or even liquorice thrown in. Has bite to the structure too. Good. Drink from 2016.</p>	£325-375
<h2 style="color: #c00000;">St Emilion</h2>	
<p>CH ANGELUS 1er Grand Cru Classé</p> <p>Medium dark. Very sweet fruit nose, really attractive. Lots of depth and concentration, really pure. Rich, with a cool streak. So much juice. Very impressive. Everything is just right. Brilliant wine. Drink from 2015.</p>	£800-1200
<p>CH AUSONE Grand Cru Classé "A"</p> <p>55% Cabernet Franc, 45% Merlot.</p> <p>Very dark. Very profound, complex nose of floral tones and blue fruit. Palate is a wow, sensual mouthfeel supple, rich and concentrated. Masses of creamy blueberry fruit. Big but graceful. Superb acidity. Super serious tannins, but very fresh with it. Fantastic wine with real complexity and huge length on finish. Drink from 2022.</p>	£3000+
<p>CHAPELLE d'AUSONE 2nd wine of Ch Ausone</p> <p>70% Merlot, 30% Cabernet Franc.</p> <p>Very dark, not quite opaque. Brilliant nose of blackcurrant, blackberry and vanilla, with honeysuckle notes. Nice entry, deep and concentrated. Freshness and good balance. Touch of grip on the long finish. Great second wine. Drink from 2015.</p>	£425-500
<p>CH BARDE-HAUT Cru Classé</p> <p>90% Merlot, 10% Cabernet Franc.</p> <p>Deep purple. Dark brooding nose, good fruit here, not overdone on oak. Generous palate; supple, lithe, ripe but not over the top. Good tannins. Has a bit of seriousness and promise. Pretty complex. Lots of freshness on the finish. Like this a lot. Drink from 2013.</p>	£185-215
<p>CH CHEVAL BLANC Grand Cru Classé "A"</p> <p>45% Cabernet Franc, 55% Merlot.</p> <p>Medium to very dark. Lifted perfume nose, rich and opulent. Bright fruit on front, dark chocolate notes. Rich tannins, lots of power and minerality here. Very complex, not showy, just very serious. Lacks a bit of wow factor, but should be very good indeed. Drink from 2022.</p>	£2500+
<p>CH FIGEAC 1er Grand Cru Classé</p> <p>Medium to very dark. Sweet black fruit nose, bit of hardwood as well. Mineral dominant, fruit a bit muted. Coolness here and lots of oak. Slightly roasted on finish. Good complexity, but slight question mark on the alcohol. Drink from 2014.</p>	£450-600

St Emilion cont...

CH FLEUR CARDINALE Grand Cru Classé	£200-240
Very dark. Very ripe floral and perfumed nose. Very pure, right on the edge of over-ripeness. Quite creamy and deliciously fat. Good purity and acidity. Bit of extraction, but all in all very well balanced. Drink from 2013.	
CH DE FONBEL Grand Cru	£100-130
75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot. Dark and textured. Nose a bit muted, but ripe. Perfumed and high toned on mouth, sweet black cherry fondant. Decent structure. Pure and pretty serious for the money. Another winner from the Ausone stable. Drink from 2013.	
CH LARCIS DUCASSE Grand Cru Classé	£500-700
Medium to very dark. Toasty ripe fruit notes. Succulent mouthfeel, with dry undertones. Plenty of fruit, quite sweet and good definition. Bit of extract on the finish, but good acidity. Pretty good. Drink from 2014.	
CH MONBOUSQUET Grand Cru Classé	£275-325
Deep purple. Very ripe nose, strawberry dominant. More strawberries on the palate. Clean and juicy. Warm tannins but in check from lifting acidity. Lots of creaminess on the finish. A touch grippy but more in check than usual. Drink from 2014.	
CH MOULIN ST GEORGES SAINT EMILION Grand Cru	£275-350
80% Merlot, 20% Cabernet Franc. Dark purple. Lovely nose, sweet oak and raspberry. Super ripeness and very grown up. More raspberry fruit, very likeable. Good grip combined with nice acidity, gives elegant freshness and power on the finish. Good. Drink from 2014.	
CH PAVIE Grand Cru Classé	£800+
Almost opaque. Quite subdued on the nose, floral aspects. Creamy black fruit, big and ultra concentrated, a little dried fruit too. Tannins evident, but the freshness holds them in check. Not the usual over-extracted monster that we are used to. Will probably still score stratospheric points from a certain critic. Drink from 2019.	
CH QUINAULT L'ENCLOS Grand Cru Classé	£210-250
Very deep colour. Very ripe nose, but generous with mineral notes. Lots of raspberry and black cherry. Big, slightly dry tannins. Powerful and lots of creamy oak. Good balance. Should all come together with time. Drink from 2013.	
CH TROPLONG MONDOT Grand Cru Classé	£ Anyone's guess!
Very dark. Pure cassis and toast, with touch of violet on nose. Very fine on the palate, classy and complex. Warm oak, succulent with good finesse. Sweet fruit undertones. Great acidity on the finish. Drink from 2015.	

Pomerol

CH LA CONSEILLANTE	£550-750
84% Merlot, 15% Cabernet Franc. Mid purple. Classical nose, hints of ripe black cherry fruit. Juicy, ripe black fruit coats the mouth. Lots of depth and class. Well balanced oak components. Fine tannins and complexity on finish. Creamy too. Really well proportioned. Drink from 2014.	
CLOS L'EGLISE	£575-650
80% Merlot, 20% Cabernet Franc. Deep purple. Confident nose, rich black fruit. Very ripe fruits on palate, terrific depth and multi-layered. Finesse and power. Fleishy mouthfeel. Big, yet balanced warm tannins. Brilliant acidity. Very good indeed, richer style of Pomerol. Very impressive. Drink from 2016.	

CH L'ÉGLISE CLINET

£900+

90% Merlot, 10% Cabernet Franc.

Very deep. Ultra sexy nose, very ripe, makes you want to drink it now. Balanced blue and black ripe fruit on palate. Spicy toast and suppleness. Elegant. So much weight and depth, great concentration but so nimble too. Fabulously good wine. Drink from 2017.

LA PETIT EGLISE (2nd wine of L'Eglise Clinet)

£140-175

100% Merlot.

Medium dark. Sweet floral notes, quite complex aromas. Super fruit profile, really quite grown up. Very pretty. Good length on the finish, warm tannins. Delicious wine. Drink from 2013.

CH MOULINET

£300-350

90% Merlot, 10% Cabernet Franc.

Made by Denis Durantou of L'Eglise Clinet and it shows.

Deep purple. Really floral perfumed nose. Pure, sweet and sexy, almost Burgundian in style. Plenty of depth and good balance. No shortage of grip, but tannins are very fine. Impressive effort. Drink from 2014.

CH LA POINTE

£180-200

Very deep colour. Cassis aromas. Big mouthfeel, rich and ripe blueberry fruits. Harmonious. No lack of power but soft fruit balances well. At the right price this is well worth it. Drink from 2014.

CH ROUGET

£200-£225

Medium dark. Lovely sweet blue fruits on nose. Creamy elegance on the front, likeable chunky fruit, but good purity. Well balanced, everything is so correct. Goes from start to finish in the same pure style. This is a real find – a Château to be followed. Drink from 2013.

VIEUX CHÂTEAU CERTAN

£550-700

75% Merlot, 25% Cabernet Franc.

Quite dark. Pretty nose, very floral and textured, hints of raspberry. Rich, sweet palate, very aromatic. Lots of juiciness and purity. So much finesse and class. No blockbuster, just delicious wine with super freshness. Drink from 2017.

Other Right Bank

LA CHENADE Lalande de Pomerol

£85-110

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

Medium to dark purple. Fresh easy supple nose. Sweet and juicy blackberry fruit, delicious. Super acidity. A little grip but lovely fruit balanced it so well. Brilliant little wine from Denis Durantou again. Drink from 2012.

LA FLEUR DE BOUARD Lalande de Pomerol

£130-160

80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon. Part of Ch Angelus stable.

Deep purple. Attractive nose, ripe, intense and creamy. Sweet ripe fruit, very good intensity, impressive stuff. Good depth and a touch of minerality. Lots of concentration of ripeness on the finish, blending well with the warm tannins. Good. Drink from 2012.

CH RICHLIEU Fronsac

£95-110

73.5% Merlot, 23.5% Cabernet Franc, 3% Malbec.

Very dark. Pretty ripe, warm oak, good florality too. Deep impact of ripe blackberry fruit. Very mineral. Very mouth filling wine. Very rounded, lots of finesse, purity and good power. Very together. Punches so far above its weight. Drink from 2011.

Sauternes & Barsac

CH DOISY VEDRINES 2eme Cru

£165-195

Medium yellow. Creamy nose with good minerality, restrained pineapple and white fruits. Quite unctuous mouthfeel. Soft inclusive acidity and a little botrytis evident. Good richness on the finish. Very good effort. Drink from 2012.

CH DE FARGUES

£450-550

Golden colour. Punchy creamy pineapple nose, good mineral streak. Sexy palate of pear, pineapple and peach. Supple and generous. Linear finish with some oak evident. Has real style. Drink from 2013.

CH LA TOUR BLANCHE 1er Cru

£225-275

Deep yellow. Honey, marmalade, bit of intensity and nervousness. Pineapple and mango, supple and juicy. Richly concentrated. Lovely balance of sweetness and acidity on a lengthy finish. Very good for the vintage. Drink from 2014.

CH RIEUSSEC 1er Cru

£300-350

Deep yellow. Slightly muted on the nose, but huge impacts of deep, rich honeyed fruit on the palate. Touches of tropical fruit and spice. Big and concentrated. A little tricky to get one's head around at present, but should be very good indeed. 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 12 bottles (9 litres) 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 2009. Delivery is free for most of the UK for orders over £300 (ex VAT) per consignment. Deliveries will be charged at £20 (inc VAT) for orders less than £300. Delivery charges are applicable on orders to the following postal code areas: AB, BT, DD, DG, HS, IM, IV, KA27, KA28, KW, KY, PA, PH, PO30-42, TD and ZE, where delivery will be charged at cost. Export customers can be put in touch with a freight forwarder. The signing of a delivery note by customers for receipt of wine will constitute the acceptance and receipt of that wine.

Delivery is usually within 48 hours from confirmation of order and 72 hours in the North of England and Scotland. For en primeur orders you will be informed of their anticipated arrival at our bonded warehouse.
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@genesishwines.com telephone **020 7963 9060** or fax **0870 850 2038** or write to us at 78 Tachbrook Street, London, SW1V 2NA and we shall aim to reply within 24 (working) hours.

