

Bordeaux

France's largest appellation - 124,000 ha.

- o General Climate
 - maritime: Atlantic Ocean & Gironde Estuary
 - winters are short, spring is damp + summers can be hot.
 - more continental towards St. Emilion + Pomerol.
 - rot + mold are big problems.

the Dordogne + Garonne rivers flow NW to create.

- o 45th parallel - moderate climate w/ further moderating influences from the Atlantic & Gulf Stream → brings warmer waters from further south. all of which are brought inland by the Gironde Estuary → 7 miles wide @ its deepest.

→ nuclear reactors in Bdx! Large cool water source is necessary.

- o winter + spring frosts → April 1991, terrible frost, killed 80% of crop

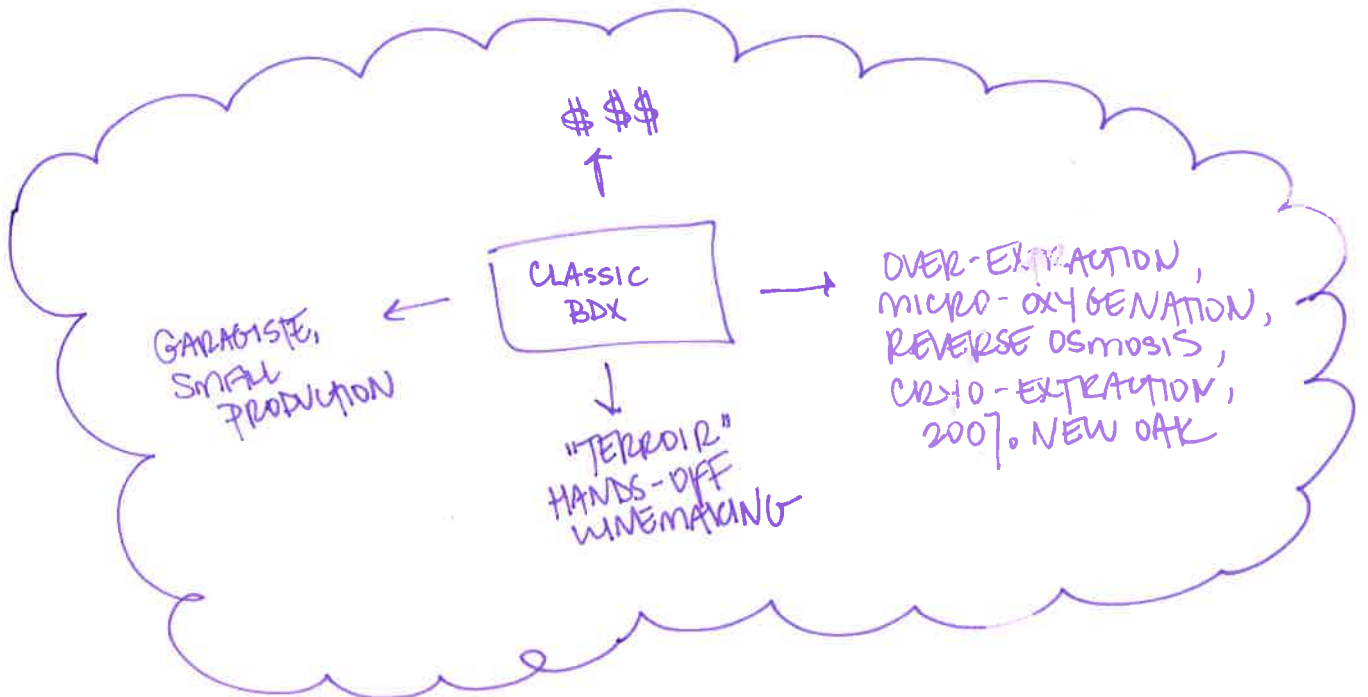
- o Hail in July + August is v. common

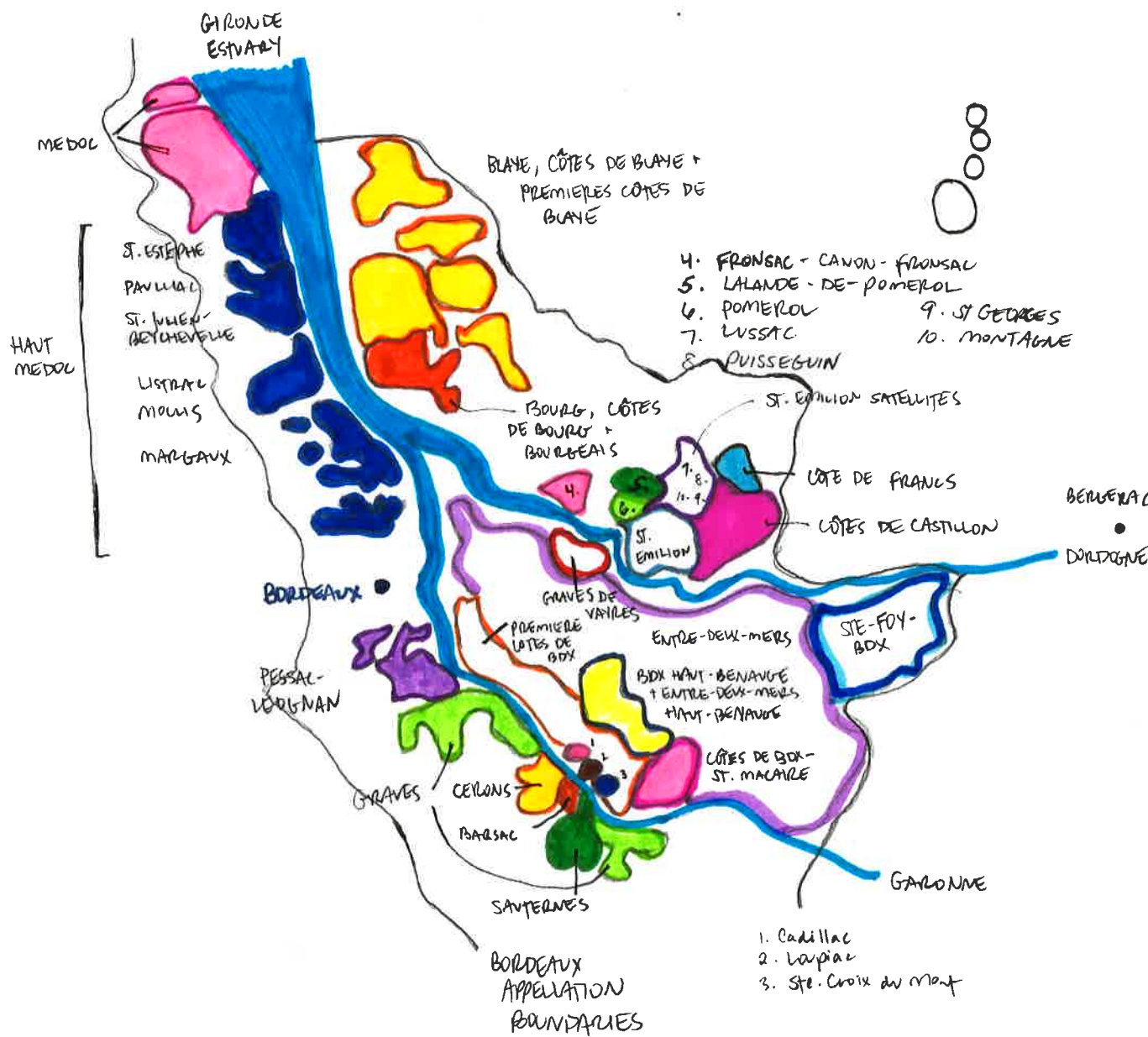
→ 2009: a large portion of the crop in St. Emilion + Entre-deux-Mers was wiped out

- o Climate change → higher alcohol seen, esp. w/ merlot. In order to let the pips ripen fully, vignerons are picking super late & seeing merlot w/ 15% ABV! (esp. in 03, 09, 10)

- o At harvest time, the major concern is rain

→ rot, mold, dilution





GEOLOGY

• Rock has one of three basic origins:

1. IGNEOUS - formed by magma
- examples include granite & gabbro
- tend to be the oldest & deepest

- less susceptible to erosion

2. SEDIMENTARY - silicastics - are formed by deposition/ weathering/ erosion
- examples include sandstone + shale

- Carbonates - are formed from the precipitation of calcium carbonate, usually as the skeletal material of living organisms
- limestone

- most susceptible to erosion
- most sedimentary rock is deposited in seas or oceans, but can be deposited on land by rivers/ lakes/ wind.

3. METAMORPHIC

- formed when pre-existing rocks are subjected to the extremes of pressure + heat

↳ limestone → marble
sandstone → quartzite
shale → slate

schist, gneiss, orthogneiss

- less susceptible to erosion

• Bordeaux is on the Aquitaine Basin, where sedimentary rock is still dominant over igneous → evidence of an ancient sea or lake bed.

• Broadly separated by the Dordogne + Garonne

↳ to the east of the Dordogne, limestone

↳ to the west of the Garonne, ancient limestone, but more recent (and substantial) deposits of gravel and sands of "Les Landes"

「MÉDOC + GRAVES」

• Gravel! Deposited uniquely, just a few meters above + away from the modern-day Garonne + Gironde.

↳ best sites are planted "within sight" of the Gironde

↳ also significant are the jarles, or small streams, that run at right angles into the Gironde. Responsible for drainage, but also separating the mounds that are now St Estéphe, Pauliac, St Julien, etc.


• Gravel is the top soil, providing excellent drainage, with clay, sand + silt below - holding water + nourishment.

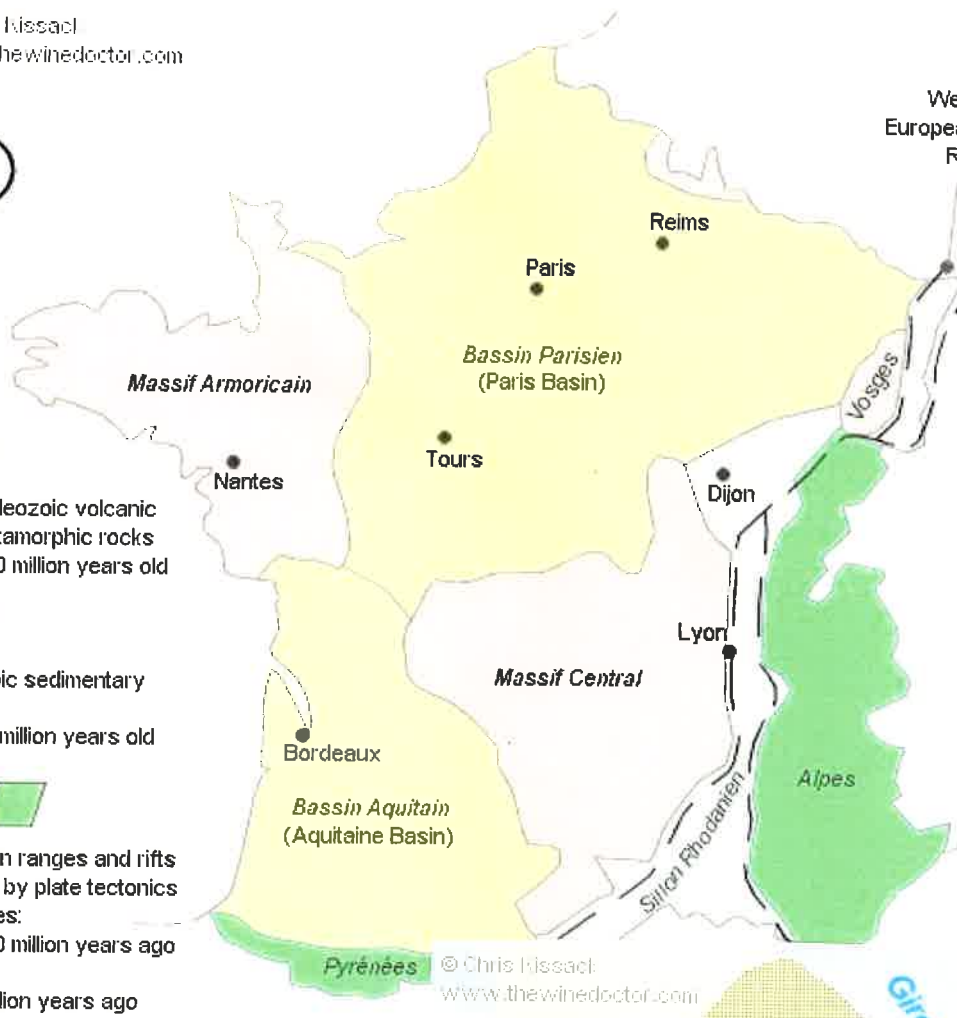
GEOLOGY, CONT.

「ST. EMILION - POMEROL」





- Pomerol has some banks of gravel, but the right bank is dominated by limestone, which is much more ancient than the soils of the left bank.
 - ↳ classic right-bank limestone is known as "calcaire à astéries" → this is a particularly hard limestone, named for the billions of fossilized starfish w/in it. → forms the cap rock of the famous limestone plateau that now defines St. Emilion.
 - ↳ as limestone degrades, it becomes clay → the right bank is a bunch of limestone plateaus w/ clay slopes surrounding them.
- though the basis is limestone, there are other contributing soil types:
 - Gravel in Pomerol
 - Alluvial + windblown sand in St. Emilion
 - Freshwater limestone (less sea-deposited fossils) in Fronsac

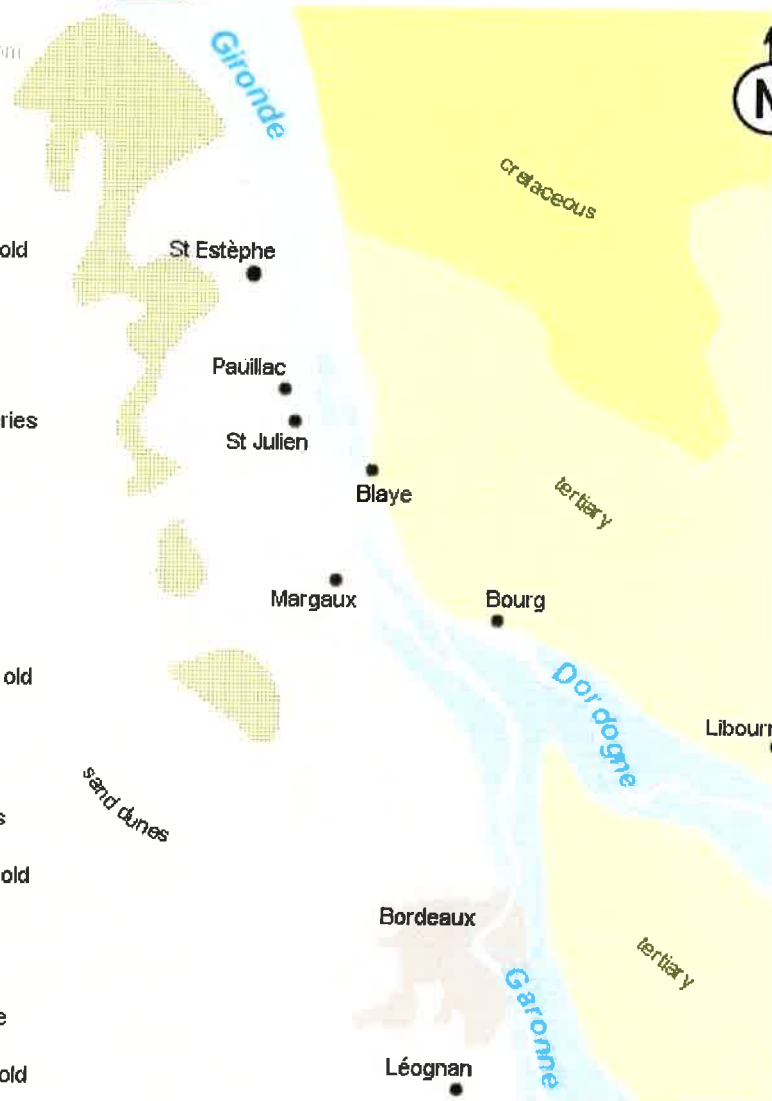


-  Late Paleozoic volcanic and metamorphic rocks
380-280 million years old
-  Mesozoic sedimentary rocks
195-67 million years old
-  Mountain ranges and rifts caused by plate tectonics
Pyrenees:
150-100 million years ago
Alps:
30-5 million years ago



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-  Cretaceous limestone
At least 65 million years old
-  Tertiary limestone, including Calcaire à Astéries and Calcaire à Blaye
55-23 million years old
-  River terraces
Quaternary origin
Less than 3 million years old
-  The sands of Les Landes
Quaternary origin
Less than 3 million years old
-  Quaternary gravels, some over limestone
Less than 3 million years old



Cru Bourgeois

→ only medoc châteaux

- first drawn up in 1932 in response to the hardship following WWI.
 - ↳ 444 properties
- redone in 2003 w/ a significant reduction in estates → 247
 - ↳ divided into three tiers:
 1. Cru Bourgeois Exceptionnel (9 Châteaux)
 2. Cru Bourgeois Supérieur (81)
 3. Cru Bourgeois (151)
- some controversy - mainly châteaux upset w/ their ratings → partiality
 - ↳ in 2007 the whole thing was annulled! "Cru Bourgeois" became disallowed on labels
 - ↓
 - was allowed to be re-introduced, but as a mark of quality rather than a classification
- the new designation is awarded on the following basis:
 - cru bourgeois is a designation of quality only
 - tasting panel + visit to the winery (production methods)
 - annually renewed
 - may be obtained by any property in the medoc

* NEW Cru Bourgeois Classification to launch in 2020

- aim is to introduce a new hierarchy based on quality, environmental standards & "notoriety"
- 2014 classification was not a hierarchy, but 278 equally awarded estates.



1. Chasse-Spleen (Moulis)
2. Haut-Maubouret (St-Estephe)
3. Labégorie-Zédé (Moulis)
4. Ormes de Per (St-Estephe)
5. de Per (St-Estephe)
6. Phélan-Séjour (St-Estephe)
7. Potensac (Medoc)
8. Poyjeaux (Moulis)
9. Siran

RED GRAPES

- Blends! → the benefits that each grape brings to the wine
- mitigates bad weather

↳ mono-varietal wines are rare, but exist:

- Le Pin
- Petrus (some older vintages are not 100% merlot)
- 1961 Lafite Rothschild

「CABERNET SAUVIGNON」

- Accounts for 1/3 of red plantings
- Usually 40-85% of the blend in the médoc, somewhat lower in Graves
 - only seen in any kind of significant portion on the Right Bank at Ch. Figeac, planted on gravel
- 1996 - parentage determined by Carole Meredith @ UC Davis - Sauv. Blanc x Cab Franc
- vigorous, late-budding, mid to late ripening
- thrives on well-drained gravel soils, acidic + well-exposed
- very susceptible to fungal diseases that affect the wood
 - esca
 - powdery mildew
- bunches + berries are small, skins thick + distinctively bluish

「MERLOT」

- 63% of red plantings
- Pomerol, St. Emilion, Castillon, Fronsac, Canon-Fronsac, as well as a good bit in Graves and the N. médoc (heavier clay soils here)
- early ripening, does well in clay soils that delay vigor.
- Cabernet Franc x Magdelaine Noire des Charantes
 - ↳ very fertile, best if short pruned; prone to coulure in some climates; susceptible to downy mildew + leafhoppers; more susceptible to botrytis + bunch rot than the Cabernets
 - ↳ named so b/c it ripened by St. Madeleine's Day in July

CABERNET FRANC

- Also known as Bouchet in Bordeaux (Breton in the Loire)
- Largest quantities in Ch. Le Dôme (80%) + Ch. Ausone (55%) + Cheval Blanc (40-56%)
- With warmer temps, can be more attractive than merlot in terms of alcohol + freshness.
- Typically 20% of the blend in St. Emilion + Pomerol, less on the Left Bank.
- Unknown parentage, but has parent/off-spring relationships w/ two Basque grapes.
- Does well on limestone soils, mid ripening, vigorous, buds + matures earlier than Cab. Sauv., thus more prone to coulure but easier to ripen.

↳ are grapes that bud earlier more sensitive to coulure?

PETITE VERDOT

- Substance, structure, color - usually < 2% of blends
- most prized in Margaux, which tends to yield slightly lighter wines
 - ↳ particularly associated w/ Palmer, who uses 5-8%
- late ripening, early budding, fertile + fairly productive. Well suited to gravel soils. Small berries w/ thick skin → good resistance to botrytis + bunch rot. Cool conditions can lead to a proportion of small, seedless green berries.
- last grape to ripen

MALBEC + CARMENÈRE

- Malbec is sometimes known as Pressac, named for Ch. de Pressac in St. Emilion, where there are significant plantings. Vigorous + sensitive to coulure.
 - ↳ malbec vines lost to the 1956 frost were not generally replanted → merlot fills the same function in a blend and is less demanding.
 - ↳ Prunelard x Magdeleine Noire de Ch
- Carmenère is Cabernet Franc x Gros Cabernet. was once more common in Bordeaux, but is sensitive to coulure, has low yields there.
 - ↳ Christophe Capdeville of Brane-Cantenac is a proponent, tending a plot which first made its way into his grand vin in 2011.
 - ↳ Paul Pontallier at Margaux is anti, saying it is too rustic.

WHITE GRAPES

- As late as the mid 20th c., there were many more white grapes planted in Bordeaux.
- Blend also the standard
 - Ch. Climens - example of 100% Semillon
 - Pavillon Blanc from Ch. Margaux - 100% SB
 - very rare for sweet wine to be 100% SB, but it has happened! → L'Extravagant by Doisy-Daene

SEMILLON

- thin skinned! Susceptible to botrytis when ripe → humidity, river mists, autumn showers, though after botrytis sets in, dry, warm, breezy weather aids dehydration
- most sweet wines are Semillon dominated, w/ dry wines being SB dominated → 4:1 is the traditional ratio in sweet wine
- ↳ Ch. La Mission Haut Brion + Ch. Haut Brion are examples of Semillon dominated dry whites.
- works well in gravel or calcareous-clay soils
- susceptible to botrytis, black rot, mites + leafhoppers but not downy mildew or eutypa dieback.
- close relative of Sauvignon Blanc!
- more planted than SB in Bordeaux.

SAUVIGNON BLANC

- dominant in the dry whites of Graves, Pessac-Leognan + Entre-deux-mers
 - ↳ Ch. Lynch Bages, Ch. Talbot + Ch. Margaux all make SB dominant dry whites.
- some SB planted around St. Emilion
 - ↳ Clos Nardin from Jonathan Matys & Chaf. Monbousquet Blanc from Gerard Perse.
- SB on gravel + sand: less linear + cut than those of the Loire
- early to mid ripening. very vigorous. susceptible to botrytis + powdery mildew.

SAUVIGNON GRIS + MUSCADELLE

- Sauvignon Gris → only found in Graves, pink-skinned mutation of SB, tends to be fatter, more floral + perfumed than SB.
 - Ch. Monbousquet has 1/3 of its white vineyard planted to SG
- muscadelle → can be difficult, but lends a fresh perfumed vibrancy
 - 5% planted at Ch. Smith-Haut-Lafitte

Bordeaux Viticulture

VINE DISEASE

- Phyloxera
- American origin {
 - Powdery mildew / Oidium
 - Downy mildew + the Bordeaux mixture
 - Bordeaux mixture was discovered by a professor of Botany at Bdx University (Dru-Beaucailou)
 - ↳ the oenologist had been using a combination of copper sulphate + lime to deter grape thieves
- Esca - associated w/ SB + merlot

Frost can lead to:

- coulure - "no fertilization, no grape" - fewer berries per bunch
- millerandage - "poor fertilization, smaller grapes, no seeds"

VITICULTURAL PHILOSOPHIES

- "conventional viticulture" = use of chemicals
 - ↳ predominates in Bordeaux today. → both big business as well as the small, cash strapped grower are averse to the risk of organics/Bio-D
 - ↳ movement in some privately owned chateaux to organics + Bio-D → Alfred Tesseron of Pontet-Canet
 - ↳ 3 movements away from "conventional viticulture"
- 1. Witte Pisonée
 - Jonathan Matus of Ch. Teyssier, Paul Pontalier of Ch. Margaux
 - "reasoned struggle"
- 2. organic
 - ↳ both Bio-D + organic
 - certified organic estates: Ch. Pontet-Canet (Pauillac) & Ch. Giraud (Sauternes)
 - not super common in Bdx; hard b/c of vine disease, variable climate
 - wettable sulphur + copper sulphate APE allowed
- 3. Bio-Dynamic
 - estates that are fully converted: ^(Barsac) Cimens, Dufort-Vivens (Margaux), Pontet-Canet (Pauillac), Gombaud-Gillot (Pomerol), Mazyeres (Pomerol), Fonroque (Pomerol), Clos Puy Arnaud (Castillon)
 - estates that are experimenting: Ch. Bellevue (St-Emilion), Ch. La Four Figeac (St-Emilion), Canon La Gaffeliere (St-Emilion), Parie-Macquin (St-Emilion), Dom. de Chevalier (Pessac-Leognan), Ch. Lafour (Pauillac)

RED WINEMAKING

- Picking - mechanical vs. hand harvesting
 - ↳ money
 - ↳ mobilization
 - ↳ damage to grapes
 - most classed growth Chateaux pick by hand, but not all - Crozet-Bages picks mechanically.
- Selection
 - vibration table: aids visual identification of lower quality berries
 - perforated table: berries affected by uneven fruit set (millerandage) will fall through.
 - sorting machines
 - can exclude damaged fruit by shooting it against a flat surface - the intact berries bounce off & the damaged fruit sticks to the surface
 - can sort by density, grapes are floated through organic mist - the ripe, sugar-rich berries sink & the unripe berries float.
 - optical density → a computer can identify opt grapes (by color or size) and blast them w/ air to get them out of the feeding stream - has become v. popular in Bordeaux!
- Destemming & Pressing - always destemmed!
 - ↳ Cabernet + merlot stems remain green even when grapes ripen.
 - ↳ machine destemming is very common → Angelus destems by hand.
 - ↳ felt pads gently roll grapes - "unscrewing them"
 - most Chateaux gently crush grapes before fermentation, though some (St-Julien) prefer to put whole grapes in.
- Alcoholic Fermentation - fermentation in large oak vats was traditional in Bordeaux, but these can cause bacterial issues. Movement to stainless/cement.
 - ↳ cement: thermal conduction/easier to clean
 - ↳ stainless: temp. regulation/ease to clean
 - ↳ experimentation w/ barrrique fermentation
 - controlling temp → influence of Emile Peynaud
 - ↳ red wine ferments usually controlled to 28-30°C (82-86°F)
 - ↳ enhances fresh/primary fruit flavors in wine

* Pierre Lurton at Chateau Blanc uses concrete. Jean-Michel Comme at Portet-Carot has custom cement eggs that incorporate soil - gravel for Cab, limestone for merlot, etc.

RED WINEMAKING, CONT.

- Maceration & Extraction
 - MLF occurs after the wine goes through alcoholic fermentation & is pressed.
 - "over-extraction" → aggressive cap management
 - long maceration
 - results in wines w/ lots of color + tannin
- Malolactic Fermentation
 - always induced. Cellars are made to be warm & humid & barrels are inoculated w/ ~~malic acid~~ lactic bacteria
 - Bordeaux believe that having MLF in barrique ensures good integration of oak + tannin in the wines.
 - gets it out of the way early - no risk of it not having happened for en primeur tastings in April.
- Élevage
 - barrique is king!
 - variables
 - ↳ length of time in barrel
 - ↳ % of new oak
 - ↳ source of oak
 - ↳ how often wine is racked
 - ↳ toasting
 - ↳ cooper (Mareuil has its own cooperage)
 - ↳ how often barrels are topped up
 - blending - a proposed blend is always offered for tasting en primeur week, though it doesn't always turn out to be the final wine.

WHITE + ROSÉ WINEMAKING

- ROSÉ**
 - o vast majority of rosés are saignée in Bordeaux
 - o Bordeaux Clairet - deeper/darker style of rosé → extended skin contact
- WHITE**
 - o SB is picked first, followed by other grapes + Semillon
 - o largely no skin contact
 - o malo is discouraged
- SWEET**
 - o particularly ripe/botrytis infected years, there will be fewer tries b/c some less-botrytised grapes are desired to keep the wine fresh.
 - o b/t 130-140 g/L RS is the norm
 - o sugar acts as a preservative - bacteria + yeasts do not survive well
 - ↳ stuck fermentations
 - ↳ botrytis may inhibit the activity of yeasts as well (as well as producing additional acetic acid)
 - o often fermentation begins in large format before being transferred to small
 - ↳ reflects difficulty of getting fermentations going!
 - o most winemakers have to halt fermentations, or they will get to 15+% ABV.
 - ↳ options are w/ refrigeration or sulphur dioxide

WINEMAKING TECHNOLOGIES

① HANG TIME

- 1994 - Alfred Tesseron carried out the first green harvest at Foutet-Canet
- some are now aschening green harvest st preferring to control yields w/ picking & debridding.
- hang time: delaying picking vs. the risk of rot
 - ↳ producers pushing it too far ('09/'10 Troplong - Mondot almost reached 16% ABV!)

② EXTRACTION

- St. Emilion seems to be a "breeding ground" for this
- long extraction - more color + tannins

③ WATER REMOVAL

A. Boiling: Low Pressure Evaportio

- the must is held under vacuum - low pressure = low boiling point (20°C)
- in theory, temp. does not pose a risk, but other substances may boil off.

B. Freezing: Cryo-Extraction

- developed by Jean-Marc of Rayne - Vigneau - the 1982 vintage posed problems of botrytis turning into grey rot (w. damp weather) and leading to dilution
- many Chateaux in Sauternes use it, though not all admit it.

C. Molecular Methods: Reverse Osmosis

- "waste water" can be saved to water down other wines (an illegal process, but this water will have no chlorine or anything else to give it away)
- fairly common in Bdx, though not everyone admits to it (Sociando-Mallet is one of the few).

④ ALCOHOL REMOVAL

- ### A. Spinning cone
- volatile compounds are first evaporated off & collected. Then alcohol is evaporated off + discarded. Volatile compounds are added back in.

BORDEAUX WINE LABELS

- "mise en bouteille au Chateau" - Baron Philippe de Rothschild was a big pioneer of estate bottling in the 1920s.
 - convinced all the first growths to estate bottle
- Cru Bourgeois - a regularly reviewed classification system until its collapse after the annulment of the 2003 listing.
 - ↳ now awarded on an annual basis
- St Emilion vs. St. Emilion Grand Cru - yields @ harvest + alcohol content
- "Grand Vin" - no real meaning, but must ~~precede~~ precede an appellation name.

SECOND + THIRD WINES

• Peynaud - Influences in Bordeaux:

- stainless steel fermentations
- new oak for élevage
- hygiene + temp. control
- malolactic fermentation
- second wines

↳ there were second wines produced before he was born (notably Margaux + Leoville-Las-Cases) but he championed the idea as a means to strengthen the first wine.

• "régisseur" → general manager-come-winemaker when nobility owned Châteaux

• advantages:

1. increase quality of first wine
2. second wines generate more revenue than if those grapes were sold off in bulk.
3. prevents any bottling by a negociant being touted as grapes from a certain Chateau X
4. offers a lower priced alternative to get brand loyalty

• ripe vintages are when second wines often fare the best.

• Carrvades de Lafite - most expensive second wine

• Non-Classified (1855) estates to add to list:

Pensées de Lafleur
La petite Église
Cravette de Certan
Chapelle d'Avsone
Le petit Cheval

Canillon d'Angéus

* Graves + Sauternes
too - sweet white wine
from Bordeaux offers such
a good value - why
second wines?

SECOND & THIRD WINES, CONT.

• Nuances / Controversies:

1. What makes a second wine a second wine?

- Leoville-Las-Cases & Clos du Marquis: not really a second wine
b/c it comes from different plots, not rejected wine from the grand vin.

→ real second wine, Le Petit Lion, introduced in the ~~2009~~ 2007 vintage.

2. Only a good value in ripe years

- in 1997, 1999, 2001 + 2012 (for example) the grand vins even
struggled to get ripe enough.

3. Second wines reinforce high prices; reduce availability / qty. of grand vins

4. Grand vins of today are only 30% or so of the vineyard - "super cuvées"

THE BUSINESS OF BORDEAUX

- Chain of supply that began in the 18th century.
- Proprietors were nobility - didn't want to get their hands dirty & often weren't even present at the Chateau.
 - thus: régisseurs: property managers/winemaker. Not a term/position used today. Today, that work is more likely to fall to an entire team.
- Courtier: middleman b/w proprietor (or his régisseur) and négociant.
 - liaising
 - travelling b/w chateaux + négociants
 - setting up deals
 - advising on the market + the deal
 - guaranteeing the wine - quality + delivery
 - still courtiers today - maybe 100 in Bordeaux - but less important/influential
- Négociants: take, store + ship wine (and sometimes blend too)
 - 10-15% of cut
 - took the weaker wines and "improved" them w/ Alicante + Benicarlo (from Spain) in the 18th century + hermitage in the 19th → this practice was very much on the up + up. 15% + added.
 - known as coupage ("cutting")
 - vins coupés vs. vins purs (cut vs. unadulterated)
 - Latour has been documented to do this
 - even beyond this blending, there was much fraud - lots of wines from the Languedoc + Spain being sold off as Bordeaux
 - led to the development of the Syndicat des Grand Crus Classés du Médoc (1901)
 - eventually led to estate bottling
 - first mouton-Rothschild estate bottling - 1924 (Jean Carlu label)
 - négociants bought in "subscriptions" (abonnements) to secure prices for a stretch of vs to 10 yrs. Ultimately favored négociants as prices rose and was abandoned.
 - practice of buying wines "sur souche" (while grapes were still on the vine) - fell out of favor after the 1961 vintage, which was sold off so cheap & ended up being magnificent.

Bordeaux en Primeur

- "Place de Bordeaux" → Bordeaux's trading system
- Before chateau-bottling became the norm, wine was sold in barrel & bottled by merchants/négociants.
 - ↳ it has only been since 1972 that it is compulsory for chateau growers to bottle!
- En Primeur dates back to 1840
 - ↳ the purpose was to give négociants a first chance to taste the new vintage.
 - ↳ a majority of négociants did not buy sur souche or in abonnements, waiting until the spring to taste.
- In the 1970s, concurrent w/ estate bottling becoming ubiquitous, consumers began being included in the primeur process.
 - ↳ made financial sense for the chateaux (cash forward) + négociants + merchants all secured their money too.
 - ↳ négociants had no incentive previously b/c they sold wine in barrel to the merchants
- Consumers began looking for independent opinion (merchants had their own interests in mind) & journalists
 - ↳ Robert Parker's fame was bolstered by his unwavering support for the 1982 vintage during the primeur tastings.
- first week of April - primeurs
- "prix de sortie" - price calculated by chateau based on many factors:
 - quality of wine/vintage
 - perceived or actual status (* largest effect on release price)
 - volume harvested
 - scores
 - release price set by peers/competitors

↳ many chateaux wait for Parker's scores until pricing. Angélys released a low prix de sortie for the 2008 vintage and they Parker fouled it (wrongly, it seems)

EN PRIMEUR CONTROVERSIES

1. "A disorganized Campaign"

- waiting game - don't want to be the first to release, but follow soon after → "Super- or Black-Friday" → all release at once.

BORDEAUX EN PRIMEUR, CONT.

2. "Releasing in Tranches"

- to maximize profit, proprietors don't release all wine at once, but rather in "tranches"
- subsequent tranches are often much more expensive

3. High Prices

- USA, China, Brazil, India
- Chateaux are releasing at higher prices rather than seeing all profit go to negociants + merchants
- prices are so high nowadays that it makes little sense to buy en primeur

4. Validity

- at the time of en primeur, most wines have not been assembled into their final blend, nor finished élevage.
- is what a chateau pours representative of the final wine?
 - ↳ "Parker barrels"

SOLUTIONS?

- o delay the event → a year later?
 - ↳ Chateaux are against → delays payment!
 - ↳ the delay used to benefit the consumer as they got a lesser price in the beginning, but not any more.
- o Ch. Lafour removed itself from En Primeur sales in 2012

THE NEW BORDEAUX

→ CLIMATE CHANGE

◦ In the vineyard

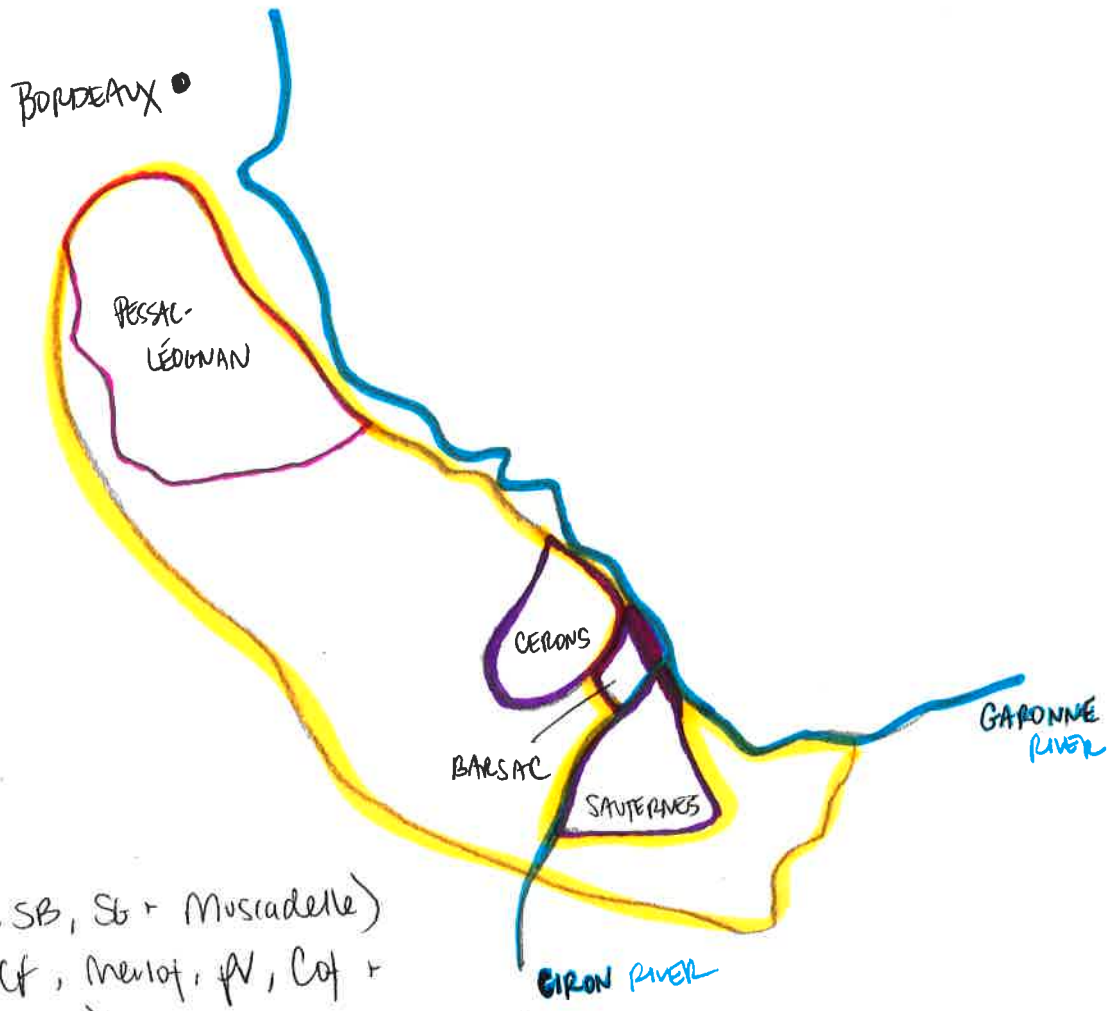
- green harvesting:

- Christian Moueix was an early proponent, starting on the vineyards of Pétrus in 1973
- Paul Pontallier at Margaux in 1986
- was not widely accepted until the mid 90s.

↳ side note: chaptalization is still practiced in Bdx, by 1st growths, as recently as 2012.

- consideration of phenolic ripeness → higher sugar concentration
- movement away from "conventional" (aka chemical) vineyard management.

GRAVES



GRAVES AOP

- blanc sec (Sem, SB, Sb + Muscadelle)
- rouge sec (CS, CF, Merlot, PV, Cot + Carmener)

GRAVES SUPÉRIEURES

- blanc w/ 34 g/L min. RS
- grapes are affected by botrytis or passerillage and must be hand-harvested in successive tries.

GRAVES

• Geography, Climate + Terroir

- "Graves du Sud" → non-Pessac Graves
- Southernly location brings somewhat of a temperature advantage (warmer)
- Les Landes - the pine forests to the west - also have a tempering influence.
 - ↳ harvest is earlier! - sometimes by as much as 2 weeks - from Médoc.
- the further south, the more inconsistent the terroir → gravel / clay + limestone
 - ↳ much of this land is not even planted to vines
 - ↳ Merlot plays a much larger role → than in the Médoc

* NOTABLE "GRAVES DU SUD" CHÂTEAUX:

- | | | |
|------------------------|-------------------------|----------------------|
| - Ch. d'Archangeau | - Ch. Ardennes | - Ch. d'Arriacard |
| - Ch. Belon | - Ch. La Blancherie | - Ch. Brondelle |
| - Ch. Cabanneux | - Ch. Carabonne | - Ch. de Chantegrive |
| - Ch. Chéret-Pitres | - Ch. de Carbon | - Ch. L'Etoile |
| - Ch. Ferrande | - <u>Clos Floridène</u> | - Ch. du Grand Abard |
| - Ch. Flava | - Ch. de Landiras | - Ch. Magence |
| - Ch. Maqueau | - Ch. Millet | - Ch. Montalivet |
| - Ch. Pahou | - Ch. St. Agriès | - Ch. Joumilon |
| - Ch. Tourneau-Chollet | - Vieux Ch. Gaubert | - Ch. de Virelade |

* boulbenes - mix of gravel sand + clay found in Graves

• white wine accounts for 25% of production in Graves

White wines of Graves + Pessac-Leognan

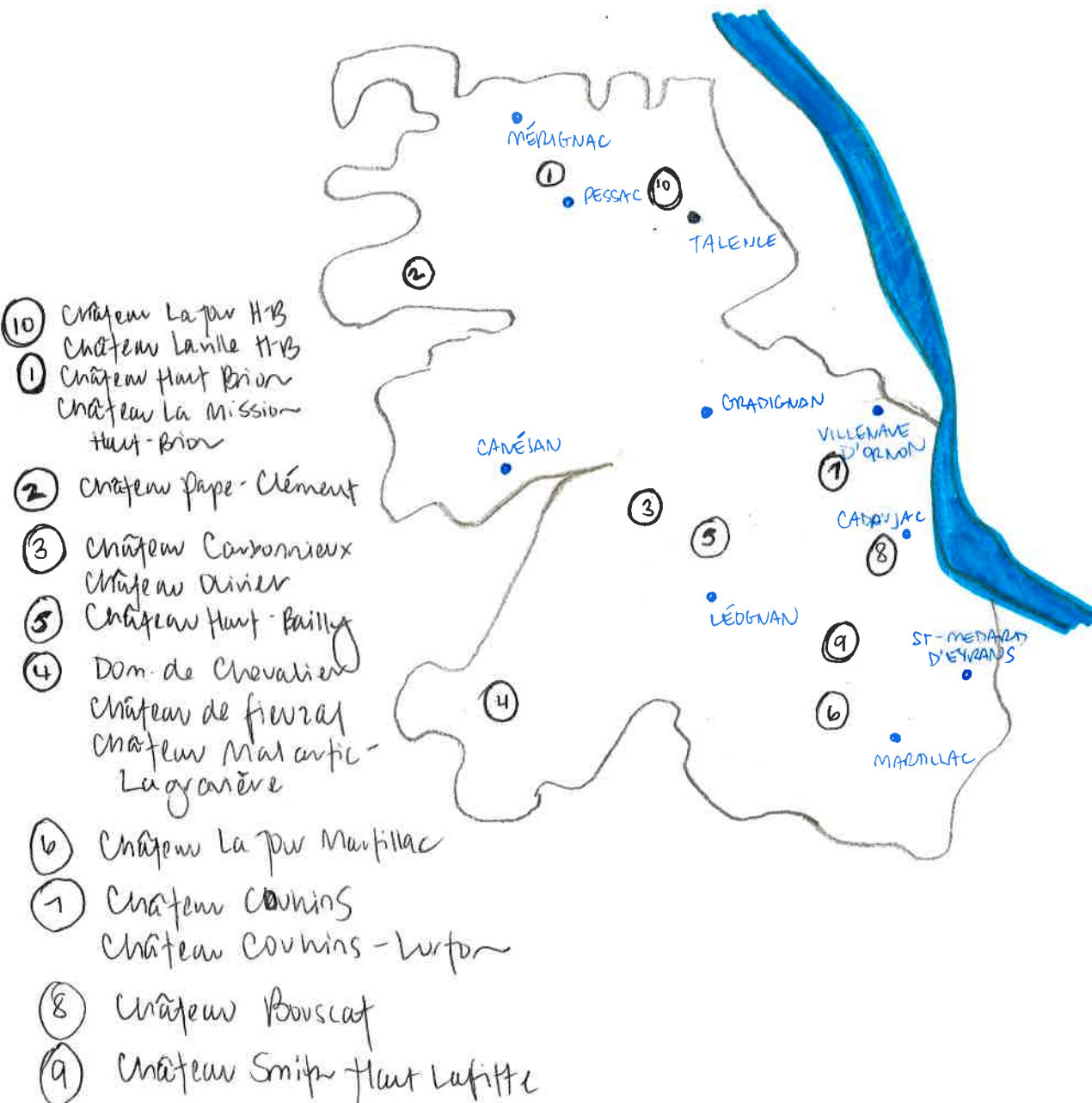
- that they exist at all is due in large part to the work of Andre Lurton at Ch. La Louviere in P-L and Denis Dubourdieu of Clos Floridène in Graves.
 - ↳ cooler fermentation, improved viticulture + hygiene, batonnage, élevage in oak.

PESSAC-LÉOGNAN

→ deposits laid down 600,000+ yrs ago

- SOILS → the most important soils of P-L are the mounds of Gurrian gravel
- the gravel of the médoc was actually laid down in an earlier era
- best terroir lies in the communes closest to the city
- PESSAC, MÉRIGNAC + TALENCE

- Bdx airport! In Mériçnac.
- most estates are situated further south b/c the urban sprawl at up the northern ones.



PESSAC-LÉOGNAN

o 1953 classification, revised in 1959.

- 6 new châteaux were added in 1959: Couhins, Latour-Martillac, ~~La Mission Haut-Bion~~ ^(x2) Malartic-Lagravière, Fieuzal & Pape Clément.
- Haut-Bion did not ask for classification for its white wine, as too little is made (same case for Fieuzal)

CLASSIFICATION OF GRAVES - 1959

RED + WHITE

- Château Boussac - Cadavjac
- Château Carbonnieux - Léognan
- Dom. de Chevalier - Léognan
- Château D'Armailhac - Léognan
- Château Malartic-Lagravière - Léognan
- Château Latour-Martillac - Martillac

RED ONLY

- Château de Fieuzal - Léognan
- Château Haut-Bailly - Léognan
- Château Smith-Haut-Lafite - Martillac
- Château La Mission Haut-Bion - Talence
- *Château La Tour Haut-Bion - Talence
- Château Pape Clément - Pessac
- Château Haut-Bion - Pessac

WHITE ONLY

- *Château La Ville-Haut-Bion - Talence
- Château Couhins - Lurton - Villenave d'Ornon
- Château Couhins - Villenave d'Ornon

o 1987 - creation of Pessac-Léognan (named after 2 of the more important communes in the region)

o Composed of 10 communes overall: Pessac, Léognan, Cadavjac, Canéjan, Gradignan, Martillac, Mérignac, Saint-Médard-d'Eyrans, Talence, Villenave-d'Ornon

o Pessac-Léognan App: - blanc + rouge (both max. 4 g/L RS) from the big 4 + big 6
- 11% min. ABV for blanc + rouge (vs. 10.5/11 for Graves)
- lower yields & higher min. planting density. than Graves

 = both red & white

* both are no longer in operation

→ La Ville Haut-Bion had its final vintage in 2008 - the wines once made here have been rebranded as the white wine of La Mission Haut-Bion.

→ La Tour Haut-Bion had its final vintage in 2004 (05?), and now the wines from this property are used for the second wine of La Mission Haut-Bion.

o regarded as deficient - outdated and very narrow in slope.

→ many other estates in & out of Pessac-Léognan could be added.

→ Brown, Les Carmes Haut-Bion, and Larivet-Haut-Bion are all good candidates (all in P-L)

CH. HAUT-BRION

★ Classified for P&D ONLY
(PESSAC)

- can be traced back to the 14th Century.
- Jean de Pontac came in ownership in 1525 → for many years it was not known as Haut-Brion, but as Chateau Pontac.
- traces its name to an old house/manor on the property - Aubriou.
- In 1935, American financier Clarence Dillon bought the estate, which was suffering at the time. Property is still ~~with~~ with the Dillon family.
 - ↳ Delmas family has lent a string of talented winemakers, Jean-Phillipe being the current.
- estate lies on 2 gravel mounds, 15 meters in elevation, SE facing
- 51 hectares
 - ↳ 45% Cabernet Sauvignon, 40% Merlot + 15% Cabernet Franc
- Second wine: Bahans Haut Brion until 2006, now Clarence de Haut-Brion after Clarence Dillon.
- La Mission Haut Brion is also owned by SA Clarence Dillon
- Prince Robert de Wexemborg now manages → married into the family

LA MISSION HAUT BRION

★ Classified for P&D ONLY
(TALENCE)

- next door neighbor to Haut-Brion in northern P-L.
 - In 1664, the Chateau was bequeathed to the congregation of the Mission (Roman Catholic Church).
 - Acquired in 1983 by SA Clarence Dillon (Haut Brion) - now same oenologist, vineyard manager, etc.
 - Both Laville Haut Brion + La Tour Haut Brion have been absorbed into La Mission.
 - 21 ha.
 - ↳ 46% Cabernet Sauvignon, 45% Merlot, 8% Cab Franc
 - La Mission Haut Brion Blanc (fruit from Laville Haut Brion)
 - Clarté de Haut Brion is a communal second wine of La Mission & Haut Brion.
- ★ double quip - used throughout Pdx
- 22 mos., 100% new oak.
 - 8000 cases of Grand Vin.
 - Second wine: La Chapelle de la Mission Haut-Brion - young vines, 1000 cases

PAPE CLÉMENT

→ RED ONLY

(PESAC)

→ Parker quote.

- current proprietor is Bernard Magrez who has "pushed his estate into first growth quality levels" → michel Rolland consults on all of Magrez's properties.
- second wine: Le Clémentin → white Pape Clement as well
- named after Pope Clément V
- Magrez also owns Ch. Fombrauge in St. Emilion, Ch. La Tour Carnet in the Haut-Médoc & Clos Haut-Deyraguey in Sauternes.
 - ↳ controversial figure. Bold, courts media, etc.
- 60% Cab / 40% merlot
- whites - 45% SB, 45% Sem., 5% SG, 5% muscadelle - are a field blend
- late harvest, hand de-stemming, long maceration (35 days) then 100% new oak.
- 1000 cases made of the grand vin

SMITH-HAUT-LAFITTE

→ RED ONLY

(MARTILLAC)

- Daniel & Florence Cathiard, proprietors, have vastly improved this estate in recent years (took control in 1990) → moving in a more natural direction
- 35% merlot, 55% Cab, 9% Cab France + 1% PV
- white: 90% SB, 5% each SG + SG
- Michel Rolland + Stéphane Derenoncourt have both consulted
- 60% new oak / 18 mos. for red; 50% new oak / 12 mos. for white
- on-site cooperage
- 8300 cases of grand vin
- second wines - red, white + rosé! Les Hauts de Smith & Le Petit Haut Lafitte

CÉrons

→ where Lillet is produced

- communes of production: Cérons, Illats & Jodensac
- min. pot. alcohol - 14.5% (vs. 15% for Barsac + Sauternes) - still 12% acquired
- much higher yield than Barsac + Sauternes - 40 hl/ha vs. 25 hl/ha. Same min. must weight & RS.

* many sweet wines of C/B/S are ~~not~~ bundled together + sold w/ red wine

↳ Puissec, owned by Rothschild requires wine merchants to take the Sauternes w/ the red → often leads to deflating prices.

* any white wine made from grapes of C/B/S is NOT eligible for the Graves appellation.

↳ Ygroc is released as Bordeaux AOP!

• A few villages - Bordeaux Superior

↳ Cérons is eligible to release its wines under the Graves appellation. + b/c its terroir is not quite as good for sweet wine + Sweet wine is so hard to sell → the AOP has almost been subsumed into Graves → most of what is released is Graves AOP.

• The river Saint-Cricq drains into the Garonne and separates Cérons & Barsac, but does not provide the same morning mists as the Ciron.

• Some limestone, but lots of sandy/gravelly mounds

BARSAC

- The appellation pre-dated Sauternes by 19 days - this is NOT arbitrary. These wines do in fact have a different character.
- Clear boundary b/w Barsac & the other communes of Sauternes - the Ciron!
 - ↳ touches Preignac on its east bank.
 - ↳ the waters of the Ciron are ice cold - a result of it being shielded from the sun by les Landes. → much more water vapour/mist as the cool air meets the warmer as it emerges from the trees ~~and~~ toward the vineyards of Barsac.
 - ↳ come afternoon, the sun dominates & dries out the rot, allowing the perfect balance of rot & dehydration

• October rain is beneficial in kick-starting botrytis.

botrytis → dehydration → concentration

(punctures skin, offers flavor complexity)

afternoon sunshine + dry northerly + northeasterly winds help dehydrate.

botrytis cinerea (cinereus = ash-like)

warmth is good for both, but a balance of moisture + dryness is required.

pourri pleth ("full rotten") stage

("roasted rotten") pourri roti stage

grains verts (healthy grapes)

pink-violet → chocolate brown w/ fungal growth

gray, ash-like (fully-botrytined)

↓
shriveled, roasted appearance

- each vine ≈ 1 glass wine!
- more dominant limestone in Barsac vs. Sauternes' other communes
 - ↳ red clay
- too close to the river in Barsac - more alluvial, less limestone.

higher acid in Barsac than other communes!

- most notable estates:
 - Climens
 - Coutet
 - Doisy - Daëne
 - Doisy - Védrières

• same App requirements as Sauternes!

SAUTERNES

- Fortresses at La Motne - date to the 17th century.

- Long history, but the region started w/ making red & white dry wine.

- probably didn't begin producing sweet wine until the 19th century.

↓
could be in question?
maybe always produced sweet wines.

- Soil: Gumian and colluvial gravel, sand + clay. Small areas of calcaire & astéries (limestone)

- Communes of production: Barsac, Sauternes, Fargues, Preignac + Bommes

- 4 white grapes allowed: SS, SG, Sem + muscadelle in no specified amts.

- min. alcohol - 15% (12% acquired)

- min. must weight - 221 g/L

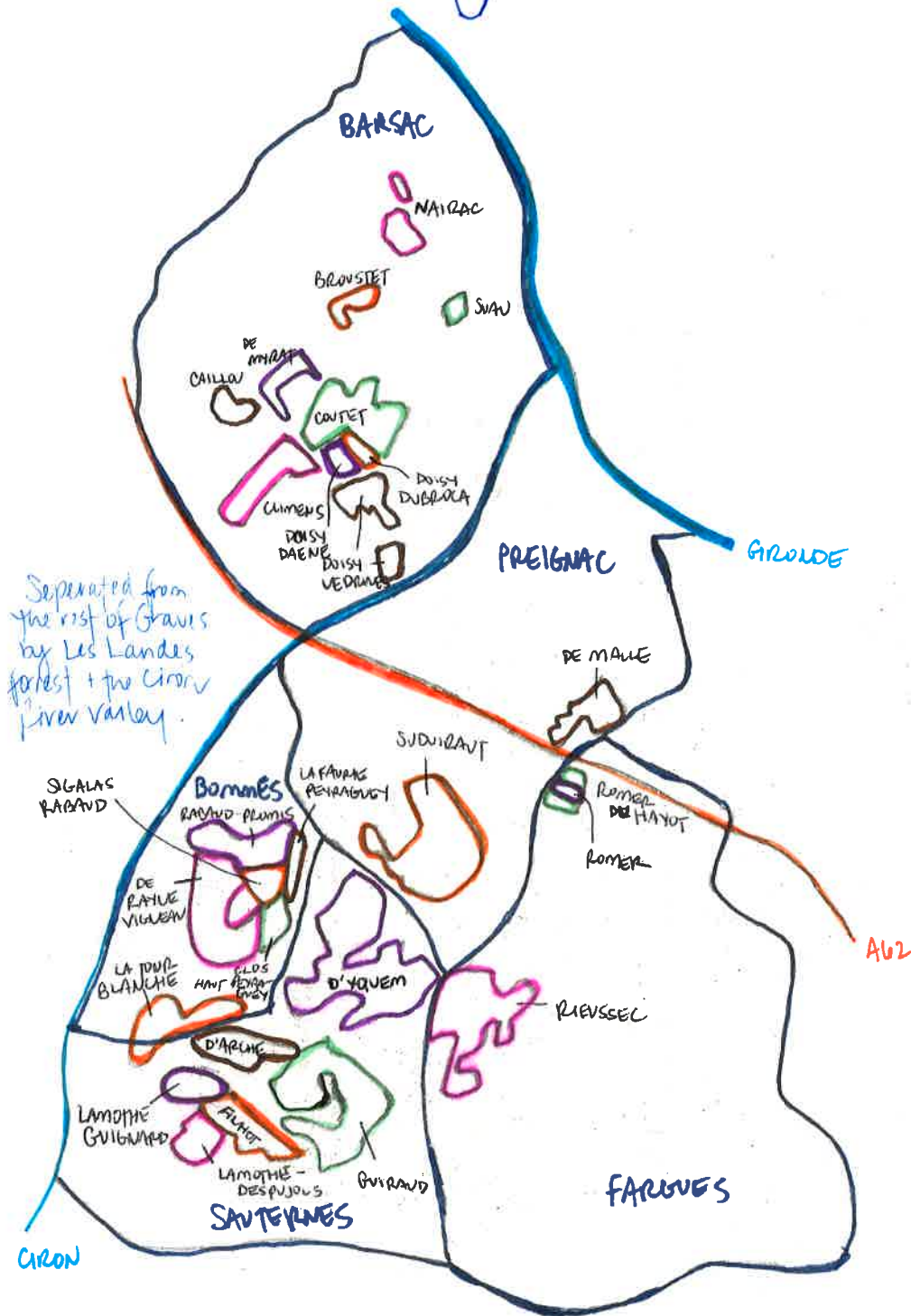
- max. yield - 25 hl/ha.

- Barsac seems to contain more limestone.

- Ciron + Garonne rivers → humidity, mists → botrytis.

- min. PS is 45 g/L though most average 100-150 g/L → in the 70s + 80s it was not uncommon to see 70-80 g/L.

- 4 g/L acidity is high for Sauternes!



CHÂTEAU D'YQUEM

- LVMH

- neighbors: Raymond-Lafon, Lafaurie-Peyraguey, Rayne-Vigneau & Piessec.
- unique, isolated + elevated classification: Premier cru supérieur
- Yquem was built in the mid-15th century.
- **Bertrand de Lur-Saluces** - ran Yquem from 1914-1954
 - member/founder of many Bordeaux wine institutions
 - responsible for creating "Y"
- bought somewhat hostilely by **Bernard Arnault** of LVMH - In 2004 **Alexandre de Lur-Saluces** was fired & replaced by **Pierre Lurton** (who had already proven himself as the managing director of Cheval Blanc - another LVMH property).
- weather stations on site - 100 yrs. of weather + vintage data
- overall vine age of 30 yrs - continual replanting (average)
- typical vine training for the appellation - "taille à côtes"
- 80% Semillon / 20% Sauvignon Blanc
- up to 11 trunks!
- average yield is 8 hl/ha.
- consultant: Denis Dubourdieu
- 30 mos. in 100% NFD (reduced from 40 mos. under Lur-Saluces)
- vintages not made by ~~Yquem~~ ^{Yquem}: 1910, 1915, 1930, 1951, 1952, 1964, 1972, 1974, 1992, 2012
- typically RS is about 125 g/L, which is pretty standard.
- For Y, the blend is typically 50-60% SB - picked early - w/ 40-50% Sem - picked later. 30% NFD, 10 mos. (reduced from 18 mos. under Lur-Saluces)
 - production is now regular under LVMH, being bottled every year since 2004.
 - first vintage 1969
- rumored that Ch. Haut-Charmes is the second wine of Yquem, but this has not been confirmed. No official second wine.

→ "renewal spur pruning" eliminates all branches from the previous growing season, leaving only three short spurs ("côtes") each carrying two fruit nodes.

1855 CLASSIFICATION of SAUTERNES

Premier Grand Cru Supérieur

- Château d'Yquem (Sauternes)

Premiers Crus

- Château La Tour Blanche (Bommes)
- Château Lafaurie-Peyraguey (Bommes)
- Château Clos Haut-Peyraguey (Bommes)
- Château de Fayre-Vignau (Bommes)
- Château Suduiraut (Preignac)
- Château Givaud (Sauternes)
- Château Fabard-Promis (Bommes)
- Château Sigales-Pabaud (Bommes)
- Château Coutet (Barsac)
- Château Climens (Barsac)
- Château Piessec (Fargues)

Deuxièmes Crus

- Château de Myrat (Barsac)
- Château Doisy-Dubroca (Barsac)
- Château d'Arche (Sauternes)
- Château Filhot (Sauternes)
- Château Lamoignon (Sauternes)
(Lamoignon-Despujols)
- Château Lamoignon-Gignaud (Sauternes)
- Château Doisy-Daëne (Barsac)
- Château Doisy-Védries (Barsac)
- Château Broustet (Barsac)
- Château Nairac (Barsac)
- Château Svan (Barsac)
- Château de Maille (Preignac)
- Château Romeu (Fargues)
- Château Romeu du Hayot (Fargues)

VINTAGES - SAUTERNES

Best of the 1960s - 1962, 1967 [1959 is great, too]

Best of the 1970s - 1970, 1975, 1979 [none excellent!]
1976

Best of the 1980s - 1983, 1986, 1988, 1989

1990 - A very fine vintage, the best ever sensation at.

1991 - A very small vintage w/ few noteworthy wines

1992 - A poor vintage in which little wine was produced.

1993 - Very heavy rain ruined this vintage.

1994 - An indifferent vintage of irregular quality.

1995 - A classic vintage w/ many fine wines.

1996 - A high quality vintage w/ rich + concentrated wines.

1997 - Many excellent wines.

1998 - Rain caused some problems, but a number of excellent wines anyway.

1999 - Fine vintage of classic quality.

2000 - Lots of rain & little botrytis.

2001 - Magnificently rich + structured, yet balanced.

2002 - Small crop, light w/ little botrytis

2003 - Exotic, ripe & spicy w/ good botrytis; some flabbiness

2004 - Balanced, harmonious, light. for early drinking.

2005 - Opulent + structured. Quite classic.

2006 - A challenging harvest that produced fresh + vibrant wines.

2007 - Hedonistic, heavily botrytised wines.

2008 - Small harvest, good acidities, but lacks some concentration

2009 - ~~fantastic~~ Terrific vintage w/ ripe botrytis character.

2010 - Botrytis arrived ~~late~~ & spread quickly → lower RS + higher acid.

VINTAGES - SAUTERNES

- 2011 - Botrytis arrived early & spread quickly, w/ a cool second half of the season.
- 2012 - Botrytis formed, but w/ no warmth or sun & constant rain. Barsac fared better.
- 2013 - Some uneven weather, but enough dry patches to form concentration. Can be excellent.
- 2014 - Cool dry vintage w/ botrytis forming after a long summer. Excellent vintage.
- 2015 - Warm & dry early, cool & wet late. fresh & pure in style.
- 2016 - Second half of growing season was extremely dry - botrytis arrived late. fresh & friendly wines lacking complexity.

EAST OF THE GARONNE

Trio of sweet wine appellations across the Garonne from Sautesnes:

- 1) Cadillac - blanc w/ 51 g/L RS, 255 g/L min. must weight
 - min. ABV 15% potential, 12% acquired
 - max. yield 37 hl/ha
- 2) Loupiac - blanc w/ 45 g/L RS, 229 g/L mmw (238 g/L for Semillon)
 - min. ABV 14.5% potential, 12% acquired
 - max. yield 40 hl/ha
- 3) Sainte-Croix-du-Mont - same requirements as Loupiac

These 3 are surrounded by Premières Côtes de Bordeaux AOP → used to be available for red, dry wine as well.

- blanc w/ min. 34 g/L RS, 221 min. mw
- max. yield 45 g/L, min. pot. ABV 13.5% (11.5% acquired)

Just to the south, as the Garonne flattens out, is Côtes de Bordeaux - Saint-Macaire AOP:

- blanc sec, moelleux + liquoreux

min. 11% ABV
max. 4 g/L RS
55 hl/ha

min. 13.5% (11%) ABV
221 g/L mmw
34-45 g/L
45 hl/ha

min. 11% (12%)
255 g/L mmw
min. 45 g/L RS (51 prior to 2011)
no chaptalization
37 hl/ha

Côtes de Bordeaux AOP

- 4 subzones: Francs Cadillac Castillon + Blaye
- if no subzone designate - rouge only & can be a blend of all regions entitled to the appellation
- Castillon + Cadillac - rouge only
- Blaye - blanc sec + rouge
- Francs - blanc sec + liquoreux (min. 51 g/L RS) + rouge

- 11 vs 11.5% ABV (w/ subzone designation)

Saint-Foy-Bordeaux

- blanc sec, moelleux + liquoreux (max 4 g/L) (17-45 g/L) (min. 51 g/L)
- rouge sec

- the only one "between the rivers"
- see right bank for info on others
- has replaced Premieres Côtes de Bordeaux as a red wine region
- min. 50% combined Cab, Cf + Merlot plus a max. 50% Cot. Max 15% combined Pv + Carmenerre.

MÉDOC

- geographical region that includes Margaux, St-Julien, etc. as well as App.
 - ↳ Médoc App - specifically the region north of St-Estephe - the Bas Médoc
 - communes of St-Estephe, St-Julien etc. are NOT entitled to this App.
 - rouge only, 6 big grapes, no specified amts.
 - 11% min. alcohol
- Canal de Caillon separates St-Estephe from the Médoc
- 4700 ha.
- gravel croupes have given way to rich, moisture retentive soils (clay). Drainage channels dominate the landscape.
 - ↳ more merlot than Cab
- a few estates worth considering: Potensac (owned by the DeWn family of Léoville-Las-Cases & Preville).

HAUT-MÉDOC

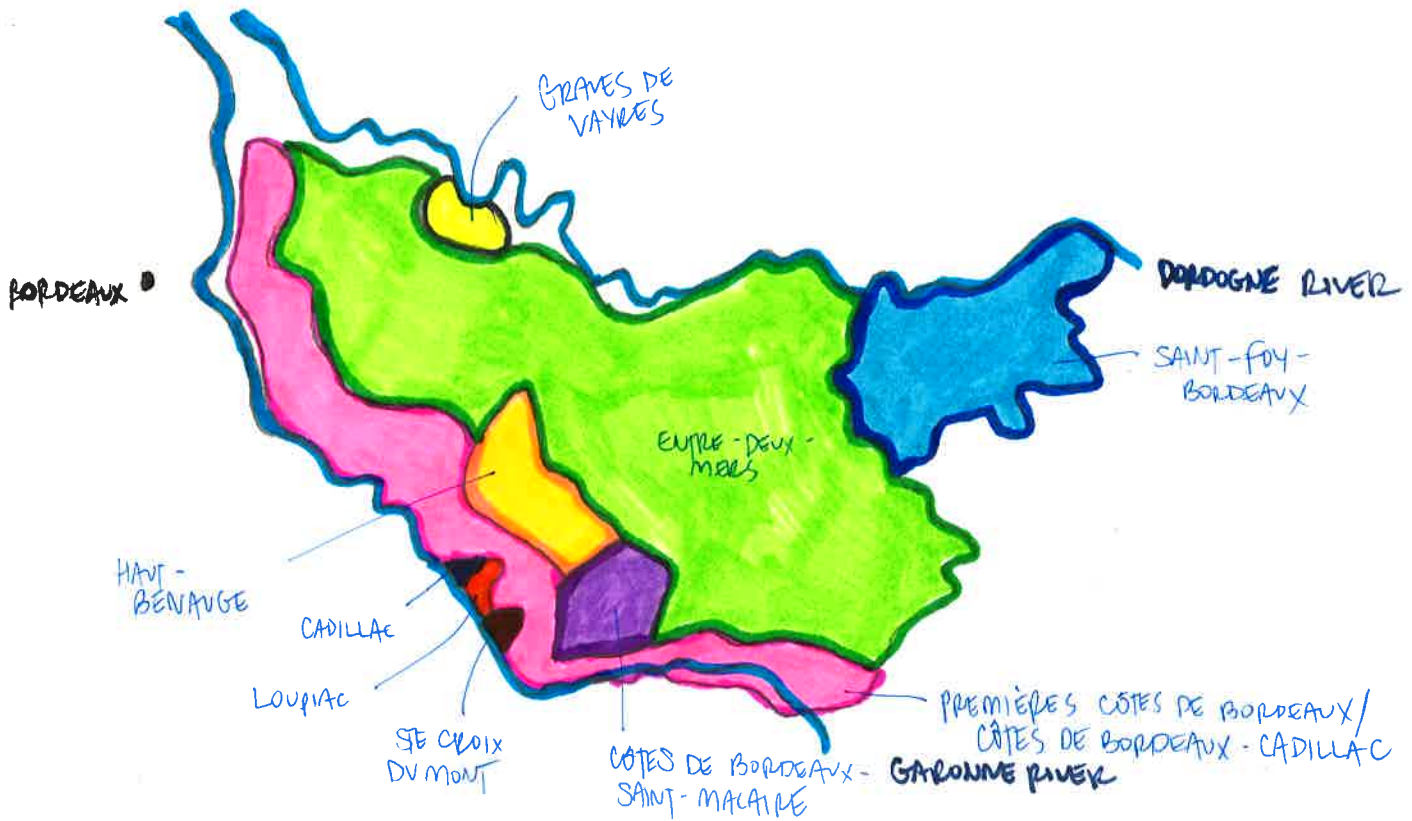
- exact same App regulations as the Médoc.
- encapsulates the communal appellations & their communes - thus wines from Margaux, Pauillac, etc. can be released as Haut-Médoc.
- the area to the west of the communal apps and south.
- 5 Chateaux of the Haut-Médoc in the 1855 classification:
 - 1) La Lagune (3rd growth) - 100% NFO, flashy
 - 2) Cantemerle (5th growth) - good value
 - 3) Camensac (5th growth)
 - 4) Belgrave (5th growth)
 - 5) La Tour Carnet (4th growth)

} furthest south, just north of the city of Bordeaux

} lie to the west of St-Julien
- Cuv Bourgeois & Unclassified worthy of note:
 - Ch. Beaumont*
 - Ch. Bernadotte
 - Ch. Caronne Ste-Gemme*
 - Ch. Cissac
 - Ch. Citran*
 - Ch. Coufran
 - Ch. Labat
 - Ch. Liverran
 - Ch. Pamage La Patisse
 - Ch. Verdignan

* And especially, Ch. Salgado-Mallet:

 - located just north of St-Estephe
 - Jean Gabyreau
 - abstained from Cuv Bourgeois debacle in 2003, which saw the whole classification annulled.



ENTRE-DEUX-MERS

- subzone: Haut-Benauge

- styles:

1) Blanc sec - min. 70% combined SB, SG, Muscadelle + Semillon

max. 30% merlot blanc; max. 10% combined Merlot, Colombard + Vign Blanc

2) Entre-deux-mers Haut-Benauge Blanc Sec

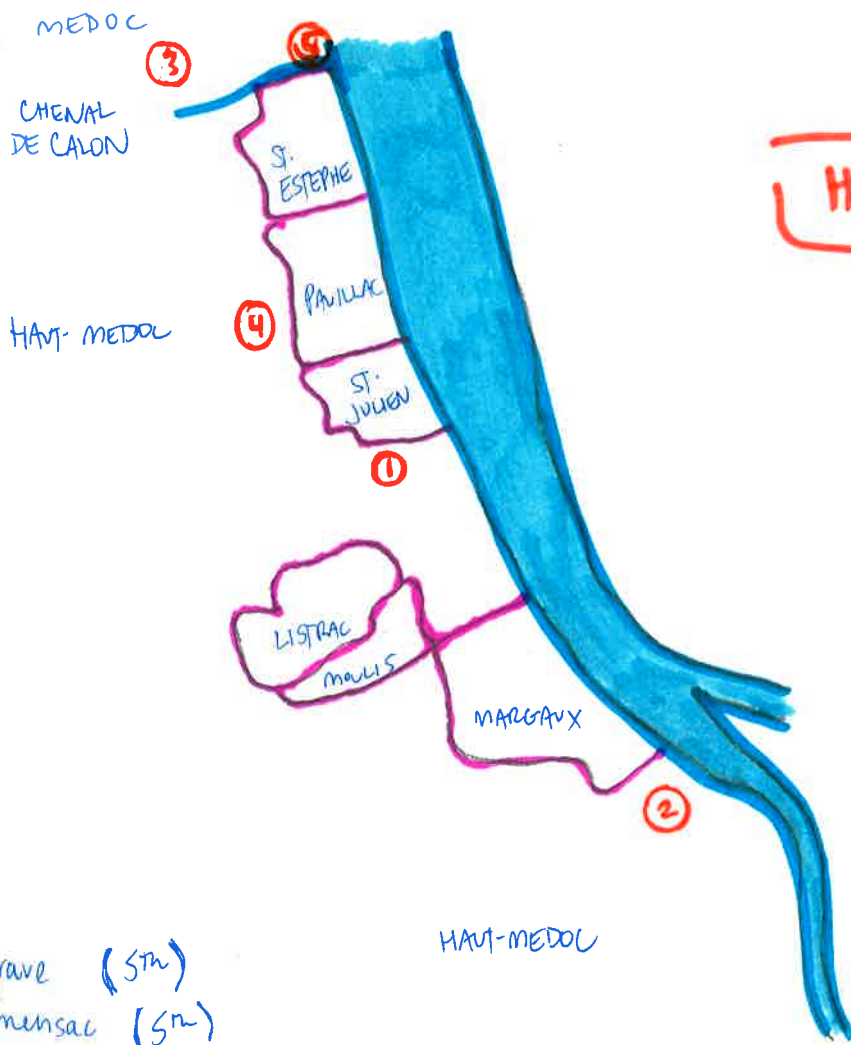
- min. 10.5% alcohol, max. 4 g/L RS

GRAVES DE VAYRES

- styles: blanc (min. 4 g/L RS), blanc sec (max. 4 g/L RS) + rouge (max. 4 g/L RS)

- white wines: SB, SG, Muscadelle + Semillon must account for 100% of blend
merlot blanc may be used.

- red wines: Cab, Cf, merlot, Cot, Pr, Carminere



HAUT MEDOC

- ① Château Belgrave (5^m)
Château Camensac (5^m)
Château La Tour Carnet (4^m)
- ② Château La Lagune (3rd)
Château Cantemerle (5^m)
- ③ Château Potensac (Medoc)
- ④ Château Bernadotte
- ⑤ Château Sociando-Mallet

HAUT-MEDOC

MOULIS + LISTRAC

- Moulis - 550 ha (small for Bordeaux!)
- rouge only, le big grapes
- 11% min. ABV
- 2g/L max. RS
- 57 hl/ha max. yields

- best estates include:
o Ch. Chasse-Spleen
o Ch. Maucaillou
o Ch. Poujeaux

- Listrac - 650 ha
- exact same AOP req's as Moulis
- best estates include: Ch. Clarke & Ch. Fourcas Hosten

MARGAUX

MARGAUX AOP: rouge only, 11% ABV, max 2g/L RS, 57 hl/ha max yields

- 1400 ha - communes of Margaux, Soussans, Cantenac, Labarde + Arsac.
- Soussans - weakest soils, richer, less gravel.
- drainage!
 - ↳ chateaux next to the river enjoy natural drainage → further away, it's manmade.
- modern-day appellation was only created in 1994.
- Margaux: perfumed, floral, mineral-driven
- Lascombes - v. modern estate now, lots of extraction, oac influence.
- Best chateaux: Margaux, Palmer, Rauzan-Ségla
- usually Margaux underperforms, compared to its northern neighbors, but sometimes it excels
 - ↳ 1983: escaped the rains that hit further north
 - ↳ 2010 as well.

CLASSIFICATION

- 1st: Ch. Margaux
2eme: Ch. Rauzan-Ségla
Ch. Rauzan-Gassies
Ch. Durfort-Vivens
Ch. Lascombes
Ch. ~~Brane~~ Brane-Cantenac (Cantenac)

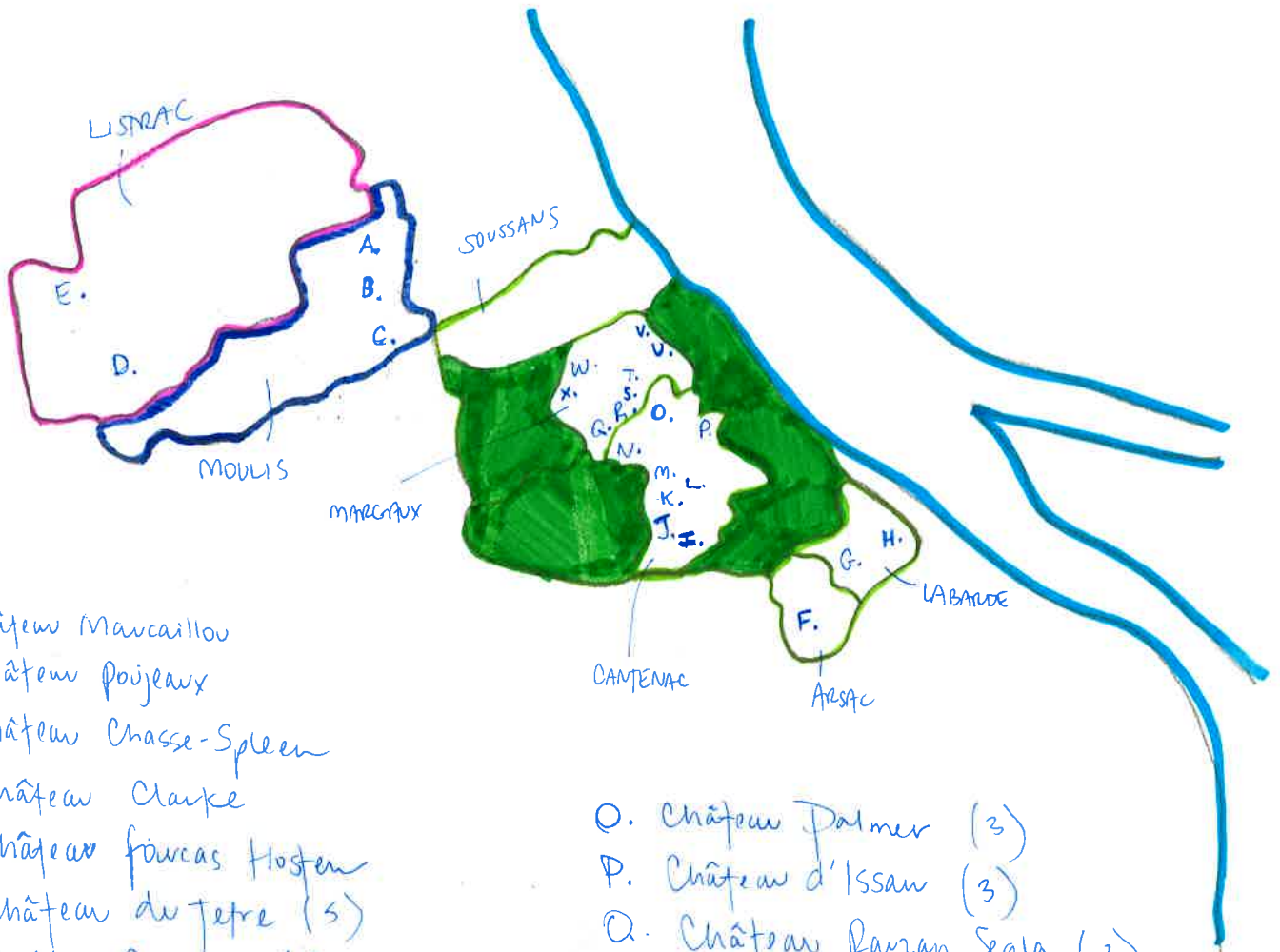
- 3eme: Ch. Malescot St. Exupéry
Ch. Desmirail (Cantenac)
Ch. Ferrière
Ch. Marquis d'Alesme Becker
Ch. Kirwan (Cantenac)
Ch. d'Issan (Cantenac)
Ch. Boyd-Cantenac (Cantenac)
Ch. Cantenac Brown (Cantenac)
Ch. Palmer (Cantenac)
Ch. Giscours (Labarde)

MARGAUX, CONT.

CLASSIFICATION, CONT.

Yeme: Ch. Marquis de Terme
 Ch. Pouget (Cantenac)
 Ch. Prieuré-Lichine (Cantenac)

Semo: Ch. Dauzac (Labarde)
 Ch. du Tetre (Arsac)



- A. Château Mavecaillou
- B. Château Pojéaux
- C. Château Chasse-Spleen
- D. Château Clarke
- E. Château Foucaas Hostem
- F. Château du Tetre (5)
- G. Château Giscours (3)
- H. Château Dauzac (5)
- I. Château Pouget (4)
Château Boyd Cantenac (3)
- J. Château Desmirail (3)
- K. Château Kirwan (3)
- L. Château Prieuré-Lichine (4)
- M. Château Brano-Cantenac (2)
- N. Château Cantenac-Brum (3)

- O. Château Palmer (3)
- P. Château d'Issan (3)
- Q. Château Farran Segla (2)
- R. Château Farran-Gassies (2)
- S. Château Durfort Vivens (2)
- T. Château Malescot - St. Exupéry (3)
- V. Château Margaux (1)
- V. Château Marquis d'Alesme-Becker (3)
- W. Château Lascombes (2)
Château Fèvre (3)
- X. Château Marquis de Terme (4)

CHATEAU MARGAUX

- La motte de Margaux (motte = small rise in land)
- 1771 → Margaux is the first claret to ever be sold at Christie's. ↗ big turn-around
- André Mentzelopoulos purchases Margaux in 1977 - revamps. Fall to daughter Corinne when he died in 1980.
- Paul Pontallier joined in 1983.
- 75% Cab, 3% Franc, 20% Merlot, 2% PV
- Pontallier is pushing for lower alcohol w/ canopy management
 - ↳ first noticed in white wine (Pavillon Blanc) which was 14% and 15.5% in 08/07.
- Have their own coöperage.
- 12,500 cases of grand vin; 16,500 of Pavillon Rouge; 2,750 of Pavillon Blanc
- 1994, 2004, and 2006 include some of the best vintages for Margaux

CHATEAU PAUZAN-SEGLA

- "Pausan" → "Pauzan" in 1994.
- Pauzan was the mother estate to both Pauzan-Ségla et Pauzan-Cassies
- Pierre des mesures Pauzan, 1466
- w/in the 1855 tiers, the estates were ranked! Pauzan-Ségla was second of the second growths (behind Mouton)
- ~~was~~ bought by Chanel in 1994
- quality has risen dramatically in recent vintages, as well as price!
- Karl Lagerfeld designed the 350th anniversary label for the 2009 vintage.
- 54% Cab, 41% Merlot, 1% Franc, 4% PV
 - ↳ 50-60% new oak.
- Ségla → second label
 - ↳ in 1987 all wine was declassified or sold off in bulk.

CHATEAU PALMER

- purchased in 1814 by General Charles Palmer, a Brit → formerly the chateau was called Chateau de Gascq
 - ↳ was forced to sell in 1843 b/c of his gambling, but made Palmer well known in England.
- purchased by the Péreire brothers in 1853, w/ little time to put it on the 1855 classification.
- phylloxera, mildew, depression, war ⇒ late 19th century through mid. 20th
- 1961 → touted as one of the greatest wines ever made in Bordeaux
- Thomas Duroux currently manages
- 47% Cab, 47% Merlot, 6% PV
- grand vin - 21 mos., 45% NFD
- Alter Ego - 17 mos., 25-40% NFD
- (before 1998 second wine was Reserve de General)

Palmer Blanc - 75 cases released of 2007 vintage
- 65% Muscadelle, 25% Sauvignon Gris, 10% mix of Merlot Blanc + Laret (vin de table!) → for shareholders.

Historical XIXth Century Wine - 250-300 cases
- Hermitaged!!

ST. JULIEN

ST JULIEN AOP: - rouge only
 - 29/L RS
 - 57 hl/ha max. yields
 - 11% min ABV

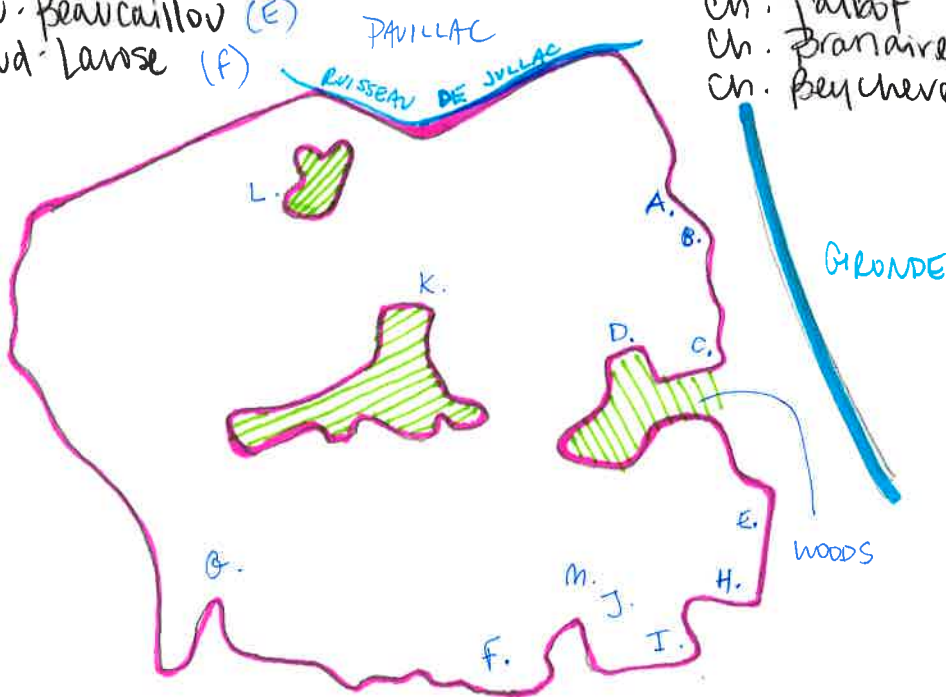
- On the road from Margaux to St. Julien...
 - Estey de Jayac = significant drainage channel
 - Jalle du Sud (bookended in the north by the Puisseau de Jullac drainage channel)
- Only 920 ha as a whole
- main town: Saint-Julien-Beychevelle → also, sole commune
- best sites along water's edge
- 11 classified estates account for 80% of St. Julien's production!
- 4 waterside estates: Leovilles of Duvr Beaucaillou
- Overall, classified estates (plus chât. Gloria) offer high quality.

(almost a few parcels in Cussac-Fort-Medoc, Saint-Laurent-Medoc and Pauillac)

CLASSIFIED GROWTHS:

2eme: Léoville-las-Cases (A)
 Léoville-Payferre (B)
 Léoville-Barton (C)
 Duvr-Beaucaillou (E)
 Orvaud-Lanse (F)

3eme: Ch. Lagrange (G)
 Ch. Langoa-Barton (D)
 4eme: Ch. St-Pierre (J)
 Ch. Talbot (K)
 Ch. Branaire-Duvr (H)
 Ch. Beychevelle (I)



L. MOULIN RICHE
 M. CHATEAU GLORIA

CHATEAU LÉOVILLE-LAS-CASES

- Leoville estate - 11638
 - ↳ during the revolution and in the first half of the 19th century, the estate fractured off to the three different estates it is today.
- Delon family became majority shareholders & still hold ownership today.
- Northernmost tip of St Julien - separated from Latour by a drainage channel.
 - ↳ Grand Clos is contiguous w/ Latour's L'Enclos (same stone wall surrounds both).
 - ↳ 100 ha, 50 of which are in the Grand Clos
 - ↳ 65% Cab, 19% merlot, 13% Cab Franc, 3% PV
- grand vin - anywhere from 50-100% NFO. Clos du Marquis - 25%.
- Clos du Marquis vineyards are further inland from the Gironde
- Delon's other property is Potensac
- Clos du Marquis
 - introduced in 1902
 - Not a second wine → different plots
- Truly a "Super second" - outperforms other Leovilles (vines are concentrated in a single plot, close to the river, unlike the others)
- Le Petit Lion - first vintage was 2007.

CHÂTEAU LÉVILLE-POYFERRÉ

- both Emile Peynaud & Michel Rolland have consulted
- revolution in quality starting w/ Didier Cuvelier in 1979. (1996 marks a turning point in quality)
- heavy new oak - up to 75%, long macerations
- previously v. strong on merlot, but Cuvelier planted much more Cabernet Sauvignon
 - ↳ previously 30%, now 65%, w/ the balance being 25% merlot, 8% PV, and 2% Cab Franc

SECOND WINE

- ↳ up until the 2001 vintage: Pavillon des Connétables
 - ↳ 2002 + 2003, Moulin Riche was second wine.
 - ↳ now Moulin Riche is saved from separate plots that were once incorporated into the grand vin
 - ↳ second wine since 2004 is Pavillon de Poyferre
- compared to Léville-Farton, much more forward & accessible in youth.

CHÂTEAU LÉVILLE-BARTON

- Thomas Barton, Irishman, came to Bordeaux
 - ↳ Grandson, Hugh Barton purchased Langoa-Barton in 1821 (then known as Portet-Lanquois)
 - ↳ when Leoville estate broke off (when the Marquis de la Cases died), his son Jean-Pierre took one piece (Léoville-195-Cases), his daughter Jeanne took one piece (marrying Baron Jean Marie de Poyferre) and the third piece was willed off: Hugh Barton purchased.
 - ↳ today, still in the Barton family (Anthony Barton). At over 180 years of ownership, longest period of single family ownership of any Bordeaux Chateau!!

Anthony Barton

- ↳ owning both Léoville-Barton & Langoa Barton
- ↳ aims to release wines at a reasonable price!

- 47 ha
- 72% Cab, 20% Merlot, 8% Franc
- No chateau @ Léoville-Barton! All vinification performed at Langoa-Barton.
- 50% NFO
- Second wine: La Réserve de Léoville-Barton

CHÂTEAU DUCU-BEAUCAILLOU

- Origins can be traced back to the 17th century, when it was part of a much larger property - Beychevelle

↳ when the proprietor died, Beychevelle was sold off (1642): would split into Beychevelle, Branaire-Duc + Duc-Beaucailou

- In the 18th century, the estate was known as maucailou, allegedly derived from ~~mauvaise~~ mauvaise cailloux ("bad pebbles")

↳ In 1795, was bought by Bertrand Ducu and became Duc-Beaucailou
(vs. mau!)

- Gustave Ducu, Bertrand's son, purchased Branaire-Duc from his cousins in 1857 and ceded control of D-B to his sister in 1860.

- 1941 - Borie family purchases D-B, also adds land from Ch. Lagrange to property.

- 1995 - creation of second wine: La Croix de Beaucailou

- Bruno Borie runs the estate today, while older bro François-Xavier runs the family's other estates: Grand-puy-Lacoste & Haut-Bataille

- The vines purchased from Lagrange in 1970 go to a separate wine - Lalande-Borie

• 70% Cab / 30% Merlot

• 50-60% NFO

PAULLIAC

• compared to St-Julien, more of a flashier, fleshier style.

• Paulliac is divided in two by the Chanel du Gaer

• ~~15th~~ groups:

↳ Pedescaux is rarely encountered

↳ Lynch Moussas + Crozet-Bages have much room for improvement.

↳ Best are: d'Armailac, Cleve-milon, Grand-Puy-Lacoste, Lynch-Bages + Pontet-Canet

* CUISINE *

↳ Bordeaux is not really known for its cuisine!

↳ "salt marsh land"

• Ch. Pibran is the most notable cu Bourgeois.

JALLE
DU BREVILL



Grande

CHANEL
DU GAER

L'Énaos
M.

- ① Les forts de Lafour 1
- ② Les forts de Lafour 2
- ③ Les forts de Lafour 3
- ④ Les forts de Lafour 4
- ⑤ Carrivados de Lafite
- ⑥ Château Pibran (notable cu Bourgeois)

Pauillac

1855

1er : Lafite Rothschild (A)
Lafour (M)
Mouton Rothschild (since 1973) (D)

2eme : Pichon Longueville Baron (O)
Pichon Longueville Comtesse de Lalande (N)

3eme : none!

4eme : Duhart-Milon (B)

5eme : Pontet-Caneet (F)

Batailley (P)

Haut-Batailley (Q)

Haut-Bages-Libéral (L)

Grand-Puy-Lacoste (I)

Grand-Puy-Ducasse (R)

Lynch-Bages (J)

Lynch-Moussas (H)

d'Armailac (Mouton-Baronne-Phillipe until 1989) (E)

Pédresclaux (G)

Clerc-Milon (C)

Crozet-Bages (K)

CHATEAU-LAFITE-ROTHSCHILD

◦ placed at the top of the first growths when first classified

◦ "fite" - small hill

◦ 1670 → passed into the hands of Jacques de Ségur

◦ son, Nicolas-Alexandre is known as the "Prince des vignes"

◦ surrounding the revolution, Lafite passed through many hands

◦ 1814 → Carrvades parcel was added to Lafite.

↳ despite its name, does not contribute to the second wine, just the grand vin.

◦ 1866 → Baron James de Rothschild purchases Lafite

◦ currently, Eric de Rothschild (since 1974) w/ Charles Chevallier as managing director.

◦ "Lafite phenomenon" → escalation in prices

→ strongly affected Carrvades de Lafite

→ Duhart-Milon was affected b/c of "Lafite connection"

→ has become a commodity more than a wine.

↳ also oversees Duhart-Milon & Ch. Pichesse (Sauternes)

◦ Vineyards - Duhart-Milon to the west, Mouton to the south

- Split into three main ~~part~~ plots:

1. 60 ha surrounding the chateau

2. Carrvades plot abutting Mouton-Rothschild (south)

3. 4.5 ha plot in St-Estèphe - "La Caillava"

◦ 70% Cab, 25% merlot, 3% Franc, 2% PV

◦ "La Gravière" → older vine plot (60-80 yrs.)

◦ no high tech manipulations, though Chevallier did use the "sous vide" method for water removal (low pressure, low temp evaporation) in 1990 + 1991

◦ own cooperage - based at Duhart-Milon

◦ 45,000 cases! - grand vin, usually 90% Cab.

↳ total production

◦ Carrvades de Lafite

- higher proportion merlot

- name of second wine has changed over the years, been Carrvades since the mid 1980s.

◦ Proofing!

CHATEAU MOUTON - ROTHSCHILD

super-second of
Pauillac: Pichon-Baron
and Portet-Cadet →
most resemble a
first growth style.

- now under the direction of Philippe Dhalluin
- "mouton" → "moffin" → "mofne" → rise inland
- Nicolas-Alexandre de Ségur acquired in 1718. Sold to Joseph de Branne in 1720. Called Branne-Mouton
- Post-revolution, fell into disrepair. Acquired by Baron Nathaniel de Rothschild in 1853 → perhaps too late to affect the ranking.
- Baron Philippe de Rothschild assumed control in 1922
 - domaine bottling
 - purchased chateau d'Armailac and renamed the property Ch. Mouton-Baron-Philippe
 - declassified 1927 vintage & sold it as "Carrvades de Mouton-Rothschild"
 - remains in the hands of the Rothschilds today, but was renamed d'Armailac.
- Mouton Cadet - for years a product of the young vines of Ch. Mouton & Ch. Mouton-Baron-Philippe
 - now a global brand made by the negociant firm Baron Philippe de Rothschild SA.
- For years, the labels stated: "First I cannot be, second I don't design to be, I am Mouton."
- Estate bottling - first Mouton in 1924
 - following the Cuvee scandal (??) of 1970, it became mandatory in 1972
 - Cuvee wine firm passed off simple table wine as Bordeaux
- 1924 - Jean Carlu label w/ Philippe's signature
 - remained the same for the decades except 1938, 1939 & 1940 didn't have Philippe's signature b/c he was imprisoned in Vichy at the start of WWII.
 - After WWII, the label changed every year.
 - payment to artists: 5 cases of current vintage + 5 cases of older vintages.
- Rivalry b/w Baron Philippe & Baron Eli de Rothschild of (of Lafite)
- Philippe tirelessly pursued the promotion of Mouton to first growth - **1973**.
 - "first I am, second I was, Mouton does not change"
- Philippine, daughter, under control today - also own D'Armailac + Clerc-Milon as well as negociant.
- 80% Cab, 12% merlot, 8% Franc
- 1993 - Le Petit Mouton introduced
- Aile d'Argent → white wine, SB based, 50% new oak

CHÂTEAU LATOUR

- history of the estate dates back pre-drainage - 14th century.
- Ségur family ownership in the 19th c.
- first estate hit by phylloxera in 1880.
- 1993 → purchased by François Pinault
 - ↳ Frederic Engerer manages the estate
- 47 of Latour's 78 ha surround the Chateau - called L'Enclos → where the grand vin is sourced from.
 - ↳ bordered by Léoville-Las-Cases on the south & Haut-Bages-Libéral on the north.
- 80% Cab, 18% merlot, 2% PV + Franc
- grand vin: 75% Cab; 18,000 cases, all new oak.
- Forts de Latour, introduced in 1966 - typically 70% Cab. 50/50 N/O old
 - ↳ not technically a second wine. Sourced from some parcels outside of L'Enclos, as well as rejected fruit from the grand vin.
- Pauline de Latour - made in 1973, 1974 + 1987 before permanently installed in 1990.
 - third wine
- thought to perform well in less exacted vintages.

PONNET - CANET

- just south of Mouton-Rothschild + d'Armailac
- very poor reputation + quality - after Ponnet family, was owned by the Cuse family, who were embroiled in 1973 fraud & scandal.
- purchased in 1975 by Guy Tesseron
 - ↳ had purchased Lafon-Ponnet in 1959
 - ↳ not until the 1990s, under leadership of son Alfred Tesseron, that wines really began to shine.
 - ↳ 1994 vintage generally regarded as turning point (a difficult vintage)
- green harvesting • biodynamics • horses
- 60% Cab / 33% Merlot / 5% Cab Franc / 2% PV
- gravity fed winery / concrete eggs

SAINTE ESTÈPHE

more merlot! 57% Cab / 40% merlot / 7% Cab p / 3% W + Malbec

- much more clay in the soils here - more moisture retention
 - ↳ greater richness + substance
 - ↳ advantage in hot, dry years
- 1200 ha - only 6 classed growths
- Lafon-Pochet
 - ↳ owned by the Tesson family (also own Portet-Canon)
- Rich in good quality en bourgeois vines:
 - Beau-Site
 - Meyney
 - Ormes de Pez
 - Phélan-Ségur

and in wet, cool years, S. Estèphe performs best.
 • Cooperative largely defines region - every 5 years, members are allowed to withdraw + can cause great movement in the region.

2003

1855

- 2eme: Montrose
Cos d'Estournel
- 3eme: Canon-Ségur
- 4eme: Lafon-Pochet
- 5eme: Cos Labory

App

- rouge only
- 2 g/L max RS
- 57 hl/ha
- 11% min. ABV



- A. Château Sociando Mallet (Haut-médoc)
- B. Château Canon-Ségur
- C. Château Phélan-Ségur
- D. Château Ormes de Pez
- E. Château Meyney
- F. Château Cos d'Estournel
- G. Château Cos Labory

- H. Château Lafon-Pochet
- I. Château Montrose
- J. Château Beau-Site

COS D'ESTOURNEL

- owned by Michel Peybier
- 65% Cabernet, 33% Merlot, 1% CF, 1% PV
- the first estate one sees entering St-Estephe from Pauillac.
- 1811 - Louis d'Estournel developed the estate.
- the estate has seen many different hands, finally being sold to Michel Peybier, a french food manufacturer & hotelier in 2000.
- Some argue that its style is closer to Pauillac than St-Estephe + shares a boundary w/ Lafite.
- Soil is very gravelly, w/ some sand that retains water in hot summers.
- In 2005, Cos Blanc was introduced
 - very high priced
 - from N. medoc
 - 80% SB, 20% Semillon
 - 50% MFO
- style: nothing rustic or rugged, elegant, ample & polished. High % Merlot.

MONTROSE

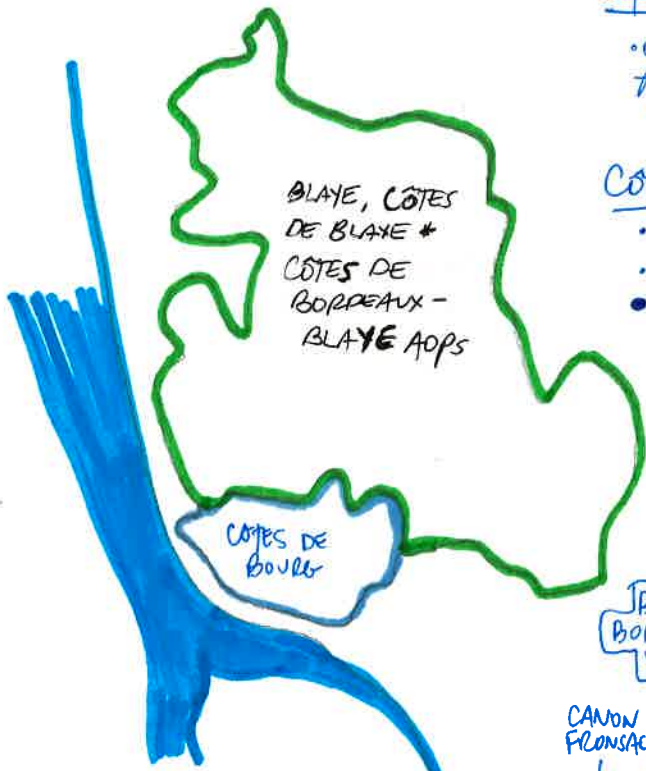
- owned by Martin + Olivier Bouygues
- 60% Cabernet Sauvignon, 32% Merlot, 6% Cab franc, 2% PV
- production: 450,000 bottles.
- 2nd wine: La Dame de Montrose.
- the property (land) was acquired by Etienne - Théodore Arnould, the owner of Calon-Ségur, in 1778
- his son cleared + drained the land and named it Montrose - a reference to the flowering shrubs that once flourished there.
- Château was built in 1815
- Passed to a few different hands
 - now by Jean-Louis Charmolue from 1960 - 2006
 - purchased in 2006 by super wealthy entrepreneurs Martin + Olivier Bouygues (brothers).
- In 2010, 22 hectares of vineyards were bought from Phélan-Ségur.
- 18 months, 40% new oak.
- style:
 - up until the 1980s, quite hard & austere. Requiring a lot of time,
 - 1984 + introduction of second wine allowed the first to be more accessible young.
 - produces high quality wines in off vintages (like Lafite)
 - today, verges on over-extracted.

Côtes de Bordeaux - Francs : blanc sec
blanc liquoreux
rouge

• used to be quite well known for sweet wines + attracts botanists.

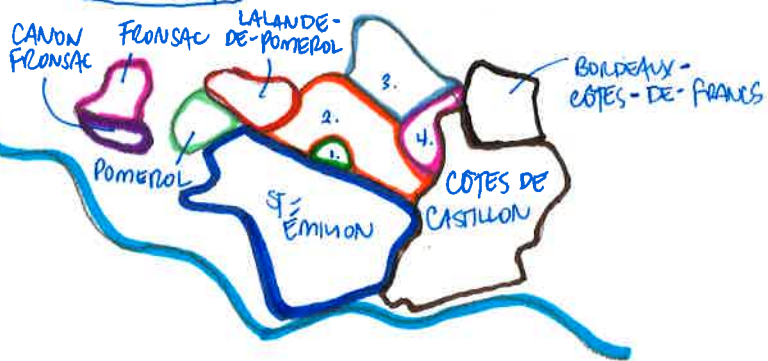
Côtes de Bordeaux - Castillon : rouge

- the eastern extension of St. Emilion plateau
- 70% merlot, 20% CF + 10% CS
- Domaine de l'A - founded in 1999 by Stephane Democourt.



1. SAINT-LEGERES-SAINTE-EMILION
2. MONTAGNE-SAINTE-EMILION
3. USSAC-SAINTE-EMILION
4. PUISSEGUIN-SAINTE-EMILION

BORDEAUX AOC
BORDEAUX
SUPERIEUR



CÔTES DE BORDEAUX AOP

- 3 of 4 subzones are here: francs, Castillon + Blaye (Cadillac is entre-deux-mers)

CÔTES DE BOULGNE

- generally agreed that the quality here has progressed more rapidly than Blaye.
 - ↳ Burg vines are more robust + structured
- opted out of Côtes de Bordeaux AC in 2007
- planted 65% to merlot. Only 44 ha out of 3600 are white grapes
- clay/limestone w/ some gravel + sand
- proximity to Gironde → frost + hail are rare
- drier + hillier than Blaye
- François Mitjaville (from Jube-Poteboeuf in St. Emilion) started Roc de Cambes and was the first to demonstrate the potential of the region.
 - ↳ cement fermentation, aging in 50% new french oak for 18 months.
- blanc + rouge sec from SB, St. Sem, Muscadelle + Colombard; CS, CF, Merlot + Cot

BLAYE

- historically a region better known for white wine → this has changed.
- dominant variety is Merlot, w/ 70% of the acreage.
- soil is essentially clay + limestone, but in the northern sectors there is more gravel + less clay (gravel is considered less fine in the region)
- appellations are confusing!

- Premier Côtes de Blaye - most important, and historic. Est. 1938
- Blaye was reestablished in 2000 as a superior appellation for Premier Côtes de Blaye.
- Also in the 1930s, Blaye AOC + Côtes de Blaye AOC.
- All three - Premier Côtes de Blaye, Blaye + Côtes de Blaye - covered the same geographic area, w/ Premier Côtes de Blaye including the most prestigious properties.
- Revised in the 90s, w/ Blaye AOC ~~exclusively~~ for top reds (and some simple whites)
- Revised again in 2007 → Blaye AOP exclusively red
- Côtes de Blaye AOP exclusively white
- Premier Côtes de Blaye absorbed into the Côtes de Bordeaux AOP, red + white.

NO ROSÉ UNDER ANY BLAYE APPELLATION

- Blaye AOP - Rouge sec, min. 50% Cabernet Sauvignon, Cab franc + Merlot
- Côtes de Blaye AOP - Blanc sec, 60-90% combined Colombard + Ugni Blanc
- Côtes de Bordeaux - Blaye - Blanc sec + rouge sec

↓
SB, Sb,
Semillon -
Muscadelle
w/ max. 15%.
Colombard -
Ugni Blanc

↓
min. 50% Cab, Cab
franc + Merlot

ST. EMILION

"If there is one Bordeaux appellation where terroir truly matters, it is here."

◦ on the eastern side of the appellation, near the town of St. Emilion, there is an elevated plateau

↳ many of the best sites located on the plateau (mostly limestone) or on the slopes leading up to the plateau (limestone + clay).

↳ St. Martin plateau (western side) - most prestigious estates
St. Christophe plateau (eastern side)

◦ 4 important terroirs of St. Emilion:

1) the plateau

2) the slopes (or cotes) of the plateau

3) Graves - St. Emilion - western side

- Isle + Dronne rivers

- "graves de feu"

- gathered in 5 mounds → two are Cheval Blanc, the other 3 are Figeac.

- 36-38 m. altitude (high for Bdx!)

4) Sand! Two areas of sand in St. Emilion:

- to the west of the plateau

- to the south of St. Emilion (the town)

} less quality, but some up & coming estates

◦ borders of St. Emilion:

- to the north: route nationale 10 / Baubanne

- to the west: the town of Libourne + Pomerol

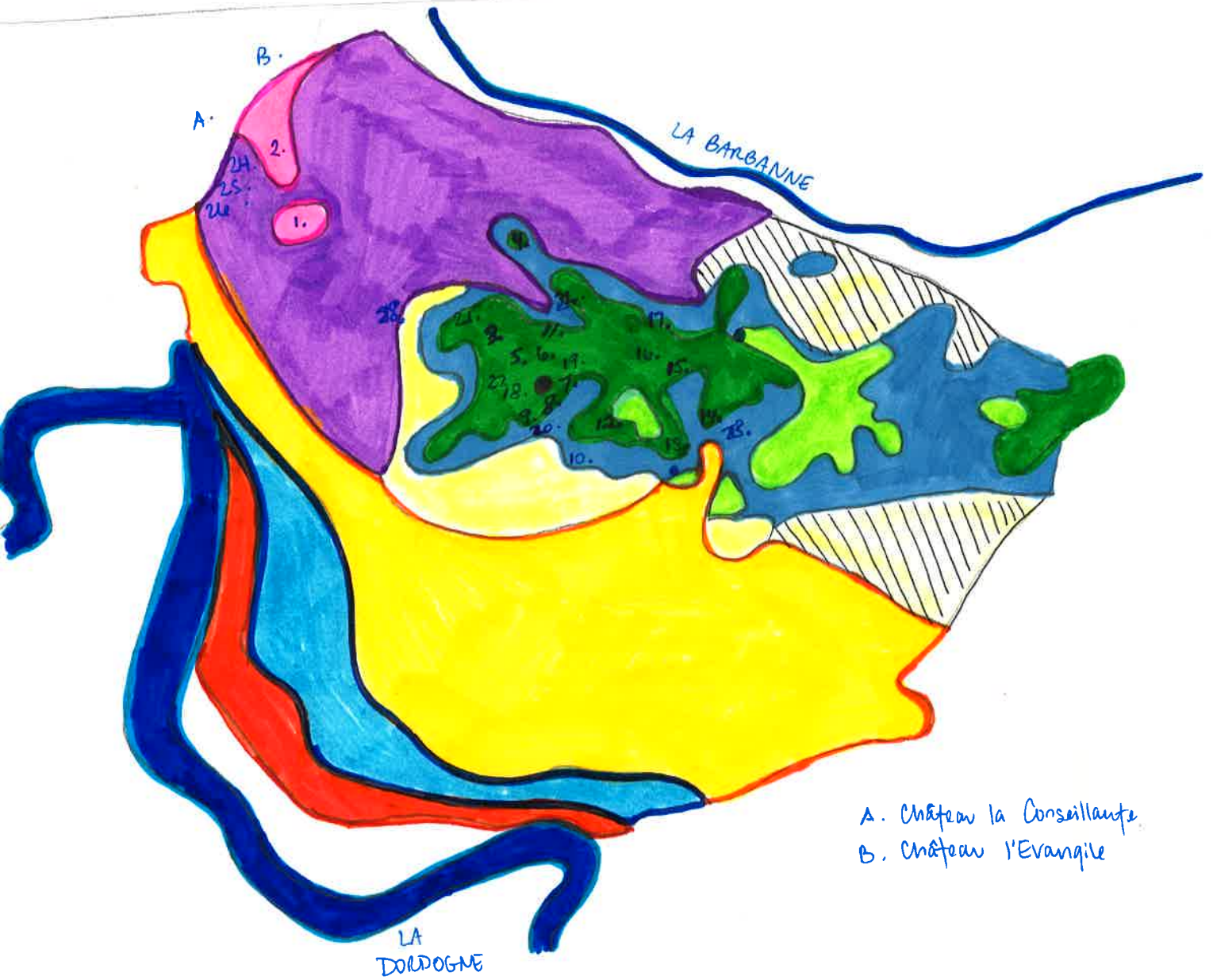
- to the south: the Puisseau la Capelle + the Dordogne

- to the east: Côtes de Castillon

◦ GARAGESTE

- "opulent, low-yield, microvinifications"

- Valandraud, Le Dome, La Mondotte



A. Château la Conseillante
B. Château l'Evangile

Valleys

- soils: gravel + silex
- soils: sand + silt
- soils: ancient + alluvial sands
- soils: siliceous
- soils: shallow gravel

Côtes

- Clay-limestone or "molasses du fronsadais" (calcareous mudstones)

Pied de Côtes

- Siliceous soils
- clay + silt

Plateau

- clay-limestone or "calcaires à astéries" (hard, fossiliferous limestone)
- red & brown clay or "calcaires à actinies"

- | | |
|--|----------------------|
| 19. Chât. Magdelaine | 28. Chât. Yon-figeac |
| 20. Chât. Arrosés | |
| 21. Le Dôme | |
| 22. Chât. Fonroque | |
| 23. Chât. Tente potelouet | |
| 24. Chât. La tour du pin | |
| 25. Chât. La tour du pin figeac (= Moreix) | |
| 26. Chât. La tour figeac | |
| 27. Chât. Gravia | |

ST. EMILION CLASSIFICATION

- Syndicat Vicole of St. Emilion lay out plans for classification as early as 1930, but it didn't gain speed until the IATO backed in 1954.

Premier Grand Cw Classé



Grand Cw Classé

- originally conceptualized to be different than the 1855 in a few primary ways:
 - inclusion would depend on submitted requests, not a ranking of local merchants
 - ranking based on tasting panel, rather than pure market value
 - today, the swingy criteria is:

⇒ Grand Cw Classé: 14/20 points

- 50% tasting of 10 vintages
- 20% analysis of topography + soil
- 10% analysis of viticulture + winemaking
- 20% reputation of the estate

→ thus newer estates are not applicable

⇒ Premier Grand Cw Classé: 16/20 points

- must meet requirements for Grand Cw Classé
- 30% tasting of an additional 5 vintages of the wine (w/ greater maturity)
- 30% analysis of topography + soil
- 5% analysis of viticulture + winemaking
- 35% reputation of the estate

2006 ST. EMILION CLASSIFICATION

- 11 properties set to be demoted from Grand Cru Classé status
 - ↳ several of these properties decided to take the Syndicat Viti-vinicole to court on the basis of impartiality.
 - ↳ the classification was suspended then reinstated in 2007
 - ↳ in 2008, the classification was once again suspended and the 1996 classification reinstated.
 - ↳ those who were promoted in 2006 were permitted to keep their promotion.

2012 ST. EMILION CLASSIFICATION

- authority was passed from the Syndicat to the INAO who appointed a board of judges from outside Bordeaux.
- Magdelaine → Belair-Monange] both owned by Moueix
(2) (3)
- other changes in Grand Cru Classé, but no others in Premier Grand Cru Classé.
- notable promotions from Grand Cru Classé to Premier Grand Cru Classé:
 - Ch. Canon-la-Gaffelière
 - Ch. Larcis-Ducasse
- promoted to Premier Grand Cru Classé w/ no previous standing:
 - La Mondotte
 - Ch. Valandraud

- A**
- ① Ch. Ausone
 - ② Ch. Cheval Blanc
 - ⑫ Ch. Pavie ***
 - ③ Ch. Angelus ***

- B**
- ① Ch. Figeac
 - ④ Ch. Beau-Séjour Bécot
 - ⑤ Ch. Beauséjour (Duffau-Lagarrosse)
 - ⑧ Ch. Belair-Monange
 - ⑥ Ch. Canon
 - ⑩ Ch. Canon-la-Gaffelière ***
 - ⑭ La Mondotte ***
 - ⑪ Clos Fourtet
 - ⑮ Ch. Troplong-Mondot
 - ⑬ Ch. ~~Pavie~~ Larcis-Ducasse ***
 - ⑯ Ch. Pavie-Macquin *
 - ⑨ Ch. La Gaffelière
 - ⑰ Ch. Trotterelle
 - ⑱ Ch. Valandraud ***

*** - promoted in 2012 classification
* - promoted in 2006 classification

CH. ANGELUS

- owned currently by Gérald de Boiard de Laforest → has been in same family since 1921.
- 50% merlot, 47% Cabernet franc
- estate underperformed in the 1970s + early 1980s.
- In 1990, the name was changed to Château Angelus from Château L'Angelus.
- 1996 → promoted to premier cru classé B.
- Classic "côtes" terroir → clay-limestone.
- mostly new oak for 22 months
- no must concentration except bleeding of the tanks

CH. PAVIE

- 65% merlot, 27% CF, 13% Cab Sauv.
- often criticised by the British market as being over extracted + very extreme wines.
- 1998 → purchased by Gérard Perse, who already owned Château Mouton-Rothschild.
- diversity of soil types: some gravel, some clay, some limestone.
- In 2001, Pavie expanded. Perse petitioned to include two other properties he owned: La Clusière + Pavie Decesse. La Clusière was allowed, but only the share of Pavie Decesse, as the others were over the border in the commune of St-Laurent-des-Combes.
- Very low yields → 28 hl/ha → green harvesting
- 4 day cold soak, 30% must bleeding, 24 mos. in new f.o.

CH. CHEVAL BLANC

- SOILS OF W. ST. EMILION ARE MORE CONTIGUOUS W/ POMEROL
↳ GRAVEL

• MANAGER - PIERRE LUPTON

- WINES ORIGINALLY OWNED BY FIGEAC + SOLD UNDER THAT NAME → IN THE 1860S IT FINALLY BEGAN BEING CALLED CHEVAL BLANC.

- FAMILY OWNED BY FOURCAUD-LAUSSAC UNTIL 1998, WHEN INTERNATIONAL ATTRACTION/HIGH PRICES CAUSED THE FAMILY TO SELL. THREE BUYERS:

1. LVMH
2. ALBERT FRÈRE (BELGIUM)
3. LAURENT DASSAULT

↳ DIVIDES HIS TIME BT CHEVAL BLANC + YQUEM

- BORDERS POMEROL - LA CONSEILLANTE, VIEUX CH. CERTAN + L'EVANGILE ARE W/IN SIGHT

- 40% GRAVEL, 60% CLAY (W/ IRON + SAND)

- 31 HA - 58% CAB FRANC, 42% MERLOT

- 100% NFO

- GRAND VIN - 70,000 BTLs.

- 18 mos.

- GENERALLY 52% CAB FRANC

↳ SOME VINTAGES MORE (2010, 56%)
RARELY, SOME VINTAGES LESS (2009, 40%)

- LE PETIT CHEVAL - 2ND WINE
 - MERLOT DOMINANT
 - 100% NFO, 10-12 mos.

CH. AUSONE

- Vauthier family - Alain Vauthier, current proprietor → gained total control in 1997 and reinspired the estate after some downturn.
- named after the Roman poet Decimus Magnus Ausonius
- Ausone's vines are in the "Côtes" of the plateau
 - ↳ Limestone & clay
 - ↳ only 7 ha.
- 28-29 hl/ha - typical
- 50/50 - Cab Franc + Merlot → wine is typically 55% Cab Franc + 45% Merlot
- 100% NFO, 22 mos.
- Second wine: Chapelle d'Ausone → introduced in 1995
 - ↳ typically 60-80% Merlot
- total production is 2000 cases
- other vines owned by Vauthier: Ch. de Fonbel + Ch. Moulin-St-Georges

SAINT-ÉMILION SATELLITES

SAINT-GEORGES - ST-ÉMILION AOP

- commune of production: Montagne (merged w/ St-Georges in 1973)
- rouge sec from CS, CF, Merlot, Cot, Carmenerre + PV.

MONTAGNE - ST-ÉMILION AOP

- rouge sec, min. 70% CS, CF, Merlot + Cot (plus Carmenerre + PV)

LUSSAC - ST-ÉMILION AOP

- rouge sec, min. 90% CS, CF, Merlot + Cot, plus max. 10% combined Carmenerre + PV.

PUISSEGUIN - ST-ÉMILION AOP

- rouge sec as per Lussac AOP.



- the clay-limestone soils of the Saint-Émilion satellites do not differ greatly from Saint-Émilion, but the topography is quite different.

↳ the satellites are hillier, w/ few plateaus

↳ greater distance from Dordogne = cooler microclimate & later ripening.

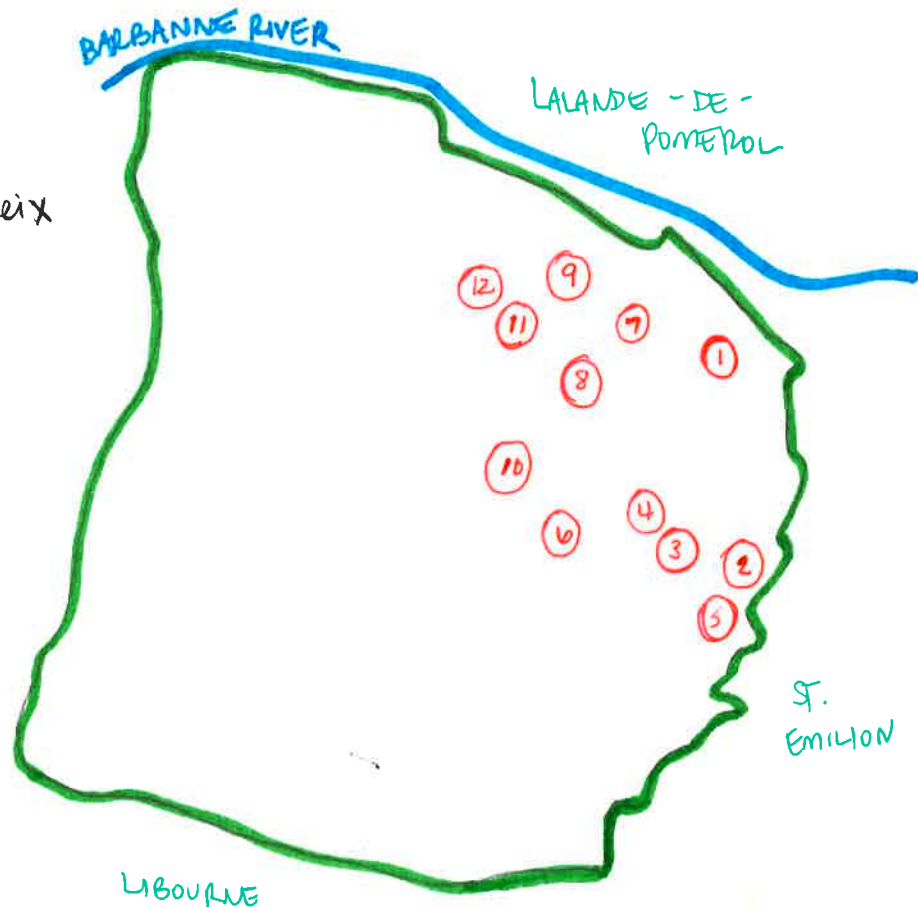
- In 1921, a legal ruling defined the present day boundaries of St-Émilion, excluding the satellites and including the obviously inferior alluvial soils close to the Dordogne → medieval boundaries.

POMEROL

- 800 ha (vs. St-Emilion's 5000)
- historically was not regarded as a fine wine region. It was only in the 1950s the vines began being exported to the UK.
- to the north: the Barbanne river
- to the south: the Taillas river
- to the east: vineyards of St-Emilion
- to the west: the D910 as it runs down towards Libourne
- sub-soil across the appellation - crasse de fer → iron
 - western side: sandier soils, lesser quality
 - eastern side: gravel w/ clay
- 80% of all vineyard plantings are Merlot
- VCC - 30% Cab Franc + 10% Cab → unusual for the appellation.
- Absolute predominance of Merlot means that in some vintages the majority of harvest can be lost
 - Merlot flowers earlier than Cab & is thus more vulnerable to spring frosts

• Notable estates:

- ③ Moux Chateau Certan
 - ⑧ Papeys
 - ⑩ Trotanoy
 - ⑥ Le Pin
 - ① Gazin
 - ⑤ La Conseillante
 - ⑪ Clinet
 - ② L'Evangile
 - ④ Certan de May
 - ⑦ Lafleur
 - ⑨ Le Gay
 - ⑫ Clos l'Église
- } Moueix



Petrus

- Petrus, Le Pin + Arsone → trio of right bank estates that sell for astronomical prices.
- Not well known or expensive until the mid to late 20th century.
- Moueix family has been in control since the mid 60's.
- "Petrus mand" - 90 m. above sea level. Highest point in the appellation. → drainage
- crasse de fer subsoil. - iron (clay in the top soil)
- 57% Cab Franc in the vineyards, but wine is 100% Merlot
- 11.5 ha., 5 of which were purchased in 1969
- 35 hl/ha
- 100% NFO
- 2600 cases - significantly less than left bank chateaux

LaFleur

- 50% Merlot / 50% Cabernet franc + very high proportion for pomero)
- owned by Jacques + Sylvie Guidaudeau, who bought it from family members in 2002, though Jacques had been making the wines since ~~the~~ 1985.
- complex soils: gravel, clay + sand
- second wine: Pensées de Lafleur.
- until the late 1980s, no destemming.
- 18 maps, 50% NFO.
- In 1987 + 1991, no Lafleur was released.
- "Not the most powerful pomero, but few can match it for purity of fruit, finesse + length of flavor."

LE PIN

- 1924: Madame Labbe acquires vineyard, \approx 1 ha. She dies in 1979.
 - 1979: the Triemport family buys the estate
 - ↳ already owned Vieux Chateau Cuvée
 - ↳ added another hectare of vines in the 1980s.
 - vines include 89% Cab Franc, but the wine is 100% Merlot
 - 100% NFD
 - 500-700 cases
 - 1979 → first vintage
 - Did not make a wine in 2003?
-

LALANDE-DE-POMEROL

- sand, clay + gravel
- two communes: Néac and Lalande-de-Pomerol
- 75% of plantings are Merlot
- Néac is hillier, Lalande is more an extension of the Pomerol plateau
- rouge see from min. 70% CS, CF, Merlot + Cot, plus Carmenerre + PV

Fronsac + Canon Fronsac

- These two regions used to be one of the most prestigious areas in Bordeaux
- In 1925, the growers decided to form two syndicates, which became two AOPs.
- Not much geological difference b/t the two.
- AOP requirements are exactly the same.

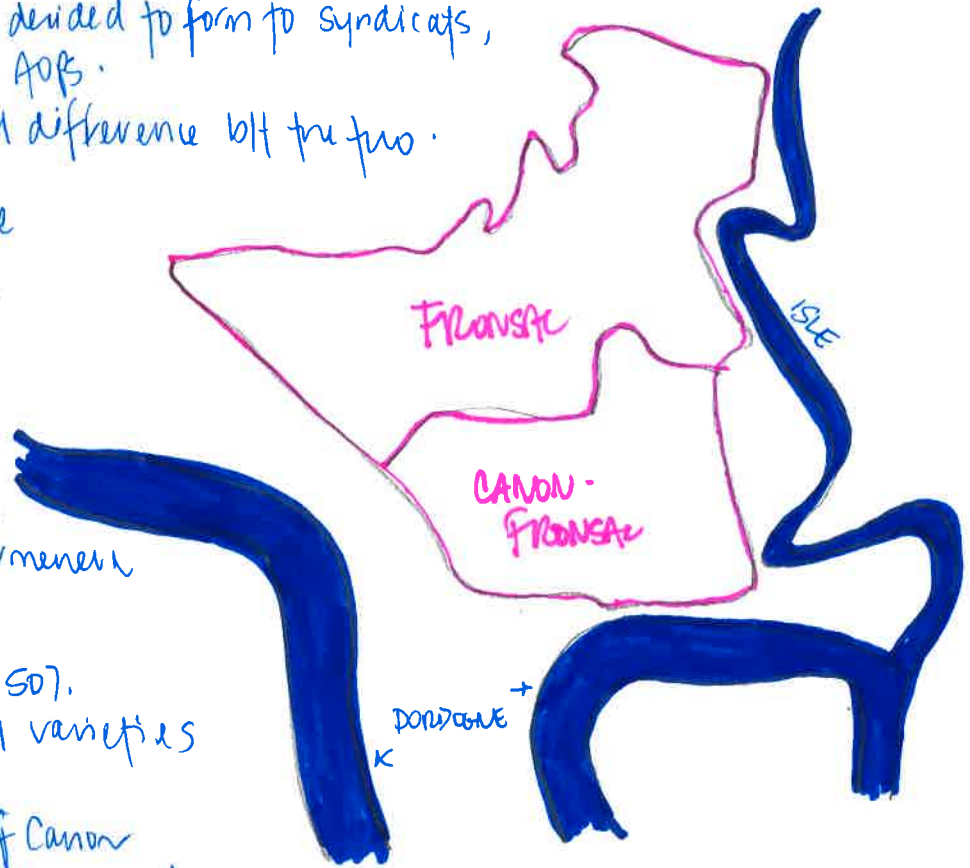
- Rouge sec
- min. 50% combined CS, Cf + Merlot
- can also have Cot, P (max. 10%) + Carmener (max. 10%)

Assemblage: min. 50% combined principal varieties

- In theory, the wines of Canon Fronsac should be better → they are more expensive but quality is yet to be seen.

- Soil type: molasses du fronsadais → Limestone mixed w/ clay + sandstone.

- Merlot is the most planted grape. In the 1960s, the INAO required Cab to be planted, which was a big mistake for the region (would require very warm vintages to open).



Bordeaux Vintages at a Glance

The 21st Century

2013

Flowering was late and difficult, hitting the Merlots particularly hard. Hailstorms battered the vines, stripped the fruit, and threatened livelihoods in the process. A warm summer improved the flavours in the wines, but the harvest was earlier than ideal and rushed, as a consequence of high humidity and a rampant attack of botrytis. Old hands described it as the worst vintage in thirty years, implying quality on a par with 1984. My tastings at the primeurs uncovered lots of lean and light wines, many to be ignored, although a handful will provide pleasant relatively early drinking. **Read more:** Bordeaux 2013.

2012

A difficult vintage. A wet spring disrupted flowering, making for a late harvest. A later heatwave caused some hydric stress. Merlot-dominant right bankers did best, with some good wines in Pomerol. The left bank was much more patchy, the Cabernets struggling to ripen. Sauternes suffered most, with persistent rain and a lack of concentrating winds; there are one or two good wines, but many are light and some had rot more grey than noble. Dry whites did well. **Read more:** Bordeaux 2012.

2011

A topsy-turvy season, things going well during a warm spring, but a cool summer held progress back. Warmer weather in September and October produced some hard and tannic skins, on Cabernets especially. The left bank is patchy, the right bank a little better though. The dry whites were good, and Sauternes turned out appealing wines with very fine acidity, the third good vintage in a row for this region. **Read more:** Bordeaux 2011.

2010

A warm summer, producing lots of colour and tannin, with cooler weather later keeping the acidities up as the fruit ripened. The red wines are some of the most tannic and acid-rich ever to come out of Bordeaux, and will need decades to come around. As was the case in 2009, there were some high alcohol levels in Merlot-dominated right bankers. The dry whites were good. In Sauternes a huge wave of botrytis in late October accounted for 80% of the harvest, and the wines were very good, the second excellent vintage in a row for the sweet wines. **Read more:** Bordeaux 2010.

2009

A very easy-going season for most, although hail dampened spirits in small areas of St Emilion, Castillon and Entre-Deux-Mers. Otherwise warm weather produced wines with huge, plush, deep-pile fruit and rich tannins which have spent all their time since firming up. Some alcohol levels in Merlot-dominated right bankers were a bit scary. For Sauternes, several botrytis-rich tries produced some excellent wines, the first in three top-quality vintages, and probably the best since 2001. The benevolence of the vintage produced richly-styled white wines, although with lower acidities. **Read more:** Bordeaux 2009.

2008

A vintage with irregular flowering followed by lots of trouble in the vineyards. Summer was getting on before the good weather arrived, with a warm September and October saving the vintage. The Merlot-dominant right-bankers did best again, especially Pomerol. The left bankers were less strong. The dry whites were good, but Sauternes were not exceptional. **Read more:** Bordeaux 2008.

A few chateaux sat low prix de sortie, before Parker came out in great favor.

2007

One of the most difficult vintages of recent years; the flowering was irregular due to bad weather that continued for much of the summer, requiring a lot of work - meaning spraying against disease - in the vineyard. The red wines were lighter, early-maturing in many cases, and grossly over-priced on release. The cut of the cooler vintage produced some attractive dry whites, and the Sauternes were good, with plenty of freshening acidity, the wines seemingly gaining in impact since bottling. **Read more:** Bordeaux 2007.

2006

A vintage that raised hopes and then dashed them. Yields were going to be low after drought and frost affected flowering, and then hot weather in May, June and July suggested another 2005 might be on the way. But then the rain arrived in August, impairing ripening and bringing the threat of rot. The red wines on the left bank can be good, but they are perhaps a little better on the right where Merlot dominates. The cooler weather made for good dry whites, but it is a lesser vintage for Sauternes. **Read more:** Bordeaux 2006.

2005

The vintage that made itself, with a warm summer and near-drought conditions, with just a little rain as and when it was needed. This is the greatest red wine vintage of recent years, rich in everything - tannins, acids, colour, flavour - and balanced too, with the successes coming from across all the red wine communes, *grand* and *petit*. The dry whites don't quite have the acid backbone, but are good, and selected Sauternes have certainly been very good. **Read more:** Bordeaux 2005.

2004

A late budding meant a late harvest, the latest since 1988. Yields were huge, and ultimately quality at harvest was uneven. Some rain running up to the vintage also cause some berries to swell, making for a more dilute must. Some decent red wines, the other styles are less interesting. I regard it as the last affordable vintage, but it's one in which buyers should tread carefully. **Read more:** Bordeaux 2004.

2003

The heat wave vintage. Vines yellowed, wilted and dropped their leaves. The only exceptions were in the northern Médoc, and thus St Julien, Pauillac and St Estèphe are the appellations to look for, especially the latter. On the right bank, only a few wines stand out as successful, many have not aged well. The dry whites were low in acidity and lacked appeal. Sauternes also have a low-acid style, but there is a lot of dense grip in some wines which have ended up curiously attractive, although certainly not to everybody's taste. **Read more:** Bordeaux 2003.

2002

Spring was cooler than expected, and then so was summer. Only an Indian summer brought the grapes to something resembling ripeness. Overall, this was a cooler year which produced good white wines and leaner but classically styled red wines, a total contrast to 2003 where everything was a little over the top. One or two Sauternes have been good, but on the whole it was a lesser vintage for this commune. It was always a vintage for buying the best. **Read more:** Bordeaux 2002.

2001

An early budbreak promised an early harvest, summer was warm, but autumn was more inclement. Nevertheless a very good vintage, always overshadowed by the success of 2000, and therefore persistently under-rated. The Pomerols were top of the reds, although there were many good wines in other appellations, including the left bank. Certainly superior to both 2002 and 2003, and probably some subsequent vintages as well. Wave after wave of botrytis in October meant that the Sauternes were magnificent, the greatest vintage of recent years. **Read more:** Bordeaux 2001.

2000

A worrisome season at first, with a late budbreak portending a late harvest, and the most rampant mildew ever seen in the vineyards in summer. Fortunately, wonderful weather through August and September made the vintage; even so, many lesser wines do show a streak of methoxypyrazine that indicates borderline rather than certain ripeness. Generally hailed as a great vintage for reds though, on both banks. The dry whites and the Sauternes were less successful. **Read more:** Bordeaux 2000.

The 1990s

1999

A very challenging vintage that tested the resolve of many in Bordeaux. The year started off wet, followed by heat and humidity in spring. August was more variable, and then in September a hailstorm lay waste to a swathe of vineyards in St Emilion and Pomerol. Some decent wines were made, but only thanks to herculean efforts in the vineyards. Quality among the red wines is variable. The Sauternes are under-rated though; quality here was close to that in 1997.

1998

A year of ups and downs. Budbreak was early, but this was followed by cool spring weather, then a heatwave summer. Late rain brought the Merlots on which were picked in good weather in September. Then the rains returned, dampening Cabernet quality. As a consequence this is generally acknowledged as a right-bank vintage, although Graves and Pessac-Léognan were also winners. For Sauternes, although there will always be exceptions to the rule, it has always been a weaker vintage. **Read more:** Bordeaux 1998.

1997

The flowering was staggered, the summer saw some very erratic weather, and then it rained during August. Quality was never going to be great, and indeed this has always been an unexciting vintage for reds. It should have been a useful source of well-priced early drinkers, but riding high on the success of 1996 the *Bordelais* were in bullish mood, and the release

prices were far too high. The cooler weather did not bother the Sauternes though, which have always been rich and enticing. **Read more:** Bordeaux 1997.

1996

Warm weather in June was wonderful for flowering, then rain in July and August dampened spirits, although less so in the northern Médoc where the weather was better. The Merlots were picked under less than ideal conditions. The later-picked Cabernets which escaped the rain on the left bank and which made the most of drier weather during October did best, and this has always been a left-bank vintage to my mind. It was not a great vintage for Sauternes. **Read more:** Bordeaux 1996.

1995

Initially the season was looking fine, with an even flowering and then some lovely summer weather. Then, as harvest approached it began to rain, and the pickers brought in most of the fruit by dodging the showers. Nevertheless quality is good, just not the great vintage the *Bordelais* were hoping for after the trials of 1991 to 1994. Something of an all-round vintage, with good wines from both banks, although the right bank is a little stronger. The Sauternes were good. **Read more:** Bordeaux 1995.

1994

An early budbreak raised hopes, and fine weather during July and August did the same. All hopes were dashed by heavy rains in September though, with a two-week deluge putting more than a 'dampener' on things. After three poor vintages this wasn't the break the *Bordelais* were looking for. A good if rather leaner and unexciting style of red wine, although some top *châteaux* did well. Not a good Sauternes vintage with all that rain; some wines were very dilute. **Read more:** Bordeaux 1994.

1993

The *Bordelais* endured another vintage dogged by rain. The pattern of rainfall was unusual, with very dry weather from April to June, and then very wet weather from July to October. September was particularly badly affected. Only the hardest-working estates had any success. Good wines, red, white or sweet, were few and far between.

1992

A very difficult year, with the most rainfall during the summer months for fifty years, annual rainfall more than twice the average, and the least hours of sunshine since 1980. The rain was heaviest in June and it dogged the flowering, ultimately sealing this vintage's fate. The fruit was dilute and of uneven ripeness. A vintage to avoid, for both red wines and Sauternes.

1991

The first in a trio of dire vintages to get the 1990s-proper underway. There was rain and frost early in the year, the latter striking on the night of April 21st, the date still engrained on many a memory in Bordeaux. The recovery that followed didn't have enough time to ripen the fruit. And then the harvest was wet. It was a double-whammy, at the very least. Certainly a vintage to carefully avoid. This applies to red wines and Sauternes.

1990

Another record-breaking summer, the driest in almost thirty years, the warmest August since 1928. Later rains allowed the vines to work, and the harvest saw a bumper crop of healthy, high-quality grapes coming in. That summer heat does come through as a slightly 'roasted' character in some wines, but on the whole this is hailed as a great vintage, one of the best of the 20th century. Superlative wines of all colours, from all red communes on left and right banks, and even Sauternes. **Read more:** Bordeaux 1990.

The 1980s

1989

A record-breaking summer, with every month except for April drier, warmer and sunnier than the average for the preceding thirty years. Only 1961 had been drier. An early flowering also meant that the harvest was early, also ameliorating quality. The style of red wine produced holds particular appeal, with a 'cooler' and more reserved style than found in 1990, the wines of generally good balance. It was also a very successful Sauternes vintage. **Read more:** Bordeaux 1989.

1988

Spring was wet, bringing uneven flowering, and a need to spray. Happily the summer months saw some better weather, with July, August and September all dry, and then came the Indian summer, the temperatures really taking off in October.

All red wine communes brought in some excellent fruit, and in Sauternes there was rampant botrytis with excellent drying, concentrating conditions. Overall, a very good vintage, although the reds are probably outclassed by those from the two vintages that followed. **Read more:** Bordeaux 1988.

1987

Early on there was cool weather and an uneven flowering. The summer months remained depressingly cool, and although the skies brightened during September the dull weather returned in October, with some heavy storms. It rained during harvest, and the fruit was largely of poor quality. None of the wines, red or Sauternes, were great.

1986

The summer weather here was promising, with hot and dry weather throughout. A little rain in September came as a relief, as the conditions were drought-like. The storm that came at the end of the month, however, was less welcome. Those who panicked brought in swollen fruit of poor quality. Those who waited enjoyed several weeks of hot, dry weather, and the tannins that resulted are what characterise the vintage. It was also a very good year for Sauternes, perhaps the best...that was until 2001 came along. **Read more:** Bordeaux 1986.

1985

An interesting vintage, although not a reassuring one at first. Spring was cool, July was wet and miserable, August was cold but at least it was dry. Warmer weather finally arrived in September, saving the vintage. The red wines are generally of good quality, with an elegant precision I have always enjoyed. The drier weather at the end of the season was not conducive to the development of noble rot, and the Sauternes are not exciting as a result. **Read more:** Bordeaux 1985.

1984

There was cool weather during the flowering causing coulure and a dramatic reduction in yields, especially in the Merlots. The summer weather was fairly warm, but began to tail off as the season advanced, with a cool September and a thundery October. Quality was poor across the board, red and white.

1983

There were promising signs here early on, with warm weather in June, and record-breaking temperatures in July, running through into early August. Then things tailed off in the middle of the month, the weather into September cooler, the vineyard managers nervous as a result. Dry and breezy weather soon returned though, and the harvest was carried out under good conditions. A vintage overshadowed by 1982, with lots of very good wines available, Margaux being particularly successful. The Sauternes were also of some repute. **Read more:** Bordeaux 1983.

1982

A very significant vintage, top quality, rich, the antithesis of most vintages of the 1970s, and long associated with Robert Parker. There was a large crop, and an early harvest, bringing in fruit of excellent ripeness; not even a little mid-September rain could put this vintage off-course. Excellent quality in the red wines, from all communes, although conditions were not correct for Sauternes, these wines being more disappointing. **Read more:** Bordeaux 1982.

1981

The weather during flowering was fine, and although July was cool the vines enjoyed warmer weather during August and September. There was a little rain in this latter month, but nothing untoward. The Sauternes were not as successful as the reds, where there was generally good quality, although with the passing of time it is a vintage largely

1855 Bordeaux Classifications

1st Growths

1	Château Lafite-Rothschild	<u>Commune</u>	<u>Second Label</u>
2	Château Mouton-Rothschild	Paulliac	Carrnades de Lafite
3	Château Latour	Paulliac	Petit Mouton
4	Château Margaux	Margaux	Les Forts de Latour
5	Château Haut Brion	Graves	Pavillon Rouge
			La Clarence de Haut-Brion (formerly Château Bahans Haut-Brion)

2nd Growths

	<u>Château</u>	<u>Commune</u>	<u>Second Label</u>
1	Château Cos d'Estournel	St. Estephe	Les Pagodes de Cos
2	Château Montrose	St. Estephe	La Dame du Montrose
3	Château Longueville au Baron de Pichon-Longueville	Paulliac	Tournelles de Longueville
4	Château Pichon-Longueville Comtesse de Lalande	Paulliac	Réserve de la Comtesse
5	Château Léoville Las Cases	St Julien	Le Petit Lion du Marquis de Las Cases
6	Château Léoville-Poyferré	St Julien	Pavillon de Poyferré (current), Château Moulin-Riche (2002 & 2003 only)
7	Château Léoville-Barton	St Julien	Réserve Léoville-Barton
8	Château Gruaud-Larose	St Julien	Sarget de Gruaud-Larose, Larose de Gruaud
9	Château Ducru-Beaucaillon	St Julien	La Croix de Beaucaillon
10	Château Rauzan-Ségla	Margaux	Ségla
11	Château Rauzan-Gassies	Margaux	Chevalier de Rauzan-Gassies
12	Château Durfort-Vivens	Margaux	Vivens Rouge, Relais de Durfort Vivens
13	Château Lascombes	Margaux	Chevalier de Lascombes
14	Château Brane-Cantenac	Margaux	Le Baron du Brane

3rd Growths

	<u>Château</u>	<u>Commune</u>	<u>Second Label</u>
1	Château Calon Segur	St Estephe	Marquis de Calon
2	Château Langoa-Barton	St Julien	Château Lady Langoa
3	Château Lagrange	St Julien	La Fiets de Lagrange
4	Château Kirwan	Margaux	Les Charmes de Kirwan
5	Château d'Issan	Margaux	Blason d'Issan
6	Château Giscours	Margaux	La Sirène de Giscours
7	Château Malescot Saint-Exupéry	Margaux	La Dame de Malescot
8	Château Boyd-Cantenac	Margaux	Jacques Boyd
9	Château Cantenac Brown	Margaux	Brio du Château Cantenac-Brown
10	Château Palmer	Margaux	Alter Ego
11	Château Desmirail	Margaux	Château Fontarney (domestic market), Initial de Desmirail (export)
12	Château Ferrière	Margaux	Les Ramparts du Ferrière
13	Château Marquis d'Alesme Becker	Margaux	Marquise d'Alesme
14	Château La Lagune	Haut Medoc	Moulin la Lagune

4th Growths

	Château	
1	Château Lafon-Rochet	Communes
2	Château Duhart-Milon	St Estephe
3	Château Saint-Pierre	Pauillac
4	Château Branaire-Ducru	St Julien
5	Château Talbot	St Julien
6	Château Beychevelle	St Julien
7	Château Fieuré-Lichine	Margaux
8	Château Pouget	Margaux
9	Château Marquis de Term	Margaux
10	Château La Tour Carnet	Haut Medoc

	Second Label
	Les Pèlerins de Lafon-Rochet
	Moulin de Duhart
	<i>none currently</i>
	Château Duluc
	Connétable de Talbot
	Amiral de Beychevelle
	Château Clairefont
	Château La Tour Hassac
	Les Gondats de Marquis de Term

5th Growths

	Commune
1	Château Cos Labory
2	Château Pontet-Canet
3	Château Batailley
4	Château Haut-Batailley
5	Château Grand-Puy-Lacoste
6	Château Grand-Puy-Ducasse
7	Château Lynch Bages
8	Château Lynch Moussas
9	Château d'Armailhac
10	Château Haut-Bages Liberal
11	Château Pédésclaux
12	Château Clerc Milon
13	Château Croizet Bages
14	Château du Tertre
15	Château Dauzac
16	Château Belgrave
17	Château Camensac
18	Château Cantemerle

	Second Label
	Le Charme Labory
	Les Hauts de Pontet
	<i>none currently</i>
	Château La Tour L'Aspic
	Lacoste Borie
	Château Artigues-Arnaud, Prélude a Grand Puy Ducasse
	Echo de Lynch Bages
	Les Hauts de Lynch Moussas
	<i>none currently</i>
	La Chapelle de Bages
	Fleur de Pédésclaux
	<i>none currently</i>
	La Tourelle de Croizet Bages
	Hauts du Tertre
	La Bastide-Dauzac
	Diane de Belgrave
	La Closerie de Camensac
	Les Allées des Cantemerle

St-Émilion Premiers Grands Crus Classés A (4)

Château Angélus
 Château Cheval-Blanc
 Château Ausone
 Château Pavie

Classification Change

Promoted in 2012
 Promoted in 2012

Notes

Cépage is 58% Merlot/42% Franc in vineyards
 Cépage is 45% Merlot/55% Franc in vineyards

St-Émilion Premiers Grands Crus Classés B (14)

Château Beau-Séjour Bécot
 Château Beauséjour (Duffau-Lagarrosse)
 Château Bélair-Monagne
 Château Canon
 Château Canon-la-Gaffelière
 Château Figeac
 Clos Fourtet
 Château La Gaffelière
 Château Larcis-Ducasse
 Château la Mondotte
 Château Pavie-Macquin
 Château Troplong-Mondot
 Château Trotteville
 Château Valandraud

Known as Belair until 2009

Promoted in 2012
 Promoted in 2012
 Promoted in 2012
 Promoted in 2006
 Promoted in 2006
 Promoted in 2012

St-Émilion Grands Crus Classés (64)

Château L'Arrosée
 Château Balestard-La-Tonnelle
 Château Barde-Haut
 Château Bellefont-Belcier
 Château Bellevue
 Château Berliquet
 Château Cadet-Bon
 Château Cap-de-Mourlin
 Château le Châtelet
 Château Chauvin
 Clos des Jacobins
 Couvent des Jacobins
 Château Clos de Sarpe
 Château La Clotte
 Château la Commanderie
 Château Corbin
 Château Côte de Baleau
 Château La Couspaude
 Château Dassault
 Château Destieux
 Château La Dominique
 Château Faugères
 Château Faurie-de-Souchard
 Château de Ferrand

Promoted in 2006
 Demoted in 2006; Reinstated in 2012
 Demoted in 2006; Reinstated in 2012
 Promoted in 2012
 Promoted in 2006
 Promoted in 2012
 Demoted in 2006; Reinstated in 2012
 Promoted in 2012
 Promoted in 2006
 Promoted in 2012
 Demoted in 2006; Reinstated in 2012
 Promoted in 2012

Château Fleur-Cardinale	Promoted in 2006
Château La Fleur Morange	Promoted in 2012
Château Fombrange	Promoted in 2012
Château Fonplégade	
Château Fonroque	
Château Franc-Mayne	Promoted in 2006
Château Grand-Corbin	
Château Grand-Mayne	
Château Grand-Pontet	
Château Les Grandes-Murailles	
Château Gaudet	Demoted in 2006; Reinstated in 2012
Château Haut-Sarpe	
Château Jean Faure	Promoted in 2012
Château Laniote	
Château Larmande	
Château Laroque	
Château Laroze	
Clos La Madeleine	Promoted in 2012
Château La Marzelle	
Château Monbousquet	Promoted in 2006
Château Moulin du Cadet	
Clos de l'Oratoire	
Château Pavie-Deesse	
Château Peby-Faugères	Promoted in 2012
Château Petit-Faurie-de-Soutard	Demoted in 2006; Reinstated in 2012
Château de Pressac	Promoted in 2012
Château Le Prieuré	
Château Quinault l'Enclos	Promoted in 2012
Château Ripeau	
Château Rochebelle	
Château Saint-Georges-Côte-Pavie	Promoted in 2012
Clos Saint-Martin	
Château Sansonnet	
Château La Serre	
Château Soutard	
Château Tetre Daugay	
Château La Tour Figeac	
Château Villemaurine	Demoted in 2006; Reinstated in 2012

Former Grands Cru Classés left out of the 2012

Classification

(B) - Château Magdelaine	merged with Château Belair-Monange in 2012
Château Bergat	merged with Château Trotteville
Château Cadet-Piola	merged with Château Soutard
Château Corbin-Michotte	declassified
Château Haut-Corbin	merged with Château Grand-Corbin
Château Matras	merged with Château Canon in 2011
Château La Tour-du-Pin	declassified
Château La Tour-du-Pin-Figeac	declassified

Notable Châteaux

Limestone Plateau

- » Ch. Ausone
- » Ch. Balestard La Tonnelle
- » Ch. Bélair-Monange
- » Ch. Cadet-Piola
- » Ch. Canon
- » Ch. La Couspaude
- » Clos Fourtet
- » Ch. Magdelaine
- » La Mondotte
- » Ch. Pavie
- » Ch. Pavie-Decesse
- » Ch. Pavie-Macquin
- » Ch. Soutard
- » Ch. Troplong-Mondot
- » Ch. Trottevieille
- » Ch. Valandraud

Côtes & Pieds de Côtes

- » Ch. Angélus
- » Ch. L'Arrosée
- » Ch. Bellevue
- » Ch. Beauséjour
- » Ch. Beau-Séjour Bécot
- » Ch. Berliquet
- » Le Dôme
- » Ch. Faugères
- » Ch. Fonplégade
- » Ch. Fonroque
- » Ch. Franc-Mayne
- » Ch. La Gaffelière
- » Ch. Grand-Mayne
- » Clos des Jacobins
- » Ch. Larcis-Ducasse
- » Clos de l'Oratoire
- » Ch. Tertre-Roteboeuf

Gravel

- » Ch. Cheval Blanc
- » Ch. Figeac

Sand

- » Ch. Cap de Mourlin
- » Ch. Corbin
- » Ch. Corbin-Michotte
- » Ch. Dassault
- » Ch. La Dominique
- » Ch. Grand-Corbin-Despaigne
- » Ch. Haut-Corbin
- » Ch. Larmande
- » Ch. Monbousquet
- » Ch. Teyssier
- » Ch. La Tour Figeac
- » Ch. du Val d'Or