

Excerpted from



THE
WINES OF
BORDEAUX

VINTAGES AND TASTING NOTES 1952-2003

CLIVE COATES MW

*"What other writer gives you the confidence that he truly knows each property, its terroir,
its proprietor and its produce, and can give you a fresh and honest assessment?"*

HUGH JOHNSON

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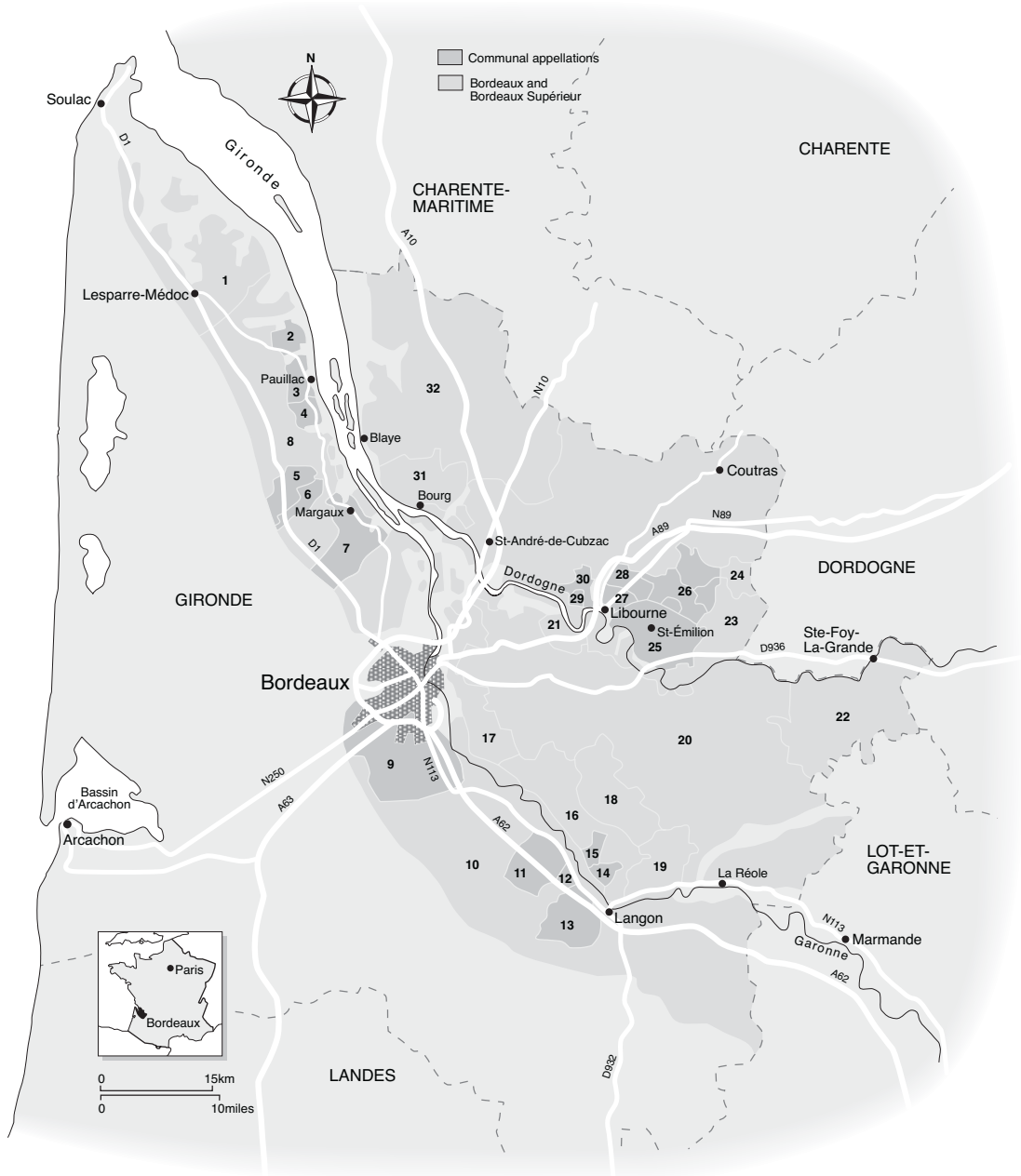
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BORDEAUX



Appellations

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INTRODUCTION

IN 2002 THE BORDEAUX WINE AREA – effectively the Gironde *département* minus the sandy, Atlantic coastal margins – measured 119,817 hectares and produced 5.61 million hectolitres of wine. This is the equivalent of 740 million bottles, 25 per cent of the *appellation contrôlée* harvest in France, 3 per cent of the total amount of wine produced in the world.

Bordeaux is by far the largest fine wine region in France. It produces four times as much as Beaujolais, Burgundy or Alsace, over twice as much as the Loire, just under twice as much as the Rhône.

Moreover Bordeaux produces – in both quantity and variety – all the three main types of wine: red, dry white and luscious sweet white. At the top levels these are the most aristocratic, the most profound, the most sumptuous and the most long-lasting of all table wines. Here the word *breed*, or *race* in French, used to describe wines of the greatest finesse and elegance, can be applied in the greatest number and with the most consistent regularity.

Whether Bordeaux is ‘better’ than, for instance, Burgundy, is a question of mood and personal taste. What is undeniable is that the world’s fine wine market, measured by those wines which are sold *en primeur* for laying down, and subsequently traded through the auction and broking circuits, is dominated by Bordeaux.

It is the number and variety of its finest wines that, for me, makes Bordeaux the most impressive wine area of all. Burgundy has as many quality wine growers and top domaines, but production is on a very much smaller scale: a few casks rather than several dozen *tonneaux*. One single vineyard, itself much less extensive than a single Bordeaux estate, may in Burgundy be divided among a couple of dozen owners. In Bordeaux the vineyard will be in a single hand and the economies of scale make it much easier for the top growers to be as rigorous as possible in their selection of which *cuvées* will go into the *grand vin* and which will be rejected.

There are some 170 classed growths in Bordeaux; 60 Médocs, 28 Sauternes, 66 Saint-Émilions and 16 Graves. Add to this the top wines of Pomerol – which has never been classified – and the best of the *bourgeois* estates, many of whom produce wine of similar quality, and you have perhaps 220 single wine names producing at the highest level. Multiply that figure by the number of vintages drinkable or not yet mature that may be on the market, and you will have upwards of 5000 different wines. Each will be constantly changing as it gradually ages; and of all wines Bordeaux, whether red or sweet white – and indeed the top dry whites as well – has the greatest capacity to age, acquiring further profundity, complexity and uniqueness of character as it does so. Every year a new crop will unleash another substantial batch to be appreciated.

But this is only the tip of the iceberg. This cream will represent perhaps 5 per cent – but as much as 26 million bottles in total – of the annual harvest. Underneath that lies the unsung Bordeaux – good, if not fine, but still worthy of recognition. Not perhaps the sort of wines to which wine writers will devote pages of purple prose, nor drinkers any abject ceremony, but bottle after bottle of the most part solidly dependable wine at prices we can all afford to dispense regularly.



Bordeaux is both a city and the name of wine. The city, eighth largest in France, and until recently one of its major ports, lies on a bend of the river Garonne in south-west France. The Garonne flows north-westwards from the middle of the Pyrenees into the Atlantic Ocean. Some 10 kilometres north of Bordeaux it is joined by the last of its great tributaries, the river Dordogne. Together these form the estuary of the Gironde, from which comes the name of the *département* of which Bordeaux is the capital.

About 89 per cent of the AC Gironde harvest is red wine. This makes the Bordeaux area by far the largest quality red wine area of France. The Gironde’s production of almost 6 million

REGIONAL WINES CONTINUED	SURFACE AREA (HA)		PRODUCTION (HL)	
	RED & ROSÉ	WHITE	RED & ROSÉ	WHITE
SWEET WHITE WINES				
SAUTERNES	-	1669	-	32,375
BARSAC	-	594	-	12,287
CÉRON	-	63	-	1622
SAINTE-CROIX-DU-MONT	-	393	-	13,030
LOUPIAC	-	404	-	13,167
CADILLAC	-	215	-	5482
SAINT-MACAIRE	-	48	-	1427
TOTAL	105,737	14,080	4,976,441	636,051
	(88.2%)	(11.8%)	(88.7%)	(11.3%)
TOTAL RED AND WHITE WINES	119,817		5,612,492	

Source: CIVB.

THE STYLE OF THE WINE

THE NAME CLARET MEANS any red Bordeaux wine. The word is derived from the French *clairer*, indicating a lightish red wine as opposed to the fuller, more robust wines formerly produced in the hinterland beyond the Bordeaux area, but shipped through the same port.

Bordeaux, unlike many other top red French wines – Burgundy and Hermitage, for example – is made from a mixture of grapes. The red wines are produced from Cabernet Sauvignon, Cabernet Franc and Merlot, with Petit Verdot used in small proportions in many of the top Médoc estates, and Malbec found in some of the lesser properties of Saint-Émilion, Pomerol and the Libournais. Carmenère is also authorised in some *appellations*. Some years, such as 1998, favour the Merlot; others, such as 1996, the Cabernet. In general the wines of the Médoc are largely produced from Cabernet Sauvignon with some Cabernet Franc and Merlot. The Libournais wines are mainly made from the Merlot, with Cabernet Franc as the additional variety, but little Cabernet Sauvignon except in rare cases.

The quality of the final wine depends on the quality of these grapes at harvest time. The purpose of all viticultural procedures is to produce as much fruit as is consistent with quality – for, to a very large extent, quality is inversely proportional to quantity – in as perfect a condition as possible on the date that they are picked.

The character of a wine depends on a number of other things, most importantly the soil and, as vital in viticulture, the subsoil. Soils in the Bordeaux area combine, in one form and proportion or another, the following ingredients: gravel (of various types), sand, clay and limestone. The Médoc and the Graves are based on the first two, on a subsoil of gravel, *alios* (a hard, iron-rich sandstone), marl, clay or sand; Saint-Émilion and Pomerol soils contain more limestone, especially round the town of Saint-Émilion itself, and there is also more clay. Gravel and sand are present to a lesser extent. The subsoil consists of limestone, though in the Graves-Saint-Émilion and Pomerol there is gravel and clay.

Of equal importance to the chemical constituents of the soil is its aspect: the relation of the vineyard to the rays of the sun, and its protection from wind, hail and particularly frost; and the efficiency of its drainage. Unlike many other vineyards in France and Germany, most of the top Bordeaux vineyards lie on flat ground, not on a slope so much as a small mound, rarely more than a few metres above the surrounding countryside. Thus there is no natural protection from the prevailing weather, and severe frost can damage large tracts of vineyard, as it did spectacularly in Saint-Émilion and Pomerol in 1956 and throughout the region in 1977 and 1991. The Médoc is

well drained and can withstand heavy rain better in wet years such as 1991, 1992 and 1993 than can the heavier clay or limestone soil of Pomerol and Saint-Émilion. On the contrary, these latter areas can cope with severe drought, as in 1989 and in 1985, better than the Médoc.

The climate in Bordeaux is conditioned by the nearby Atlantic Ocean, and is, in general, less extreme than in Burgundy, and better both in terms of a higher average temperature and less severe bouts of rainfall. Unlike in Burgundy, where the white wine harvest often runs concurrently with that of the red, and occasionally even afterwards, the harvest in Bordeaux always begins with the dry white wines. When the red wine vintage begins a week or so later, the Merlots are picked before the Cabernets, the Libournais area usually beginning a few days before the Médoc and the Graves. The sweet wine harvest commences last of all.

Compared with Burgundy, winemaking in Bordeaux is on a much larger scale: a domaine of 20 (or greatly more) hectares may make only two wines, the *grand vin* and a second wine; while in Burgundy an estate half the size or even smaller may have as many as 10 different wines to offer. In general in Bordeaux the vats are closed rather than open during fermentation, as is often the case in Burgundy, the fruit for red wines is almost invariably entirely destalked and vinification temperatures are high (30°C or so) for the top red wines. The malolactic fermentation seems to follow more easily, permitting an early *égalisation*, or blending of the vats of different grape varieties.

A relatively recent development in the leading estates has been the concept of a second wine. With increased prosperity and perfectionism only the very best vats are today assembled into the *grand vin*. The rejected wine, from younger vines or less successful parts of the vineyard, is bottled under another name. Today just about every top estate produces a second wine. These are mentioned in the château descriptions within each *appellation*.

WHEN TO DRINK THE WINES

Fine red Bordeaux is a much fuller, more tannic wine than red Burgundy. It has a deeper colour, the best wines remaining purple-hued for many years. It needs time to mature. Lesser red Bordeaux, the generic wines and the lightest *petits châteaux*, will be ready for drinking a couple of years or so after the harvest. The *bourgeois* wines will be mature at three to six years, the classed growths after five to ten years. The wines of lighter vintages, of course, will mature sooner than those of fuller years.

While there is a much smaller proportion of top dry whites than there is in Burgundy these too need time (a minimum of five years), though most of Bordeaux's dry white wine harvest is bottled early, having not been vinified or matured in oak, and is intended for early drinking. A good Sauternes has the capacity for long ageing. The best need to be kept for a minimum of a decade.

BORDEAUX VINTAGES

This is a brief summary of the most recent years. For further details see Part Two.

2003

A very hot, very dry year, indeed; and an unprecedentedly early harvest. Deeply coloured red wines with huge tannins, high alcohol levels and low acidity: uneven but some very fine results. The dry whites are heavy and lack zip. The Sauternes are very successful. It was a very small harvest.

2002

In contrast to the previous seven years, 2002 was a small crop, the result of a poor

flowering. The summer continued largely inclement, and it was only the arrival of a splendid Indian summer from September onwards which rescued the vintage from disaster. Those who picked early – Saint-Émilion, Pomerol, the Graves, Margaux – made good wines; better, but not by much, than the 2001s. Those who picked last of all – Saint-Julien, Pauillac and Saint-Estèphe – made much better wines, close to the quality of 2000. These are full-bodied, firm, classic, nicely austere at present, promising wines of

elegance which will last well. The Sauternes are very good, if not as outstanding as the 2001s. The dry whites are very good. Prices, in view of the general world economies, continued to fall, the First Growths coming out at half the levels of the 2000s.

2001

Once again a very large crop, though four per cent down on 2000 and 1999. The winter was wet, the spring was fine, July was dreary but August was warm, though not as hot as in 2000. The first three weeks of September were cool, but dry. There was then a thunderstorm, just before the red wine harvest commenced, after which it began to warm up. Crucially, despite the storm the rainfall in August and September and through until the end of the harvest was less than normal. Though by no means the quality of 2000, this is a good vintage for red wines, both consistent geographically across the Bordeaux area, and, as important, down the hierarchy from *cru classé* to *petit château*. They will mature in the medium term. The dry white wines are better balanced than in 2000. It was a great year for sweet wine. Red wine prices fell on the record 2000 levels, but not by much. And not enough.

2000

A very large crop. Overall almost exactly the same size as 1999. For once – the first since 1990 with the exception of 1997, which was flawed for other reasons – there was no excessive rain in September. Indeed, almost the reverse, for there was some hydric stress in the Libournais. This more than made up for a rainy, humid first half of the year. The result is a highly successful vintage, clearly the best since 1990, at its most successful in the Médoc. The wines have substance, tannin, concentration and richness. It is a Cabernet Sauvignon year. The warm, dry weather also ensured ripe, balanced wines all the way down the hierarchy. After 10 years of mediocre quality, a fine year for *petits châteaux*. The wines will need time, and keep well. Sadly, after the red grapes had been collected the weather broke. There is only a very small quantity of good sweet wine.

Prices were very high indeed, especially for the top, most fashionable wines.

1999

A huge crop, even larger than 1997, and currently the record, with over 6.8 million hectolitres produced. Overall it was wetter than normal, less sunny than normal, but strangely, significantly warmer than normal. This meant that when the rains arrived in September, which they did yet again, the fruit was ripe. The wines are only of medium weight but they are fresh, ripe and plump. They don't have much concentration, but they do have charm. They will evolve soon. Moreover, apart from vineyards round the town of Saint-Émilion which suffered hail damage just before the vintage was due to start, 1999 is geographically consistent. Very good Sauternes too.

1998

A very large crop, and an uneven one. After torrid weather in August the first two weeks of September were unsettled. There was then a 10-day period of fine weather during which most of the Libournais, as well as the dry white wines, enjoyed an easy harvest. Rain then set in again just as the Médoc-Graves harvest was getting into its stride. The result is the best Libournais vintage since 1990, very good dry white wines, very good Sauternes but only intermittently very good red wines in the Médoc and Graves. The wines were expensive.

1997

One of the largest crops in recent years, with nearly 6.7 million hectolitres produced, a record at the time. It was a very early harvest, but the most extended one in recent memory. After a very early bud-break the flowering commenced in mid-May, but the fruit-setting was prolonged by adverse weather, and this was reflected in the state of ripeness at vintage time. A variable result, therefore, for both red and dry whites, with the top properties proportionately more successful than the lesser estates. Some very good wines. They have less body but more charm than the 1994s. A very fine Sauternes vintage.

Continuing high prices made this a vintage of very questionable value.

1996

A large harvest: only just below the then record 1995. After fine weather during the flowering the summer was cool and wet, and the harvest was saved by a largely dry, sunny but cool September. Rain at the end of the month affected the Libournais. A fine October enabled the later-developing Cabernets in the Médoc to mature to an excellent ripe and healthy condition. The results therefore are variable: largely disappointing in Pomerol and Saint-Émilion, average in the Graves and southern Médoc, but very fine – up to 1990 levels – in Pauillac, Saint-Estèphe and Saint-Julien: where the wines will keep well. A fine vintage for Sauternes. An average vintage for dry wines. Prices were unprecedentedly high.

1995

For the first time the total crop exceeded 6.5 million hectolitres. The summer was largely dry, but, for the fifth year in succession, rain in September dashed hopes of a really spectacular quality harvest. Overall the results are more even than in 1996: good to very good in the Libournais, especially in Pomerol, good in the Graves for both red and dry white, good to very good in the Médoc, particularly in Saint-Julien, Pauillac and Saint-Estèphe. A quite good vintage in Sauternes. The red wines will evolve in the medium to long term, well in advance of the best 1996s. Prices were high.

1994

A splendid, hot, dry summer led everyone to hope for a high quality vintage. Sadly it was not to be. It began raining on 9th September and hardly ceased until the end of the month. Modern methods, however, can ensure at least acceptable wine, provided, as in 1994, there is no rot. The results are heterogeneous. Acidity levels are low; some of the tannins are not really properly ripe. But the wines, if lacking real character, are at least clean. They were largely ready by 2003. The dry whites

are adequate, the Sauternes disappointing. Overall, the yield was large.

1993

Another large vintage, and another where summer expectations were dashed by a rainy September. Indeed, there was even more rain than in 1994, though less than in 1992. At first the wines were lean and skinny. A year on they had taken up a bit more new oak from the cask than young Bordeaux usually does, and were pleasantly juicy if one-dimensional. By 2003, however, a lot of the fruit had dried out. An unexciting vintage, though with a little more substance than the 1992s. Again the dry whites were adequate. Again not a vintage for Sauternes. The wines are as good as ever they will be and should be drunk soon.

1992

This year saw the rainiest September of the 1990s: a record 279 mm. A large but poor vintage of hollow, watery wines which are now getting old. So are the dry wines, which were better. No Sauternes of note either.

1991

Following April frosts, a small vintage. The summer was fine, raising hopes of a small-but-beautiful vintage like 1961. But there was rain in the second half of September right through the harvest, which was late. Many Saint-Émilion and Pomerol estates did not produce a *grand vin*. The best wines – more interesting than those produced in 1992 and 1993 – come from those estates in the Médoc nearest to the Gironde and least affected by the frost. These are now fully ready, and worth investigating. The remainder are dull and now old. Some reasonable dry whites, but now past their best. No Sauternes of consequence.

1990

Very large, early and very fine quality harvest – for reds, dry whites and Sauternes. It was a hot summer, but the wines were not as stressed as in 1989, and the more mature tannins as a result are one of the reasons this vintage generally has the edge on 1989. The reds are big, rich and classy, and will be slow

Château Laulan-Ducos

OWNER: Ducos family.

COMMUNE: Jau-Dignac-Loirac.

SURFACE AREA UNDER VINE: 22 ha – 65% Cabernet

Sauvignon; 34% Merlot; 1% Cabernet Franc.

SECOND WINE: Insula Jovis.

Château Laulan-Ducos has changed hands only once, in 1911, since the fifteenth century. The property lies in the village of Sestignan, and since the death of her father François in 1997, has been run by Brigitte Ducos. The harvest is by machine and there are 20 per cent new barrels in the cellar. I have enjoyed both the 1990 and 1996 vintages in recent years.



Château Loudenne

OWNER: Jean-Paul & Marie-Claude Lafrayette.

COMMUNE: Saint-Yzans-de-Médoc.

SURFACE AREA UNDER VINE: Red: 48 ha –
50% Cabernet Sauvignon; 45% Merlot;
5% Cabernet Franc; White: 14 ha –
75% Sauvignon; 25% Sémillon.

SECOND WINE: Les Tours de Loudenne; Pavillon de
Loudenne.

OTHER WINES: Château de l'Hôpital (Graves);
Château de Rouillac (Pessac-Léognan).

CLASSIFICATION: Cru Bourgeois Supérieur.

The brothers Walter and Alfred Gilbey, London wine merchants, bought Château Loudenne in 1875. It was not just for the vineyard, but for the situation right alongside the estuary, perfect for shipping all their Bordeaux purchases from. Gilbey's became part of IDV (International Distillers and Vintners) in 1963, and Château Loudenne consequently became the centre for the group's purchases of Bordeaux and the maturation of its branded claret La Tour Pavillon. The charming pink château, beautifully restored in the 1960s, also serves as a School of Wine. In 2000 an era came to an end when Loudenne was sold by IDV to Jean-Paul Lafrayette, producer of an alcohol-based drink, and owner of two properties in the Graves.

The wine itself can be termed a good honest *bourgeois*. The grapes are machine-harvested. The wine is medium-bodied, sometimes a little lean, but with decent balance and at least some finesse. What it lacks is richness and concentration. Most of the good vintages of the last 20 years, particularly as the vineyard, largely replanted in the early 1960s, has matured, are good at Loudenne. I note the 1996 particularly well. But the wine rarely excites me. The Loudenne *blanc* is a gently oaky but somewhat anonymous Bordeaux *blanc*.

See: *Victorian Vineyard*, Nicholas Faith.

Château Lousteauneuf

OWNER: Bruno Segond.

COMMUNE: Valeyrac.

SURFACE AREA UNDER VINE: 24 ha – 48% Cabernet Sauvignon; 36% Merlot; 10% Cabernet Franc;

6% Petit Verdot.

SECOND WINE: Le Petit Lousteau.

CLASSIFICATION: Cru Bourgeois.

The Segond family took over Château Lousteauneuf in 1962, and have gradually extended the vineyard. In 1993 they decided to château bottle. They now keep back the produce of the old vines, some picked by hand, mature it using 35 per cent new oak barrels, and label the wine *Cuvée Art et Tradition*. I find it rich, spicy and succulent.

Château Les Moines

OWNER: Claude Pourreau.

COMMUNE: Couquèques.

SURFACE AREA UNDER VINE: 30 ha – 75% Cabernet

Sauvignon; 25% Merlot.

SECOND WINE: Château Moulin de Brion.

CLASSIFICATION: Cru Bourgeois.

The soil here is marl, not gravel, and this, together with the high proportion of Cabernet Sauvignon, makes for a solid wine. Yet there is no lack of depth or richness here. M. Pourreau is a passionate winemaker. This is one of the better *cru bourgeois* in this part of the world, and it has the additional virtue of being consistent. There were very good wines in 1986, 1988, 1989 and 1990, and even better results in 1995 and 1996.

Château Noiallac

OWNER: Xavier & Marc Pagès.

COMMUNE: Jau-Dignac-et-Loirac.

SURFACE AREA UNDER VINE: 41 ha – 55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot.

SECOND WINES: Château La Rose Noiallac;

Château Les Palombes de Noiallac.

CLASSIFICATION: Cru Bourgeois.

Marc Pagès, owner of Château La Tour de By, and his son Xavier acquired Château Noiallac in 1983 from the Huillet family. Though in one of the more northern communes of the Médoc, the vineyard lies on a fine gravel mound and produces a neatly made wine I have often noted well, though it doesn't have quite enough personality to be included among the local super-stars. Château Noiallac supplies the French three star restaurant Taillevent in Paris with its house red Bordeaux. What is not disclosed is whether this is a special *cuvée* or whether it is the same wine sold under the château label.

Château Les Ormes-Sorbet

OWNER: Boivert family.

COMMUNE: Couquèques.

SURFACE AREA UNDER VINE: 22 ha – 60% Cabernet Sauvignon; 35% Merlot; 5% Cabernet Franc

& Petit Verdot.

SECOND WINE: Château de Conques.

CLASSIFICATION: Cru Bourgeois Supérieur.

Together with Châteaux Tour-Haut-Caussan and Potensac, Les Ormes-Sorbet is one of the bright stars in the Médoc firmament, and it has been for over 20 years. I remember buying the 1978. One of the reasons may be that Jean Boivert, who ran Les Ormes-Sorbet between 1969 and his death in 2004, was a trained *oenologue* (he also tasted for the *Répression des Fraudes*). Another is cer-

Elsewhere I feel some could have decided to go for more vigour. Their wines are elegant but lack a bit of real thrust at the end. Examples of the latter include Palmer, Pichon-Lalande, Rauzan-Ségla and Cheval Blanc, among what are usually high fliers. Examples of the former include Ausone, Lafite, Malescot-Saint-Exupéry, Calon-Ségur, Montrose and Saint-Pierre.

Others were less excited at the outset. Indeed the majority of the producers only began to come round to a higher view of the vintage in the late spring of 2002. Some are still dubious. One reason was the level of acidity. As it turned out the acidities are ripe and very good, not a bit too malic, nor too green. But such is the panic in many Bordeaux circles for making a wine which is too austere at the time the gates open for tasting at the end of March – because certain influential critics don't like acidity – that too many growers err in the opposite direction, producing wines which are rich, soft and bland: nice at six months, for some, but useless for keeping.

THE STYLE OF THE 2001s

The best – and there is a lot of best – of the 2001 reds have a medium-full structure, plenty of ripe (sometimes almost jammy), but not over-ripe fruit, good balancing acidities, ripe tannins, and a frank, pure, classic temperament. They will come forward in the medium to long term: *bourgeois* growers from 2006–2007, most classed growers when they are eight or nine years old, only a few of the most concentrated not before 2012.

WHERE ARE THE BEST WINES?

As in 2000, it would not appear that one side of Bordeaux, or indeed one commune, has the edge over the rest. There are very good wines throughout Bordeaux. What is particularly noteworthy is the progress that has been made throughout the region since even as recently as 1998. It is pleasing to be able to report that out of the 48 *grands crus classés* Saint-Émilions I sampled (there are 53 in total) only seven were less than quite good. Only a decade ago it would have been 27. This improvement is echoed everywhere in Bordeaux, from the Blaye to the Graves, from Fronsac to Saint-Estèphe.

PRICES

Prices fell. It could be argued that they should have fallen further, but the net effect in the summer of 2002 was that First Growths, at below £1000 (\$1800) a dozen, were less, not only than the 1999s, but then the going rate for 1998, 1996 and 1995. Some properties did not reduce their prices, others such as Lascombes, even increased them (a pity, as the 2000 was splendid, the 2001 merely, though competently, 'international'). If you compare something like Château Cantemerle, it came out at £115 (\$200) as opposed to £150 (\$270) for the 2000. Château Potensac was £89 (\$160) rather than £115 (\$200). Not unreasonable.

Given the collapse of share prices, uncertainty in general in not only the economic but the political field, plus the fact that after 2000, 2001 was almost destined to be ignored, it was difficult to foresee an investment opportunity for the 2001s. The quality of subsequent vintages, and the future of the world's financial markets will show if I am right.

There is no investment value in Sauternes. Prices for the top 2001s in the summer of 2002 varied from £145 (\$260) per dozen for d'Arche to £300 (\$540) for Rieussec. Château d'Yquem is not on the market yet.

THE STARS OF THE VINTAGE

	MÉDOC/GRAVES	SAINTE-ÉMILION/POMEROL
THE WINE OF THE VINTAGE	LAFITE	PÉTRUS; TROTANOY
NEARLY AS GOOD	HAUT-BRION; MARGAUX	AUSONE; L'ÉGLISE-CLINET;
VERY FINE	DOMAINE DE CHEVALIER;	L'ÉVANGILE; LA FLEUR-
	DUCRU-BEAUCAILLOU;	PÉTRUS
	LATOUR; LÉOVILLE-BARTON;	
	LÉOVILLE-LAS-CASES;	
	LA MISSION HAUT-BRION;	
	MONTROSE;	
	MOUTON-ROTHSCHILD	
FINE	CALON SÉGUR; COS	ANGÉLUS; L'ARROSÉE;
	D'ESTOURNEL; DUHART-	BELLEVUE; BERLIQUET;
	MILON; GRAND-PUY-LACOSTE;	CANON; CERTAN DE MAY;
	HAUT-BAILLY; LÉOVILLE-	CHEVAL BLANC;
	POYFERRRE; MALESCOT SAINT-	LA CONSEILLANTE; FIGEAC;
	EXUPÉRY; SAINT-PIERRE;	LA FLEUR DE BOÜARD LE PLUS;
	TALBOT	HOSANNA; LAFLEUR;
		MAGDELAINE; LA MONDOTTE;
		CLOS DE L'ORATOIRE; PAVIE-
		MACQUIN; LE PIN;
		TERTRE-ROTEBOEUF;
		TROPLONG-MONDOT; VIEUX
		CHÂTEAU CERTAN

UNEXPECTED NEWCOMERS PLUS VALUE FOR MONEY

THE BEST RED WINES	
POMEROL	BON PASTEUR; L'ENCLOS; LA GRAVE; VRAI CROIX DE GAY
SAINTE-ÉMILION	LA FLEUR CARDINALE; PLAISANCE; SAINTAYME; CLOS VILLEMAURINE
SAINTE-ÉMILION GRANDS CRUS CLASSÉS	LA COUSPAUDE; FRANC MAYNE; GRAND MAYNE; LARMANDE; LAROQUE; TERTRE DAUGAY; LE PRIEURÉ; VILLEMAURINE
LALANDE-DE-POMEROL	LA CHÉNADE; LES CRUZELLES; LA SÈGUE
MONTAGNE-SAINTE-ÉMILION	FAIZEAU
CÔTES DE CASTILLON	D'AIGUILHE; CAP DE FAUGÈRES; POUPILLE
CÔTES DE FRANCS	LA PRADE
FRONSAC	CANON DE BREM; DALEM; FONTENIL; GABY; MAYNE VIEIL, CUVÉE ALIÉNOR; MOULIN HAUT-LAROQUE; VILLARS
MÉDOC	MAURAC; PONTENSAC; ROLLAN DE BY; VIEUX CHÂTEAU LANDON; LES VIGNES DE CABELEYRON
HAUT-MÉDOC	CANTEMERLE; CHASSE-SPLEEN; LAMOTHE-BERGERON; POUJEAUX
MARGAUX	DAUZAC; DEYREM VALENTIN; L'ENCLOS GALLIAN; FERRIÈRE
SAINTE-JULIEN	GLORIA
PAULLAC	FONBADET; HAUT-BAGES-LIBÉRAL
SAINTE-ESTÈPHE	COS LABORY; SÉGUR DE CABANAC; HAUT-MARBUZET