



Value In Bordeaux continued from *page 1*

**Ch. Pontac Lynch, Margaux, 2004**  
**12x750ml \$29.56 \$332.91**

Technical Note: 12.5% Alcohol. A blend of 40% Merlot, 35% Cabernet Sauvignon, 20% Cabernet Franc, and 5% Petite Verdot aged 14 months in French oak barrels (1/3 new). Purple-red-black in color with well formed legs; dry, medium full-bodied with balanced acidity and lightly chewy phenolics. Dusty, juicy, lively, black & red cherry berry fruit perfumed with kirsch and cassis. Offers dusty, gravelly-sandy terroir along with spicy-dusty French oak and accents of tobacco and subtle pencil shavings with notes of dark spice, and black flowers. Very long finish. Elegant and almost ethereal but still complete and quite satisfying; delicious and lovely-in-the-mouth. Excellent. BS: 92.

**La Violette de Manoir du Gravoux, Cotes de Castillon, 2005**  
**12x750ml \$18.98 \$213.74**

Technical Note: 13.5% Alcohol. A blend of 92% Merlot and 8% Cabernet Franc made with a parcel-based extraction through controlled pump-overs followed by delestage (rack and return). Malolactic is in French oak barrels with 12 months total barrel aging. This is a chewier, richer, deeper expression of the terroir of the chateau featuring red and black fruit with complexity from gravel, tobacco, spice, black pepper, and violets. Lovely, elegant feel. Delicious. Really Fine. BS: 90+VHR. Note: This is part of the "Terra Burdigala" collection produced by François Thienpont and Stephane Derenencourt.

**Vieux Ch. St. Andre, Montagne St Emilion, 2006**  
**12x750ml \$19.83 \$223.26**

From recently retired Ch. Petrus winemaker Jean Claude Berrouet (he still owns and lives at the chateau) and his son, this supple, juicy Merlot-dominated (75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon) Right Bank red is full of pencil shavings, red and black fruit, tobacco, earth, and subtle oak and has a lovely texture and feel. Much better than it has to be at this price, this is a great value in an everyday Bordeaux. Really Fine. BS: 90VHR.

**Ch Bonnet, Entre Deux Mers, 2008**  
**12x750ml \$11.83 \$131.95**

A blend of 50% Sauvignon Blanc, 40% Semillon, and 10% Muscadelle de Bordelaise, this 2006 is a fresh, juicy, lively Sauvignon Blanc-dominated cocktail of cut grass, white peach, and citrus with notes of grapefruit, figs, gravelly minerals, and honeysuckle (from the Muscadelle de Bordelaise in the blend). Alive in the mouth with a refreshing feel, it is long and clean. Basic white Bordeaux doesn't come any more consistent than this. Perfect with simple fresh seafood (especially oysters, catfish, or mussels). Fine. BS: 88+VHR.

**Le Bailly De Camensac, Haut Medoc, 2005**  
**12x750ml \$18.79 \$211.55**

Technical Note: 13% Alcohol. 50% Cabernet Sauvignon and 50% Merlot aged 10 months in French oak barrels (none new). Purple in color with well-formed legs; dry, medium full-bodied with balanced acidity and chewy phenolics. Balanced, juicy, dark fruit Haut Medoc offering fine richness with hints of tobacco and black pepper, and subtle gravelly earth. Long and chewy. Fine. BS: 89. (the 2nd wine of Ch. Camensac) LIQUOR

**Ch. Croix Mouton, Bordeaux Superieur, 2008**  
**12x750ml \$14.44 \$162.65**

Technical Note: 13.5% Alc. A blend of 88% Merlot and 12% Cabernet Franc aged in oak barrels (50% new) from Jean Philippe Janoueix, the proprietor of Ch. Croix St. Georges in Pomerol. Purple in color, bright and medium-clear with good legs; dry, medium-bodied with balanced acidity and medium plus phenolics. Fresh juicy red fruit with limestone clay terroir and dusty oak accented with dark spice, black pepper, and cedar; long finish. This has improved dramatically since I first tasted it in March of 2009. Fine. BS: 89VHR.

**Ch. Caronne Ste. Gemme, Haut Medoc, 2006**  
**12x750ml \$18.30 \$206.13**

Technical Note: 13% Alcohol. Fermented using pump-over. Purple in color, bright and medium clear with good legs; dry, full-bodied with balanced acidity and chewy phenolics. Ripe with rich black fruit with gravelly limestone terroir and dusty oak accented with tobacco, black pepper, dark spice, and a hint of pencil shavings; long finish. Really Very Good. BS: 87-88+

**Ch. La Bernadotte, Haut Medoc, 2001**  
**12x750ml \$19.99 \$223.94**

Technical Note Note: 13% Alcohol. A blend of over half Cabernet Sauvignon with the balance made up mostly of Merlot with some Petite Verdot and Cabernet Franc aged in French oak barrels (25% new). The chateau and vineyards are located well on the western edge of the Pauillac appellation and the winemaking is carried out by the team at Ch. Pichon Lalande. Red-black-purple in color with well formed legs; dry, medium-bodied with balanced acidity and medium plus phenolics. Nicely developed juicy red and black fruit with gravelly, stony, dusty terroir; dusty with accents of tobacco, tea, spice, and pencil shavings. Lots of secondary bottle flavor development. Very long complex finish. Tastes more Pauillac than Haut Medoc. Excellent. BS: 91VHR. ❄

