




Edward Parker Wines

**BORDEAUX 2006
EN PRIMEUR**

‘TOTAL WINE-MAKING’



With 2005 now just an hysterical memory, it is time to look at Bordeaux again with a more critical and considered eye. The 2006 vintage provides us with some interesting contrasts, and while not a universally strong vintage, some delicious wines have been made which are well worth buying. We would headline the vintage as being ‘Total Wine-Making’, simply meaning those who looked after their vines well, used the sorting table effectively and have performed at the top of their game in the *chai*, will have produced good, and in some cases excellent, wines.

Selection is key, and so is pricing. We have done the first, now we await the châteaux-owners to do the second part. Will they be realistic? Some merchants are calling for prices to be below 2004 levels, and we heard one stating ‘down 70%’ as we waited in the queue for our Easyjet flight home from Bordeaux. Rather optimistic, we fear. Will they even get down to where 2004’s are currently trading? We must wait, and if we believe prices do not represent good value, we will be only too happy to say. It is worth remembering that post excellent vintages such as 1986, 1990, 1996 and 2000, prices have been a little stubborn in adjusting downwards. We told the Bordelais what we thought, as did others. Did they listen? The key for the châteaux-owners is to understand the goodwill of their customers. They don’t NEED to buy 2006. Another vintage comes in 12 months, 2004’s are still available at reasonable prices, 2003 is opening remarkably quickly and is there to start drinking, so there is plenty of choice.

One note of caution – there is likely to be a fair consensus about the best wines of the vintage, and therefore most could be chasing between 20-30 of the well-known names. As a result this might lead to a demand-supply imbalance which will have a detrimental effect on ‘sensible’ pricing. While we have identified our top wines, we have also made an effort to get off the beaten track in order to find some wines from this vintage which we believe are delicious, and where prices will not potentially be pushed higher by demand.

The growing season in 2006 started well. In fact until July some were speculating a vintage which could challenge 2005. A little premature, as it turned out. July was extremely hot leading to skins being a little thicker than ideal. Then followed the second coldest August for 100 years with 80% less sun than in 2005. September started extremely hot but 200mm of rain fell during the harvest period. Some grapes were left on the vines too long (to avoid picking during the rains) and as a result many were left to rot.

The result is varied. In comparative terms, 2006 clarets are more tannic and less concentrated than 2005. There are some charmless wines out there, which lack fruit and have aggressive, rough tannins which are unlikely to soften. Where wine-makers have been successful, the wines have good fruit and ripe tannins. They will take a little time to come together. In general terms, Pomerol exceeded St. Émilion, Pauillac had more structure than St. Estèphe, St. Julien was a little patchy, and the top wines of Margaux were good while we found the lesser wines rather disappointing. One appellation to avoid is Sauternes (they are not showing the classic botrytis character) and the whites were generally rather indifferent.

We have tried to capture the vintage in a few headlines:

- Ch. Mouton Rothschild has confirmed it has returned to the top tier. One of the wines of the vintage.
- Ch. Lafite-Rothschild, by its own high standards, missed the mark.
- Avoid the sweet and white wines.
- Don’t buy 2006 for investment or speculative purposes.
- Those who had a successful ‘green’ harvest and declassified a high percentage of grapes have a far better chance of succeeding.
- Some wines, which we tasted 3 or 4 times during the week were not consistent, illustrating the difficulties some wine-makers encountered.
- Watch prices. If the Bordelais are greedy, hold off.
- Second wines were generally disappointing. Alter Ego and La Chappelle stood out.

Below we have listed our top wines of the vintage which we consider good by any standard. Also a list of ‘Good Value’ wines worthy of your note. We have also highlighted a list of those we believe should be avoided in this vintage. Some of these are well known names which, in our opinion, have not achieved their normal exacting standards. We believe there are better alternatives.



Edward Parker



OUR TOP WINES

Ch. Léoville Barton	90-93	Pg. 9	Ch. Ducru Beaucaillou	90-93	Pg. 10
Ch. Pichon Lalande	88-92	Pg. 8	Ch. Grand Puy Lacoste	88-91	Pg. 9
Ch. Rauzan Ségla	88-92	Pg.10	Ch. Lynch Bages	89-92	Pg. 9
Ch. Pontet Canet	88-92	Pg. 8	Ch. Domaine de Chevalier	89-92	Pg. 11
Ch. Palmer	89-93	Pg. 10	Ch. Calon Ségur	89-92	Pg. 7
Ch. La Mission Haut Brion	89-92	Pg. 11	Ch. Montrose	90-93	Pg. 7
Ch. L'Eglise Clinet	91-93	Pg. 12	Ch. Haut-Bailly	89-92	Pg. 11
Ch. Léoville Las Cases	90-93	Pg. 9	Ch. Tertre Rôteboeuf	92-95	Pg. 13
Ch. Canon	90-92	Pg. 13	Ch. La Conseillante	90-93	Pg. 12
Ch. Cos d'Estournel	90-93	Pg. 7	Vieux Ch. Certan	90-92	Pg. 12
Ch. Cheval Blanc	91-94	Pg. 13			

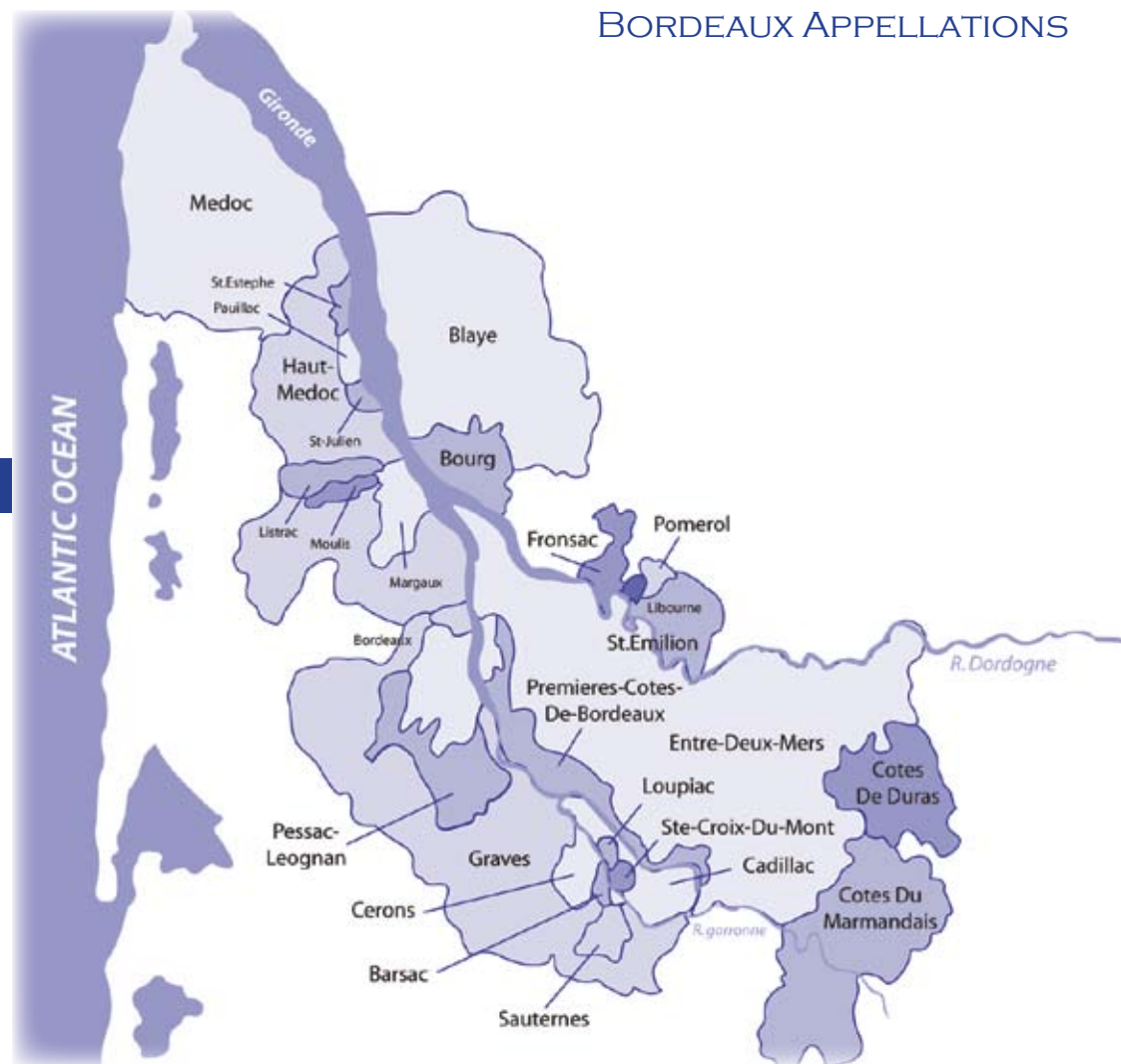
'GOOD VALUE'

BELOW STANDARD

Ch. Les Ormes de Pez	86-89	Pg. 7	Ch. Smith-Haut-Lafitte
Ch. Cantemerle	85-88	Pg. 14	Ch. Troplong Mondot
Ch. Belgrave, Haut-Médoc	86-89	Pg. 14	Ch. Clinet
Ch. Potensac	85-88	Pg. 14	Ch. Langoa Barton
La Chapelle de la Mission Haut Brion	87-90	Pg.11	Ch. Pavie
Ch. Marsau	85-88	Pg. 15	Ch. Beychevelle
Ch. Roc de Cambes	89-93	Pg. 14	Ch. Canon-Graffelière
Ch. Les Cruzelles	85-88	Pg. 15	Ch. Trotanoy
Ch. La Garde	87-89	Pg. 12	Ch. La Lagune
Ch. Villa Bel Air	85-88	Pg. 11	Ch. Lascombes
Ch. Feytit-Clinet	87-90	Pg. 13	Ch. Léoville Poyferré
			Ch. Nenin
			Ch. Magdelaine
			Ch. Pape Clement
			Ch. Phelan Ségur
			Ch. Rauzan Gassies

NOTE: All scores are from Derek Smedley MW and are out of 100 points.

BORDEAUX APPELLATIONS



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PARKER'S PICKS

For our Picks, we have identified three categories, each with five wines. The idea is to provide some idea where we believe the best lies in this vintage. The scores are those of Derek Smedley MW out of 100 points.

TOP 5 OF THE VINTAGE

Ch. Margaux, 1er Cru Margaux	92-95
Ch. Latour, 1er Cru Pauillac	92-95
Ch. Tertre-Rôteboeuf, Grand Cru Classé St Emilion	92-95
Ch. L'Eglise Clinet, Pomerol	91-93
Ch. La Mission Haut Brion, Pessac-Leognan	89-92

TOP 5 FOR THE CELLAR

Ch. Pontet Canet, 5ème Cru Pauillac	88-92
Ch. Montrose, 2ème Cru St Estephe	90-93
Ch. Lynch Bages, 5ème Cru Pauillac	89-92
Ch. Rauzan Segla, 2ème Cru Margaux	88-92
Ch. La Conseillante, Pomerol	90-93

TOP 5 FOR VALUE

Ch. Belgrave, 5ème Cru Haut-Médoc	86-89
Ch. Roc de Cambes, Côtes de Bourg	89-93
Ch. Feytit Clinet, Pomerol	87-90
Ch. Marsau, Côtes de Francs	85-88
Ch. Cantemerle, 5ème Cru Haut-Médoc	85-88

	2004	2005	2006 Est (IB £/cs)
Ch. Cos d'Estournel, 2ème Cru	450	1,150	550-825

- One of the most beautiful properties in Bordeaux which looks similar to an Indian palace built to celebrate Louis Gaspard's conquests in the Far East. Today this is one of the leading properties in the Médoc. Located at the southern end of the appellation, bordering Pauillac, its vineyards are excellently positioned on a south facing gravel ridge. Savoury, gamey blackcurrant and sloe, very concentrated and dense. The tannins are firm but feel ripe and although, at this stage, they envelop the fruit, there is richness and sweetness coming through on the finish.
Drink 2015-2035 **90-93**

Ch. Montrose, 2ème Cru	330	665	365-570
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- Situated very close to the Gironde estuary, Montrose has a microclimate which protects the vines from frost. Typically the wines are 65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet Franc. Normally a good performer in dry, sunny vintages, 2006 was a tricky year for them, but quality wine-making has ensured a good wine. Tightness on the nose and firmness on the palate are typical at this stage but underneath the tannins there is power; ripe blackcurrant and bilberry. The cedar wood character is intermingled with oak but the finish is very fruit driven
Drink 2015-2035 **90-93**

Ch. Calon-Ségur, 3ème Cru	280	505	280-380
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- The most northerly Grand Cru in the Médoc. The Marquis de Ségur, who once owned Lafite and Latour, said his heart lay at Calon Ségur. The heart symbol still surrounds the label today. At its best, Calon-Ségur produces meaty and concentrated wines displaying excellent depth of fruit and superb length. The powerful fleshy black fruits that fill out the nose come through on the palate. The fruit feels ripe but there is a herbal green edge ensuring freshness and brightness on the finish.
Drink 2015-2035 **89-92**

Ch. Les Ormes de Pez, Cru Bourgeois	150	175	150-180
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- Owned by Jean-Michel Cazes, who also owns Lynch Bages and manages Pichon Baron. The 32 hectares of vineyards are planted with 60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc. Over recent years, rigorous selection of the Cabernet Sauvignon has led to more rigorous, fruit driven blends. This wine exceeds their offering from 2005. The nose has a ripeness about it; the mix of black and red fruits is sweet, the tannins are supple giving a fleshy richness to the finish.
Drink 2012-2025 **86-89**

PAUILLAC

Ch. Latour, 1er Cru 2,650 6,275 1,600-2,950

- One of the most powerful and long lasting clarets. Its vineyards are distinguished by their high gravel content as well as the depth. Many vines have tap roots over 5 meters in length. 80% of the vineyards are planted with Cabernet Sauvignon (15% Merlot, 4% Cabernet Franc, 1% Petit Verdot) which explains the impenetrable nature of the wines when young. Ideally never approach a Latour before it is 20. Power, richness and depth show on both nose and palate. The blackcurrant and bilberry has a touch of liquorice backed by smoky oak, the fruit is surrounded by firm but ripe tannins.

Drink 2018-2035

92-95

Ch. Lafite-Rothschild, 1er Cru 1,900 4,600 1,700-2,700

- One of the most renowned and largest (95 hectares) properties in Bordeaux. Planted with 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet Franc, Lafite is known as one of the most beguiling and difficult to understand wines. In 2005 it slightly lagged behind Margaux, Haut Brion and Latour, and again its 2006 report will read 'Could do better'. The nose is very dominated by oak at the moment and this tends to give a dryness on the start of the palate. The fruit does come through with a ripe mix of black fruits ensuring mid fleshiness and complexity. Freshness towards the finish gives a brighter more elegant feel.

Drink 2015-2030

89-93

Ch. Mouton Rothschild, 1er Cru 1,250 3,600 1,700-2,700

- Comfortably the most welcoming First Growth to visitors, and the newest too (elevated in 1973), the property is located at the north end of the appellation opposite Lafite. The blend is usually around 85% Cabernet Sauvignon, and so, like Latour, patience is needed, and is then rewarded. Very much back on form. The black fruits have a touch of spice and white pepper. The tannins are ripe and rounded bringing out the sweetness of the fruit and giving richness on the finish.

Drink 2016-2035

91-95

Ch. Pichon Longueville Lalande, 2ème Cru 395 760 550-680

- A big property producing around 36,000 cases a year on the eastern side of the appellation. The vineyards are planted with 45% Cabernet Sauvignon, 35% Merlot, 12% Cabernet Franc and 8% Petit Verdot, which leads to a more approachable wine, which is often referred to as the 'Queen of Pauillac'. The fruit on the nose is very concentrated but the palate feels lighter, the bilberry and sloe have fragrance. Power shows on the mid palate, the roundness of the tannins fleshing out the fruit; oak and cedar wood rather dominates the finish at the moment.

Drink 2015-2035

88-92

Ch. Pontet Canet, 5ème Cru 240 550 350-480

- Since the Tesseron family took over the estate in 1975, quality has been steadily improving. Its 78 hectares of vineyard border Mouton and are planted 63% to Cabernet Sauvignon, 32% to

Merlot and 5% to Cabernet Franc. Pontet Canet has excellent ageing potential. Very modern on the nose, packed with sweet ripe cassis and chocolate bilberry. The ripeness of the fruit on the palate is balanced by some mid freshness that gives an added complexity. The fleshy sweetness comes back on the finish.

Drink 2015-2030

88-92

Ch. Grand Puy Lacoste, 5ème Cru 220 450 250-325

- A consistent outperformer. Its 90 hectares of vines (75% Cabernet Sauvignon and 25% Merlot) surround the château in one block. The wines are matured in 50% new oak giving it its distinct character. The fragrance of violets covers the blackcurrant and bilberry. The mix of black fruits feels ripe and the roundness of the tannins gives flesh to the mid palate. A much needed backbone does come through towards the finish.

Drink 2014-2030

88-91

Ch. Lynch Bages, 5ème Cru 320 575 360-450

- A great English favourite, which consistently outperforms its '5th' label. Often described as the 'poor man's Mouton', the wine can be approachable when young, but it does get better! The rich fruit is dominated by oak at the moment. Depth of flavour on the palate, the ripe and rounded tannins give a fleshy feel but underneath is mineral acidity brightening the fruit and lengthening the flavours.

Drink 2015-2035

89-92

SAINT JULIEN

Ch. Léoville Barton, 2ème Cru 320 575 360-460

- The smallest of the Léoville estates with only 48 hectares and no château (the wines are made at Langoa Barton), the vineyard has always been owned by the Barton family. Many regard it as one of the most classic Bordeaux wines, and it has been very consistent. Made to be cellared, the wines have always had that wonderful St. Julien cedary character. Accurate assessment was not helped by sample variation but at last we found one that expressed the classicism to come. Blueberry and sloe dominate the nose, rather leaner than normal on the mid palate then fruit power explodes on the finish.

Drink 2016-2035

90-93

Ch. Léoville Las Cases, 2ème Cru 500 1,725 700-950

- One of the oldest properties in the Médoc, Las Cases's 97 hectares of vineyards are superbly sited on gravelly-clay soils with the largest plot being surrounded by a stone wall and stretching between the village of St-Julien and Ch. Latour. Wonderfully exotic on the nose, some would argue this property produces First Growth quality wines. Beware pricing reflecting this too much! The sweetness of the fruit is backed by freshness and minerality on both nose and palate. The rounded tannins give an added weight to the fruit in the mouth but then towards the end it becomes firm and tight.

Drink 2016-2035

90-93

Ch. Ducru Beaucaillou, 2ème Cru 415 1,075 550-825
 - On the southeast of the appellation, this 50 hectare property, which is owned by the Borie family of Grand Puy Lacoste, is a great favourite. The blend has a slightly lower proportion of Cabernet Sauvignon (65% with 25% Merlot, and 5% each of Cabernet Franc and Petit Verdot) than many in the appellation. Their wines in 2003, 2004 and 2005 were a huge success. And the trend continues. The nose is tight at the moment, the firmness of the tannins hiding the fruit potential. It opens up on palate, flowery bilberry then rich cassis and dark chocolate. Freshness towards the back gives an added raciness.
Drink 2015-2035 **90-93**

MARGAUX

Ch. Margaux, 1er Cru 1,925 4,900 1,600-2,850
 - One of the most elegant and aromatic wines in Bordeaux, the vineyards lie on a sandy top soil which favours Cabernet. Paul Pontellier, the château's wine-maker, has been at the property since 1978, and his knowledge and skill is evident every year. A good example of this stylish property. Violets on the nose backed by sweet, ripe cassis concentrated richness, with underneath a mineral purity and freshness giving brightness and elegance.
Drink 2016-2030 **92-95**

Ch. Palmer, 3ème Cru 690 1,485 825-1,250
 - Its 3rd label misrepresents this consistently good wine. Its vineyards of 55% Cabernet Sauvignon, 40% Merlot and 5% Cabernet Franc lie on a sparse gravel plateau in the middle of the Margaux appellation. Its high Merlot content makes it more similar in style to wines from Pomerol and Saint Émilion than to many of its neighbours in the Médoc. One of the few properties that showed well in an under performing appellation. The fragrance on the nose was backed by oak and the oak showed quite strongly at the back of the palate. Behind all this were attractive black and red fruits, showing the more elegant, feminine charm that is Margaux.
Drink 2014-2030 **89-93**

Ch. Rauzan Ségla, 2ème Cru 240 550 325-425
 - In the last century, this was regarded as one of the leading Bordeaux houses. But through many sales and many owners the château disappeared off the radar until it was acquired by Chanel in 1994. Since then it has been on the rise. This is another property that has managed to mix fragrant charm with sweetness of fruit. Violets intermingle with bilberry on the nose and, on the palate, there is a racy mix of flavours, all filling out and giving weight right at the back.
Drink 2014-2025 **88-92**

PESSAC-LÉOGNAN/GRAVES

Ch. Haut Brion, 1er Cru 1,375 4,550 1,750-2,850
 - The only First Growth outside the Médoc, and the smallest with only 45 hectares of vines

(45% Cabernet Sauvignon, 37% Merlot, 18% Cabernet Franc – a very different mix to those in the Médoc). The mix of flavours gives exciting complexity, first blackcurrant then bilberry, all backed by minerals and smoky flavours. The palate has breadth and fruit richness with, towards the back, a lighter and more elegant feel.
Drink 2015-2030 90-94

Ch. La Mission-Haut-Brion 580 1,725 850-1,650
 - A great favourite, situated opposite Haut Brion, and one that often rivals its more acclaimed sister. Like Haut Brion, the Merlot content is far higher than the Médoc(45%) but it is usually characterised by being more masculine than its elder sibling. There is a leaner but elegant feel to the nose; concentrated fruit does come through on the palate with a fleshy ripeness at the start. The mineral streak lightens the flavours and gives a fresh feel to the finish
Drink 2015-2030 **89-92**

Domaine de Chevalier 200 300 250-285
 - One of the few properties which produces both red and white wines. Its 35 hectares of vineyards are 80% planted with red grapes. Its wines are well known for their finesse and wonderful concentration. Black fruit dominates the nose but underneath are some red fruits and a smoky mineral character. An attractive weight of fruit given an added lushness by the roundness of the tannins; lighter more mineral driven on the finish
Drink 2014-2025 **89-92**

Ch. Haut-Bailly 255 455 280-380
 - A property on the rise, and one which offers excellent value. The property is relatively small with 28 hectares of vines (65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc) and is well sited on high, gravelly soil. Intrigue on the nose, the mix of black fruits is spiced up with a touch of cinnamon. The tannins feel ripe and give suppleness and depth to the cassis flavours. The finish has a firmer more structured feel.
Drink 2015-2030 **89-92**

La Chapelle de La Mission-Haut-Brion 150 250 175-225
 - The profile of the second wine of La Mission Haut Brion has improved significantly since the demise of La Tour Haut-Brion and its inclusion in Chapelle - it has given this wine greater intensity and depth. The rich cassis and dark chocolate are concentrated giving lots of power but the balance of sweetness and freshness ensures enormous charm.
Drink 2010-2018 **87-90**

Ch. Villa Bel Air -- 85 80
 - The wine is made in small quantities by the same owners as Lynch Bages, and the style is very similar. The guiding hand of Jean-Michel Cazes has achieved fruit ripeness in this difficult year. The black fruits are full and fat and have a tobacco smokiness that gives some complexity to what will be an easy mouthful.
Drink 2010-2015 **85-88**

Ch. La Garde -- -- 80-120
 - Following its restructuring, this small property continues to improve. The soil is ideal for Cabernet Sauvignon and Petit Verdot. A rich mix of black fruits and cassis intermingled with some bilberry and sloe. The smoky character of the Graves is there; the mineral streak lifts the sweetness and gives freshness on the finish.
Drink 2010-2018 **87-89**

POMEROL

Ch. Pétrus 7,000 22,000 6,000-11,000
 - Why is this wine so expensive? With only 11 hectares of vineyards, scarcity accounts for some of the reason, as does the unusual terroir (mainly clay – ideal for Merlot, which represents 95% of the vines), the extreme old age of the vines, and only harvesting, by hand, in the afternoon so there is no dilution in the wines from moisture. For many, this is the most hand-crafted wine in the world. Savoury black plums give richness on the nose. The palate is lighter lacking the weight suggested by the nose but the roundness of the tannins gives more fleshiness to the finish. It could well be richer when bottled as the “Vin de Presse” is not usually added until that stage.
Drink 2016-2035 **89-93**

Ch. La Conseillante 350 835 390-680
 -13 hectares of vines on the eastern edge of Pomerol by the Saint Émilion boundary, the vines are 70% Merlot, 25% Cabernet Franc and 5% Malbec. Historically, in style, this wine has more traits of a Burgundy Grand Cru than a claret. Very rich on the nose, the mass of black fruit, black plum and currant is sweet and although the tannins are ripe and rounded it is not overly jammy; the touch of mid acidity giving freshness.
Drink 2015-2035 **90-93**

Ch. L'Eglise Clinet 480 1,575 640-950
 - The most famous of Pomerols ‘Clinets’, the vines in the small 5½ hectare vineyard average around 45 years. The typical blend is 80% Merlot and 20% Cabernet Franc. Lots of concentrated flavours, the black plum is overlaid with bramble and bilberry. The richness of the fruit is balanced by firmer tannins ensuring that the sweetness is not overly sticky but mouthfillingly rich.
Drink 2016-2035 **91-93**

Vieux Ch. Certan 540 1,050 550-750
 - A neighbour of Petrus, and with a similarly high proportion of clay soil (though not as concentrated) this property historically produces a slightly lighter wine than Petrus and La Conseillante as it uses a lower proportion of new oak in their maturation. The nose has richness and depth of sweet fruit. Plum and bramble come through on the palate, rich and ripe giving suppleness. There is mid freshness that adds brightness and elegance to the finish.
Drink 2016-2035 **90-92**

Ch. Feytit-Clinet -- 265 180-260
 - An up and coming property on the western end of the Pomerol plateau. Soils here are rich in clay which favours the Merlot grape rather than the Cabernets.
Drink 2014-2025 **87-90**

SAINT ÉMILION

Ch. Cheval Blanc, 1er Grand Cru Classé 1,450 4,900 1,900-2,900
 - The leading property in the appellation, bordering Pomerol. With usually over 50% Cabernet Franc in the blend and an impermeable sedimentary rock terroir, this wine is unique in its style. The freshness of the fruit is apparent on the nose. The sweet mix of cassis and mulberry fleshes out the middle and the roundness of the tannins add a velvety touch. Supple and fleshy towards the back yet there is a mineral streak ensuring brightness.
Drink 2014-2030 **91-94**

Ch. Ausone, 1er Grand Cru Classé 3,200 10,250 3,000-5,500
 - Perched on the hillside on the southern side of the village, Ausone only has 7 hectares of vines benefiting from the south facing slopes. Red fruits intermingle with the black, all backed by a mineral smoky fragrance. The palate starts quite firm but the mid flavours have sweetness giving a richer feel. Good weight of fruit shows at the back.
Drink 2014-2026 **90-93**

Ch. Canon, 1er Grand Cru Classé 300 495 350-425
 - Located on the rich limestone slopes south west of Saint Émilion with 55% Merlot and 45% Cabernet Franc, Canon can be more muscular than many of its neighbours and needs decent bottle aging to open up. Fragrant red fruits show on the nose, a mix of strawberry, raspberry and cherry. The fruit is ripe and fills the mid palate with some lush flavours but there is a fresh, mineral streak that gives a lighter feel to the finish.
Drink 2015-2030 **90-92**

Ch. Tertre Rôteboeuf, Grand Cru Classé 550 835 625-800
 - This small property only produces around 2,000 cases per year. Due to keeping yields low, this is often one of the most concentrated wines in the appellation. While this is a difficult vintage for Saint Émilion, this is one of the most notable wines we tasted. The perfect expression of the charm that can be achieved in Saint Émilion. The fragrant ripe cherry is intermingled with raspberry, the sweetness is natural, not over jammy, giving a creamy depth to the palate; lovely flowing elegance.
Drink 2015-2035 **92-95**

OTHER APPELLATIONS

Ch. Belgrave, 5ème Cru Haut-Médoc	120	150	120-150
- Situated in Saint Laurent, just outside Saint Julien, there are 55 hectares. The property has been significantly revamped over the last few years by Dourthe. The mix of black fruits has a sweet feel, all quite lush and fat on both nose and palate. Mid freshness adds brightness and firm tannins ensure that the rich finish is not jammy.			
<i>Drink 2013-2020</i>	86-89		
Ch. Cantemerle, 5ème Cru Haut-Médoc	120	160	130-150
- Set amongst the woods, its setting is stunning. Situated almost in the outskirts of Bordeaux, at the southern end of the Médoc, Cantemerle is usually approachable quicker than many Médoc wines due to its higher proportion of Merlot over Cabernet Sauvignon. Well put together, the mix of black fruits is sweet giving a supple fleshiness to the palate. Although the tannins are firm they are not dry allowing the ripeness to show towards the back.			
<i>Drink 2012-2018</i>	85-88		
Ch. Patache d'Aux, Cru Bourgeois Médoc	--	--	72
After a wonderfully opulent 2005, this returns to the classic, leaner style of 2004. Rich and juicy on the nose with a dense, firm texture on the palate, this deserves a few years to knit together. As ever, it is superb value.			
<i>Drink 2012-2019</i>	85-88		
Ch. Sociando-Mallet, Cru Bourgeois Haut-Médoc	210	250	230
- If the 1855 Classification was done today, Sociando would certainly be upgraded. Today it has 57 hectares producing weighty, firm, well-structured clarets. Concentrated black fruits on the nose lead into density of flavour on the palate. The tannins are ripe and rounded adding to the feeling of sweetness but an underlying freshness lifts and lightens the finish.			
<i>Drink 2012-2020</i>	85-89		
Ch. Potensac, Cru Bourgeois Médoc	110	135	110-130
- Located in the far north of the Médoc, planted to 60% Cabernet Sauvignon, 25% Merlot and 15% Cabernet Franc with a high average age of 35 years. The property is owned by the proprietors of Léoville Las Cases. Ripe and easy, the nose has a fleshy mix of bramble and raspberry. Although not that complex it will, with a little time, make an enjoyable mouthful of supple fruit.			
<i>Drink 2012-2018</i>	85-88		
Ch. Roc de Cambes, Côtes de Bourg	180	315	200-260
- The finest property in the appellation, and owned by François Mitjaville who has hit the jackpot not once but twice, Tertre Roteboeuf is stunning and so is Roc. This is a notable wine for the vintage. The nose is packed with sweet fruit, cherry and raspberry with bramble in the background. The palate has generosity but is given elegance by a vein of mineral freshness.			
<i>Drink 2012-2020</i>	89-93		

Ch. Les Cruzelles, Lalande de Pomerol 120 135 120-130
 Bramble sweet on the nose, the ripeness comes through on the palate, a supple fleshy mouthful of flavour. There is freshness towards the back ensuring no sticky jam but a lighter, brighter finish.
Drink 2012-2018 **85-88**

Ch. Marsau, Côtes de Francs 75 95 80-90
 - Another property benefiting from Dourthe's ownership. 11 hectares which are 100% Merlot. The mix of cherry and bramble has a ripe fleshiness filling out both nose and palate. Supple and easy, the palate is uncomplicated and will make for a very enjoyable glass of claret.
Drink 2010-2015 **85-88**

BUYING EN PRIMEUR

All wines are offered In Bond. Wines will not be shipped to the UK until 2009. At this stage you can take delivery of your wines. Duty and VAT (currently £16.10/case of 12 and 17½%) and delivery will be charged. Alternatively, we are able to store your wines in EPW Reserves at £6.95/case per annum ex-VAT. Please let us know at the time of ordering whether you would like to use our bonded storage.

HOW TO ORDER

Please call us on 01328 850588 or email sales@edwardparkerwines.co.uk. We do anticipate a fair amount of demand for this vintage, and so the sooner you are able to order the better.

TERMS & CONDITIONS

All wines are offered In Bond. On shipment, duty and VAT will be charged at the prevailing rate, plus the delivery charge. Payment is due 28 days after confirmation of your order. We reserve the right to charge interest on late payments. Goods remain the property of Edward Parker Wines Ltd. until payment is received. Stocks of certain wines may need to be allocated subject to demand.



Edward Parker Wines

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