




# Edward Parker Wines

**BORDEAUX 2009  
EN PRIMEUR**

*Reasons to be Cheerful*

*Part IV*



Our optimism started in the middle of last year. The weather was looking pretty good from a 'grape' perspective. At the time of the harvest, we visited Bordeaux and saw some spectacularly good looking fruit going into the presses, and the juice we tasted at the time was clean and fresh. Early tastings were encouraging, with big robust flavours and wonderful silky smooth tannins. Now following a week at the *Unions de Grand Crus* tastings in Bordeaux, we are delighted to report that all still looks good. In fact, it looks better than good. We are looking at an outstanding vintage. The fruit is rounded and ripe, wonderfully clean. The wines have structure and balance and extraordinary depth. Big full tannins will mean longevity, but they are soft and well managed. One concern was the level of alcohol. Luckily the skill of the wine-makers and the technology now available means this has been fabulously dealt with and the wines show the most extraordinary balance. This is not 2005 or 2000. It is 2009, in its own right a very special vintage. A number of people have suggested the wine trade is talking this up for its own gain. Not the case. We had a similar proliferation of strong vintages before – the last 10 years is not unusual. This is an exciting vintage, and one that should be bought and squirreled away. If one is seeking a comparison this is more like 1982 (or 1947) than 2000 or 2005.

In 2008 we had no confidence in putting out an En Primeur offering as we did not think that either the wines or the pricing were good enough. We made an early decision on this and stuck to our guns whilst other merchants tried to talk it up in to something that they could sell to their clients, particularly after Robert Parker pronounced it one of the greatest ever, something we are still happy to dispute. We still think that we made the correct decision and we have been further vindicated in holding off by the 2009 vintage, which we are backing whole heartedly as one to be buying. Not only a fantastic drinking year in both red and whites, but we think one that will prove productive for those who look to wine as an investment.

Looking at the dynamics of this vintage, the top wines will make interesting investments. The law of Supply & Demand represents a simple model for us. In this vintage, the supply side remains a steady constant (yields are a little higher than 2007 and 2008, but a little lower than 2005), but the demand picture has shifted. For many years people have said how the Asian buyer is an important factor in the En Primeur release, but until this year they haven't been buyers. They struggle with the idea of buying now and receiving their wines two years later. But with the huge attention there has been in Asia on the wine trade

in the last couple of years, they now recognise the benefits of buying on the release, and this will impact the market. Further to this, we believe the US buyer is back, having been largely on the sidelines since 2006, when they weren't even that enthusiastic. With the US and Asian buyers in on the act, it does suggest that pricing might be more fulsome this year. Certainly a risk. We believe that the best benchmark will be the 2005 sterling price, remembering the Euro was 20% lower at the time when 2005 was released. We have shown our estimated prices below along with our tasting notes. We will continue to monitor pricing and will be giving our opinion as prices are fixed.

The key with the vintage is therefore going to be allocation, and our ability to move quickly. In order for us to do this effectively, it is vital we are able to open a dialogue with those interested in buying the vintage as soon as possible. The more we are aware of people's buy list, the more we can move into the market. We are aware already of high interest in the First Growths and the top wines from the Right Bank, but buyers must be realistic. Merchants will always favour customers who buy these wines year in year out and quantities will be tight. But, as our table at the end shows, its not just the First Growths that offer the potential of exciting returns, and we urge people to look a little lower when viewing this Vintage from an investment perspective. And for those looking for wines to drink....well, you will be spoilt for choice!

The white wines from this vintage are rich and peachy as one would expect after the summer they had. These wines are high in alcohol (not as high as the reds) but the balance with the acidity gives them a gentle balance, meaning that they will be available to drink early, but will last as well. The sweet wines from 2009 have been excellent, with extreme richness balanced by acidity.



Edward Parker



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TOP WINES

TOP 5 WINES OF THE VINTAGE

Ch. Montrose  
Ch. Lafite-Rothschild  
Ch. Margaux  
Ch. Haut Brion  
Ch. Cheval Blanc

TOP 5 WINES BY VALUE

Ch. Gruaud Larose  
Ch. Langoa Barton  
Ch. Cantemerle  
Ch. Potensac  
Ch. Citran

TOP 5 WINES FOR CELLARING

Ch. Pontet Canet  
Ch. Duhart Milon  
Ch. Léoville Barton  
Ch. Haut Bailly  
Vieux Ch. Certan

TOP 5 SECOND WINES

Carruades de Lafite-Rothschild  
Le Pavillon de Ch. Margaux  
Alter Ego de Palmer  
La Dame de Montrose  
Les Forts de Latour

EDWARD PARKER WINES TEAM – FAVOURITE PICKS

Edward Parker  
Derek Smedley MW  
Matt Moxon  
Peter McCalmont  
Andrew Corben-Clarke  
Giles Smith Walker  
Jean-Louis Holtzhausen

Ch. Pontet Canet  
Vieux Ch. Certan  
La Dame de Montrose  
Ch. Langoa Barton  
Ch. Palmer  
Ch. Leoville Barton  
Ch. Grand-Puy-Lacoste

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

This 1200 hectare site on the left bank of the Gironde is markedly different from the other Left Bank communes in that the gravelly soils gives way to predominantly clay soils that have a lot to do with imparting distinctive character and substance to these wines that are sometimes missing from wines only a little further South. The wines of Saint Éstephe certainly have an advantage in very hot dry years as the clay has the ability to retain moisture. Saint Éstephe has the misfortune of having no 1er Cru Classé wines and in fact only has a total of five classed growths. Of these Montrose and Cos d'Estournel are the most recognised and the area is worth visiting just to see the magnificent architecture of Cos d'Estournel alone. What Saint Éstephe does have is a plethora of very good Cru Bourgeois level wines such as Meyney, Phelan-Segur and Ormes de Pez that offer a lot both in terms of value and taste.

Prices £'s per case – In Bond 2005 2008 2009 Est

Ch. Cos d'Estournel, 2ème Cru 1,120 750 1,000-1,200

- One of the most beautiful properties in Bordeaux. Built to celebrate Louis Gaspard's conquests in the Far East. Located at the southern end of the appellation on the border with Pauillac, its vineyards have a superb aspect on a south facing gravel ridge with a high clay content. Typically the blend has 38% Merlot, high for a property in the Médoc, but the wines are still deep and brooding. The nose is not giving a lot at this stage although behind all of the tightness there are rich black fruits. Hard tannins show on the palate surrounding the fruit, a steel banded cage. The core is quite sweet with lots of cassis and black cherry and with time the fruit should emerge.

*Drink 2024-2050* **DS 90-94**

Ch. Montrose, 2ème Cru 635 495 575-650

- 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. Its wines are austere and powerful when young, and have excellent ageing potential. The nose is packed with rich ripe fruit all very black fruit in character. Sweet plum mingles with blackcurrant enriched by sloe and given a sensuous fleshiness by the dark chocolate and liquorice that lie beneath. The tannins are structure but ripe, layers of flavour ensure complexity with towards the back a wonderful combination of power yet racy sleek elegance.

*Drink 2022-2050* **DS 95-98**

La Dame de Montrose 250 180 200-250

- There is the brightness of red fruit about the nose with behind them the fleshy ripeness of plum and blackcurrant. The sweetness is not jammy as it is well refreshed by red cherry and bilberry all quite complex. The ripe fruit is well balanced by structured but ripe tannins.

*Drink 2018-2040* **DS 89-93**

Ch. Calon-Ségur, 3ème Cru 480 290 450-525

- 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. There is an attractive sweetness on the nose, the mix of cassis and blackberry feels ripe. The richness of sloe gives weight on the mid palate, the sweetness accentuated by ripe tannins. Towards the back it is firmer with more weight of fruit, the finish has the racy freshness of bilberry, all quite elegant but not as serious as Cos.

*Drink 2020-2045* **DS 91-94**

**Ch. Les Ormes de Pez, Cru Bourgeois** 165 155 160-185  
 - 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. The nose has a lovely smoky character backed by woodland violets. Red and black fruits vie for dominance on the palate with the richness of the cassis tending to win through. The tannins although quite firm feel ripe and the layers of flavour give complexity.  
*Drink 2020-2040* **DS 90-93**

## PAUILLAC

This commune of 1100 gravelly hectares just to the north of Saint Julien, is awash with names that will light up the face of every claret drinker: Latour, Mouton, Lafite, Pichon Baron, Pichon Lalande, Duhart Milon, Clerc Milon, Grand-Puy-Lacoste, Lynch Bages, Pontet Canet. If one of those isn't in your top five wines then you are a hard person to please. The style in Pauillac is that of concentrated and voluptuous wines with distinct hints of cedar, cigar box, pencil shavings and for many, are viewed as the most desirable wines in all Bordeaux.

**Ch. Latour, 1er Cru** 4,500 1,590 3,500-4,500  
 - 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 metres 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. Never approach a Latour before it is 20. The perfume of woodland violets and wood smoke leaps out of the glass. There are layers of flavour first blackcurrant, then black cherry and sloe refreshed by the underlying bilberry. The tannins are structured but in no way aggressive allowing the fleshy fruit to show itself to advantage.  
*Drink 2022-2050* **DS 96-100**

**Les Forts de Latour** 600 540 600-800  
 - The nose has lots of perfume and seems quite light but on palate the concentration shows the seriousness of the wine. Blackcurrant is very much in evidence backed by black cherry and sloe, this rich mix lightened a bit by the underlying acidity. The finish is action packed with fruit.  
*Drink 2020-2045* **DS 93-97**

**Ch. Mouton Rothschild, 1er Cru** 3,500 1,450 3,000-4,000  
 - 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. There were some concerns with recent vintages at Mouton, but their 2005 showed the team was back on song and their 2006 was probably wine of the vintage. There is a lot happening on the nose with bilberry vying with cherry backed by wood smoke. There is richness on the palate, brooding power with behind freshness that lifts and lightens the flavours. It has the perfect balance between serious, concentrated fruit and floral elegance.  
*Drink 2022-2050* **DS 93-97**

**Ch. Lafite-Rothschild, 1er Cru** 3,750 1,590 3,500-4,500  
 - 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. Woodland violets show their fragrance enhanced by the freshness. The palate is rich, powerful fruit in a velvet glove, profound and deep. There are layers of black fruits underpinned by fresher reds, a feeling of power yet charm and sleekness.  
*Drink 2022-2050* **DS 97-100**

**Carruades de Lafite-Rothschild** 410 550 550-700  
 - The nose is very perfumed, the fruit sweet. Ripe flavours flesh out the mid palate, the lushness is though well balanced by some bilberry, freshness that lifts and lengthens the flavours. It has lots of charm, rich yet elegant.  
*Drink 2020-2040* **DS 91-95**

**Ch. Pichon Longueville Baron, 2ème Cru** 720 495 700-800  
 - One of the top 'Super Seconds'. Its new winery, built in 2000, has enhanced quality further. 73ha of vines are 70% Cabernet Sauvignon, 25% Merlot and 5% Cabernet Franc run along side of the Ch. Latour and opposite its sister château and lie on deep gravel beds. More muscular and tannic than the wine of the Comtesse opposite. It is a very serious wine that has a mass of powerful black fruits enriching the nose. The palate has depth of flavour, sweetness of fruit and ripe tannins that although they give structure do not impede fruit expression. The finish is lovely, long and rich.  
*Drink 2022-2050* **DS 92-95**

**Pichon-Longueville Comtesse de Lalande, 2ème Cru** 750 455 725-775  
 - Not as powerful or tannic as some of its neighbours due to its relatively high Merlot content (35%). Very much a 'Super' Second but a wine which has disappointed over the last few years (in our opinion). But when it is right, it is excellent. Black fruits abound giving richness to the nose and depth of flavour on the palate. It is a serious wine with layers of flavour giving complexity, black fruits cassis and sloe giving richness, red fruits, cherry and mulberry giving freshness. There is layer upon layer of flavour, power yet sleek elegance.  
*Drink 2020-2050* **DS 92-96**

**Ch. Duhart-Milon, 4ème Cru** 240 255 275-325  
 - Owned by Lafite-Rothschild, the vineyards of which it borders, this property has attracted much attention in the last couple of years due to its big brother. Relatively small producing 28,000 cases per annum, the vineyard consists of 65% Cabernet Sauvignon, 30% Merlot and 5% Cabernet Franc. Although the nose is structured there is nothing aggressive about the tannins. Ripe cassis and bramble give fleshiness on the palate and the layers of flavours ensure real complexity. The ripeness at the back gives richness but there is enough acidity to refresh and lengthen.  
*Drink 2020-2040* **DS 91-96**

Ch. Clerc-Milon, 5ème Cru 270 240 275-325

- Part of the Mouton camp, lighter and more forward than its 1st Growth owner. Situated on a gravel ridge between Mouton and Lafite, the 32 ha vines are 70% Cabernet Sauvignon, 20% Merlot and 10% Cabernet Franc. Worth noting for good value. Smoky flavours enhance the mix of blackberry and black cherry that appears on the nose. The sweetness of the fruit gives flesh on the mid palate, the richness of black plum being balanced by lighter fresher black cherry and bramble. The fruits linger long.

*Drink 2020-2040*

**DS 90-93**

Ch. Pontet Canet, 5ème Cru 480 540 600-700

- A great favourite of ours. Since the Tesseron family took over the estate in 1975, quality has been steadily improving but they remain realistic about pricing. Its 78 hectares of vineyard border Mouton and are planted 63% to Cabernet Sauvignon, 32% to Merlot and 5% to Cabernet Franc. Exciting developments have been taking place and this property is on the ascendancy. Violets and black cherries feature on the nose an attractive mix of fragrances. The fruit is ripe fleshing out the mid palate, the dark chocolate richness well balanced by red cherry freshness. There are layers of flavour all very complex.

*Drink 2020-2045*

**DS 92-96**

Ch. Grand-Puy-Lacoste, 5ème Cru 420 280 400-450

- A consistent performer. If the Médoc was to be reclassified today, its 5th label would undoubtedly be raised. Its 90 hectares of vines (Cabernet Sauvignon 75%, Merlot 25%) are in one block surrounding the 19th Century château and lie on deep gravel beds over limestone. Violets and wood smoke are very much to the fore on the nose backed by a mix of bilberry and black cherry. The palate has the richness of ripe fruit, the fleshy power well balanced by fresher fruits. Although the tannins are ripe they do give structure the power balanced by freshness giving a feeling of sleekness and elegance.

*Drink 2018-2040*

**DS 92-95**

Ch. Lynch Bages, 5ème Cru 500 350 475-525

- A favourite in the UK and Ireland. Always outperforms its out-of-date '5th' label from the 1855 Classification, and a good value addition to any cellar. In 2006 the château won many friends with their realistic pricing post the 2005 vintage. The nose is action packed with ripe black fruit. The sweetness gives richness and depth on the mid palate, the complex mix of flavours ensuring real complexity. Ripe tannins all aid the generosity of flavour and rich power towards the back.

*Drink 2022-2050*

**DS 91-95**

Ch. Haut-Batailley, 5ème Cru 265 200 225-300

- The powerful mix of fruits enriches the nose and gives weight of flavour on the palate. Black cherry and cassis appear to dominate but behind is richer more structured sloe. Although the tannins are firm and slightly angular they do feel ripe allowing the fruit to fill out the back palate.

*Drink 2018-2040*

**DS 89-92**

## SAINT JULIEN

Some say that the wines of the Saint Julien commune are the epitome of Bordeaux and have the quintessential taste that is immediately recognisable. What the wines from Saint Julien show is great consistency and elegance. No First Growths here but five Seconds, the most notable of which are Léoville-Las-Cases and Léoville Barton. Léoville-Las-Cases lies directly beside Ch. Latour and many argue that it should be awarded First Growth status. Other wines of note are, Léoville Poyferre, Ducru-Beaucaillou, Gruaud Larose, Lagrange, Langoa Barton and two that are perennial favourites, Ch. Talbot and Ch. Gloria.

Ch. Ducru Beaucaillou, 2ème Cru 995 730 950-1,100

- 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. The nose is deep and complex packed full of cassis and sloes. The richness of the black fruits gives lots of flesh to the mid palate, the suppleness of the palate helped by rounded and ripe tannins. It has power, depth, chocolate richness all beautifully balanced by freshness giving an attractive sleekness on the finish.

*Drink 2020-2050*

**DS 92-95**

Ch. Léoville Las Cases, 2ème Cru 1,680 895 1,500-1,700

- One of the oldest properties in the Médoc, Las Cases' 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. The lovely fragrance of violets and lilac comes through on the nose, the perfumed lifted and refreshed by red fruits. Powerful black fruits on the palate enrich with first cassis then sloe backed up by dark chocolate and liquorice. The tannins feel ripe adding to the sweetness but there is enough structure and acidity to balance, to lift the flavours and give a sleek elegance to the finish.

*Drink 2022-2050*

**DS 95-98**

Clos du Marquis 275 255 250-350

- The nose has an attractive red fruit perfume lovely and fresh. The palate though is sweet with a lush mix of mainly black fruits although there are some red, strawberry and mulberry at the back. The layers give complexity and the red fruited influence brightness on the finish.

*Drink 2020-2040*

**DS 90-93**

Ch. Léoville Barton, 2ème Cru 525 300 475-525

- 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. The nose has the depth of rich fruit cassis backed up by sloe and given freshness by lighter bilberry. There are layers of flavours that give complexity the black fruited richness supported by firm but ripe tannins. The richness of the flavour packs out the back palate giving the feeling of depth and power.

*Drink 2022-2050*

**DS 94-97**

**Ch. Léoville-Poyferré, 2ème Cru** 495 305 450-500  
 - Owned by the Cuvelier family since 1921, this property is often overlooked due to its more renowned Léoville neighbours, often giving an excellent value opportunity. 80ha of vines with 65% Cabernet Sauvignon, 25% Merlot, 8% Petit Verdot and 2% Cabernet Franc. Traditionally the softest and most supple of the three, although in recent years the wine-making team have been increasing the body. The nose is very firm at the moment the tannins rather holding back the fruit. Although the palate has structure there is mass of black fruit enriching, very much dominated by blackcurrant but blackberry and fresher bilberry are both there. There is an attractive sweetness that shows itself towards the back.  
*Drink 2022-2050* **DS 90-93**

**Ch. Langoa Barton, 3ème Cru** 425 230 380-420  
 - A great favourite of ours. This is the first estate bought by Hugh Barton in 1820. The property has only 20 ha of vines and historically has been regarded as a lighter and more forward than those of Léoville Barton. The wine is vinified in exactly the same way as its sister wine so any difference between the two must be purely down to differences in soil and weather exposure in its various blocks of vines. The nose is lovely and bright refreshed by red and black cherry. Sweeter fruit is there on the palate enriching the middle and giving lots flesh towards the back. The layers of flavour give complexity and although the tannins are firm there is nothing aggressive allowing the fruit to show to advantage on the finish.  
*Drink 2020-2045* **DS 92-95**

**Ch. Gruaud Larose, 2ème Cru** 360 215 325-370  
 - Reliable, year in, year out. Always good value with a strong following in the UK of people who like to drink it. Owned by the Taillan Group (who also own Chasse Spleen and Haut-Bages-Libéral) since 1997 although its talented wine-maker Georges Pauli has been there now for almost twenty years and he has maintained the continuity. Located just to the West of Beychevelle on a gravel rich plateau, it has 84 ha of vines (Cabernet Sauvignon 65%, Merlot 25%, Cabernet Franc 8% and Petit Verdot 2%). There is a very attractive mix of fruits on the nose with cassis tending to dominate. The sweetness on the palate is very plum driven, the hint of herbal freshness relating more to the Cabernet in the blend. The richness on the mid palate is well balanced by a freshness towards the back.  
*Drink 2020-2045* **DS 89-93**

**Ch. Talbot, 4ème Cru** 270 240 260-290  
 - Named after Constable Talbot, an Englishman in the mid C15th, this 102 ha single vineyard is one of the biggest in Bordeaux. The property has a reputation for consistency and for being well made and, like Gruaud, is perceived to be very good value. The wine is typically blended from a blend of Cabernet Sauvignon (66%), Merlot (26%), Cabernet Franc (3%), and Petit Verdot (5%). The mix of red and black fruit on the nose is rather over dominated by tannic firmness. Fuller fruit is there on the palate, quite sweet at first but then the tannins take over and rather dominate leaving the back palate feeling a bit rustic.  
*Drink 2020-2040* **DS 87-90**

**Ch. Beychevelle, 4ème Cru** 250 250 300-350  
 - A property we feel hasn't fulfilled its potential in recent years, but investment is bringing it forward. Over 50% new oak is used in maturation and so the wine is big and bold. The 83ha of vines are planted with 60% Cabernet Sauvignon, 28% Merlot, 8% Cabernet Franc and 4% Petit Verdot. In good years, powerful and concentrated. Although the nose is very firm there is sweeter blackcurrant behind. Different flavours mingle on the palate giving interest and the riper plum comes through towards the back. It has good structure but ripe tannins.  
*Drink 2020-2040* **DS 88-92**

## MARGAUX

An appellation with one of the world's most enigmatic wines, and an appellation which can often disappoint, but can, when everything comes together, offer beautifully rich, rounded wines. Ch. Margaux under the expert eye of Paul Pontellier competes with the best, while Ch. Palmer has proved time and again to warrant keeping the 'Super Seconds' company. Margaux's soil is predominantly limestone, clay, chalk and sand with, as is the case throughout Bordeaux, the best vineyards sitting atop gravelly outcrops.

**Ch. Margaux, 1er Cru** 4,500 1,590 3,500-4,500  
 - 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. There is a floral attraction to the mix of bilberry and bramble on the nose. The fruit on the palate is lush, sensuous with a mix of fruits mainly black but with red showing in the background. The underlying acidity freshens. The wine has a seamless quality, sleek, elegant, refined and very long.  
*Drink 2020-2050* **DS 96-100**

**Pavillon Rouge du Ch. Margaux** 450 300 400-525  
 - Sweet black fruits are backed by red, the fragrance of woodland violets in evidence. The fruit is ripe succulent and sweet, the lushness emphasis by rounded tannins. Red cherry refreshes and the complex mix of flavours lingers on the back palate.  
*Drink 2016-2040* **DS 90-94**

**Ch. Palmer, 3ème Cru** 1,370 990 1,350-1,500  
 - 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. The nose is profound packed out with concentrated black fruits. Blackcurrant, blackberry and black cherry all vie for dominance on the palate, the layers of different fruits ensuring complexity. Although the tannins are ripe they give structure, the fleshy power is refreshed by bilberry giving the wine sleekness and elegance.  
*Drink 2022-2050* **DS 94-98**

### Alter Ego de Palmer

240 285 275-350

- There is great depth on the nose, a mass of ripe concentrated flavours. Layers of flavour on the palate give complexity the rich cassis fleshed out by dark chocolate. Freshness is in evidence bilberry and black cherry just a hint of oak giving the finish excitement, peppery spice.

*Drink 2020-2045*

**DS 90-94**

### Ch. Rauzan-Ségla, 2ème Cru

480 425 450-500

- This property has been reborn since it was acquired in the 1980's and the whole philosophy has been improved. The proportion of Cabernet Sauvignon used in the blend has increased giving the wine for gravitas and in 1994 the property caught the eye of Chanel. There are 45 hectares of vineyards and the grapes are 63% Cabernet Sauvignon, 35% Merlot, 2% Cabernet Franc. The nose is power packed, sweet cassis and blackberry vying with black cherry. Dark chocolate on the mid palate enriches, the fleshy black fruits balanced by hints of red cherry. The tannins are in evidence but rounded and supple allowing the sweet fruit to flesh out the finish.

*Drink 2020-2040*

**DS 92-96**

### Ch. Giscours, 3ème Cru

330 255 300-350

- With 80 ha of vines, Giscours is one of the largest properties in Margaux and it is now living up to its 3rd Growth label. With a typical blend of 65% Cabernet Sauvignon, 30% Merlot and 5% Cabernet Franc, the château produces a wine which is usually richly aromatic and powerful on the palate. There is a lot of flesh on the nose with ripe feeling cassis backed by bramble and black cherry. Fruit weight enriches the mid palate, a complex mix of flavours filled out by ripe tannins, all very dark chocolate. The back palate is fleshy and sweet but there is enough freshness to balance.

*Drink 2020-2040*

**DS 89-94**

### Ch. d'Issan, 3ème Cru

295 260 275-325

- The stunning moated C18th château manages 52 ha of vines planted 70% to Cabernet Sauvignon and 30% to Merlot. Prices have been rising over the last few years, but quality has matched this increase. There is power on the nose with an attractive mix of fruits, very much black fruit in character. The sweetness on the mid palate is balanced by some red fruited freshness but towards the back the tannins tend to dominate, quite hard giving the finish a rustic quality.

*Drink 2018-2040*

**DS 88-92**

### Ch. du Tertre, 5ème Cru

210 185 200-275

- The nose is misleadingly light and fresh as behind are punchy black fruits. The sweetness of the tannins enriches the mid palate, lots of power coming from the cassis and blueberry mix. Towards the back raspberry is in evidence refreshing the finish.

*Drink 2018-2040*

**DS 89-93**

## PESSAC-LÉOGNAN/GRAVES

This area is one of the longest established regions of Bordeaux, planted well before the marshes of the Médoc were drained and vines planted. Many of the great names of this area are encircled by the encroaching tide of building spreading out from the town of Bordeaux itself, namely Haut Brion, Mission Haut Brion and Pape Clément. The character of these wines is derived from the well drained but impoverished soils. The Graves, as its name suggests, is very gravelly, up to three metres deep in places. In 1987 Pessac Léognan was split from the rest of Graves, making it its own little enclave at the very northern tip of Graves, containing slightly more exalted wines than the rest of Graves, although the style is essentially the same.

### Ch. Haut Brion, 1er Cru

4,550 1,790 3,000-4,000

- Haut Brion is the only First Growth in 1855 Classification outside those the Médoc and Sauternes. Its vineyards (Cabernet Sauvignon 45%; Merlot 37%; Cabernet Franc 18%; Sémillon 63%; Sauvignon Blanc 37%) lie on large gravel banks interspersed with clay. Although the nose has a mass on concentrated fruit there is a smoky charm. Rich blackcurrant and black cherry are backed by some fresher bilberry, all very black fruited. Layers of flavour ensure complexity with bilberry acidity refreshing whilst sloe richness gives depth of flavour. The finish is lovely and long flavours that linger.

*Drink 2025-2050*

**DS 96-100**

### Ch. La Mission-Haut-Brion

1,725 1,270 2,000-3,000

- The price differential between this and Haut Brion has all but disappeared. Its vineyards (Cabernet Sauvignon 48%, Merlot 45%, Cabernet Franc 7%) lie on a large (up to 18 metres deep in places) gravel bank interspersed with clay. The nose is packed with ripe fruit, lovely and lush. Black and red fruits vie for dominance on the palate, their fleshy sweetness giving suppleness their freshness lifting the flavours and helping complexity. The balance is wonderful black fruit sweetness is balanced by red fruit freshness, the power of sloes by the lighter bilberry, so much power yet elegance.

*Drink 2020-2045*

**DS 92-96**

### Ch. Haut Bailly

420 400 400-450

- A property which has hit form in the last 10 years. Haut-Bailly has 28 hectares of vineyards which are very well sited on high, gravelly ground just east of Léognan village. The wine is a blend of Cabernet Sauvignon (65%), Merlot (25%) and Cabernet Franc (10%). The mix of blackberry and cassis has a spiciness, a floral gravelly freshness. Powerful flavours flesh out the start of the palate with blackcurrant enriched by coffee and liquorice. The tannins are structured but feel ripe supporting and are in no way aggressive. The freshness of the fruit towards the back gives a lighter racier more elegant feel.

*Drink 2025-2050*

**DS 91-95**

### Domaine de Chevalier

300 285 300-340

- 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. The sweetness of the fruit gives an attractive fleshiness on the nose. The palate has lots of fruit well balanced by fresher redcurrant that lifts and lengthens the flavours. It has a lovely mix of richness yet lighter racier elegance.

*Drink 2018-2040*

**DS 90-94**

**Ch. Smith Haut-Lafitte** 540 360 500-575  
 - There is a mass of black fruit fleshing out the nose and packing the palate. Bramble intermingles with cassis slightly firmed up by black cherry. The tannins although very much in evidence feel ripe aiding the richness. There is the freshness of red cherry and redcurrant giving an attractive brightness on the back palate.  
*Drink 2020-2040* **DS 91-95**

## POMEROL

The most sought after of the Right Bank appellations and only 800 hectares situated just to the west of St. Emilion. The appellation contains such venerable vineyards as Petrus, Trotanoy and Le Pin. The wines of Pomerol are recognisable by their exotic spice and opulent fresh fruit. The important geographical point in this appellation is the plateau and the slopes of this plateau that contain gravel, clay soil and consequently the finest vineyards. Due to the clay nature of the soil the majority of the grapes are Merlot. This does however leave the area open to the problem of damage by spring frost, as the Merlot grape flowers earlier than other varieties.

**Ch. Pétrus** 18,000 12,000 15,000-20,000  
 - There is a seductive lushness about the nose with lots of fleshy ripe black plum and cassis. Under all of the sweet fruit are tannins firm but not hard backed by bilberry and bramble freshness, all of these layers of flavour ensure complexity. It is massive yet seamless with an elegant long, flowing finish.  
*Drink 2018-2050* **DS 96-100**

**Ch. L'Eglise Clinet** 1,280 850 1,250-1,350  
 - One of the Pomerol elite with a mixed in vines of 80% Merlot and 20% Cabernet Franc. 5.5 hectares of vineyards are located on the Pomerol plateau, where the soils are rich in gravel, clay, sand and iron. There is sweetness on the nose, power and richness from the mass of black plum. Supple and fleshy on the palate the richness of the fruit is well balanced by structure from the underlying tannins and the bilberry freshness that is there towards the back ensures sleekness and elegance.  
*Drink 2018-2040* **DS 92-97**

**La Petite Eglise** 300 180 250-325  
 - There is sweetness on the nose with behind it racier, fresher bilberry. Rich ripe black plum gives fleshy weight to the palate balanced by fresh mainly black fruits and underpinned by tannins which provide structure but are not hard or aggressive.  
*Drink 2016-2030* **DS 88-92**

**Vieux Ch. Certan** 790 475 775-825  
 - A neighbour of Pétrus, and with a similar 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 lots of powerful fleshed out by rich black plum and cherry. The richness of the fruit is there on the palate sensuous, voluptuous but there is nothing jammy about the lushness as underpinning is fresh bilberry and red cherry that balances, lightens and gives the wine a seamless sleekness and elegance.  
*Drink 2018-2045* **DS 96-100**

**Ch. La Conseillante** 900 495 850-925  
 - 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. The richness of ripe damson plum fleshes out the nose and gives a seductive richness on the start of the palate. The mid palate has different black fruits all vying for dominance with bramble very much in evidence. It is lighter, fresher towards the back, just a hint of red cherry that brightens the finish.  
*Drink 2018-2050* **DS 91-95**

**Ch. Le Gay** 600 650 650-700  
 - The fruit is lovely and rich with depth and power giving fleshiness to the nose. The palate has voluptuous richness, ripe black plum and blackcurrant, the supple power balanced by some fresher fruits that ensure a sleeker feel to the finish.  
*Drink 2020-2040* **DS 91-95**

**Château La Pointe** 160 180 175-225  
 - There is a lot of power on the nose which is fleshed out by lush ripe plum. There are layers of flavour, lots of lush fruit underpinned by fresher bilberry that balances the sweetness giving a sleeker feel on the finish.  
*Drink 2020-2045* **DS 91-94**

**Clos René** 165 150 170-190  
 - A 12 ha property which produces an average of 6,000 cases per year and is often one of the best value wines in Pomerol. Planted with 60% Merlot, 30% Cabernet Franc and 10% Malbec giving the wine a lovely spicy edge. The nose has the richness of ripe plum and this fleshes out the palate. Under the richness there is fresher bilberry and bramble adding to the complexity and giving the finish brightness so bringing out the fragrances.  
*Drink 2018-2035* **DS 87-91**

## SAINT ÉMILION

As with Pomerol the escarpment next to the town of St. Emilion is the defining geographical area. The best wines are to be found on the plateau and slopes of this escarpment where the clay soil is to be found. Again as with Pomerol the grape variety is predominantly Merlot. As far as classification goes, St. Emilion works on a slightly different set of rules and the two main classifications of note are the Grand Cru Classé and the 1er Grand Cru Classé. However there is a panel that can change these classifications, so they are not set in stone.

**Ch. Cheval Blanc, 1er Grand Cru Classé (A)** 4,300 3,450 4,000-5,000  
 - 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 power of black fruits is balanced by the lovely freshness of red. The nose has red fruited fragrances backed up by bramble and black cherry. The richness of ripe fruit and rounded tannins is refreshed by raspberry giving brightness and a seamless flowing elegance.  
*Drink 2020-2050* **DS 95-100**

**Ch. Angéus, 1er Grand Cru Classé** 1,400 650 1,300-1,400  
 - Angelus is one of the largest properties in St Emilion with 58 ha of vines due west of the village. 50% Merlot, 48% Cabernet Franc and rich and complex. Promoted in the 1996 reclassification. The nose is predominately red fruit but behind there is blackberry, ripe, sweet lots of charm. The mid palate feels firmer; a structure that supports the rich fruit then fresher raspberry wins through towards the back giving the finish a racy sleekness.  
*Drink 2020-2040* **DS 93-96**

**Ch. Figeac, 1er Grand Cru Classé (B)** 650 495 625-675  
 - Its 40 hectares of vineyards (Cabernet Sauvignon 35%, Merlot 30%, Cabernet Franc 35%) lie on a deep, Médoc-like gravel topsoil ("Graves") over a flinty, iron-rich subsoil, and it is described as the most Medoc styled wine on Saint Emilion. Marches with Cheval Blanc and usually good value. There is an attractive racy freshness on the nose with a mix of bright red fruits. Bramble and black cherry take over at the start of the palate the mix of flavours giving real complexity. Towards the back the ripeness of the fruit and the rounded tannins give it a fleshy richness.  
*Drink 2020-2050* **DS 91-95**

**Ch. Canon, 1er Grand Cru Classé (B)** 495 435 475-525  
 - Like Rauzan-Ségla, Canon is also owned by Chanel. Located in the centre of the St.Emilion appellation, to the south-west of St-Emilion town, Canon has 18 hectares of vineyards split between the limestone plateau and the clay/loam côtes. They are planted with 55% Merlot and 45% Cabernet Franc. Although the nose is fleshy and rich there is freshness behind that lifts the flavours. On the palate black fruits, bramble vie with redcurrant and raspberry for dominance, the sweetness of the bramble coming through on the back palate.  
*Drink 2020-2040* **DS 90-94**

**Ch. Canon-la-Gaffelière, Grand Cru Classé** 550 400 500-600  
 -The brightness of raspberry is very much in evidence on the nose. Fresh fruits show on the palate with towards the middle the richer, sweeter black asserting themselves giving flesh, richness on the back palate.  
*Drink 2020-2035* **DS 90-93**

**Ch. Troplong Mondot, 1er Grand Cru Classé** 840 470 850-1,000  
 - The fleshy richness of black fruits gives lots of power on the nose and weight of flavour on the palate. The fleshiness is helped by ripe rounded tannins but under all of this lushness there is bright red fruit acidity balancing and giving brightness on the finish.  
*Drink 2020-2040* **DS 89-94**

**Ch. Beau-Séjour-Bécot, 1er Grand Cru Classé** 420 310 375-450  
 - The nose has the richness of ripe fruit and this sweet power gives flesh on the palate. Bramble is there with behind red fruits, strawberry and mulberry. The back palate has depth and length of flavour.  
*Drink 2018-2030* **DS 88-92**

**Ch. Moulin St-Georges, Grand Cru** 280 200 275-310  
 - A 'junior' Ausone some say. As with de Fonbel, it is owned by the proprietor of Ausone, its 17 ha of vines lie on the southwest facing Pavie slope. As with Ausone, yields are kept low and the grapes are hand harvested. The freshness of the red fruits gives an attractive brightness to the nose with the ripeness of both tannins and fruit enriching the mid palate. Towards the back the freshness of raspberry balances the sweetness giving the finish an appealing freshness.  
*Drink 2015-2030* **DS 88-92**

## OTHER APPELLATIONS

**Ch. La Lagune, 3ème Cru Haut-Médoc** 270 280 260-300  
 - Vines were first planted at this beautiful château in 1724. Today it has 72 ha of vines and is regarded as one of the best properties in the appellation. Its wines are very good value. The nose is lovely with the fragrance of violets and wood smoke. Black fruits abound, the layers of flavour giving complexity, the ripeness of the tannins ensuring that the mid palate is lush. There is enough structure and bilberry freshness to support the fruit and the depth of flavour enriches the finish.  
*Drink 2020-2040* **DS 90-93**

**Ch. Cantemerle, 5ème Cru Haut-Médoc** 160 170 170-200  
 - Set amongst the woods, it 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. Blackcurrant and black cherry gives richness on the nose and a nice depth of flavour on the palate. Bright bilberry is there behind giving the finish a fresher lighter feel.  
*Drink 2018-2030* **DS 88-91**

**Ch. Potensac, Cru Bourgeois Médoc** 130 135 130-150  
 - Potensac is a large property, consisting of 50 hectares of vineyards which are planted on soils rich in alluvial gravel and red clay. The vines (60% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc) have a high average age of around 35 years. A wine that consistently punches above its weight. Sweet upfront black fruits give some weight to both nose and palate refreshed by the fresher bilberry and black cherry that appear at the back. The tannins are well handled give support but not aggression.  
*Drink 2016-2040* **DS 88-92**

**Ch. Chasse Spleen, Moulis-en-Médoc** 150 165 175-200  
 - There are a lot of concentrated flavours with rich cassis backed by firmer fresher sloe and bilberry. The rounded tannins add suppleness and the ripeness of the fruit gives flesh on the mid palate and richness at the back.  
*Drink 2020-2040* **DS 89-92**

**Ch. Belgrave 5ème Cru Haut-Médoc** 130 140 130-150  
 - The nose is packed out with ripe black fruits first blackcurrant then sloe slightly lightened by bilberry. Ripe feeling tannins help the chocolate richness and although oak shows it adds spice rather than dominating.  
*Drink 2020-2040* **DS 89-92**

**Ch. Citran, Cru Bourgeois Haut-Médoc** 85 105 100-120  
 - Blackberry jam on the nose is enriched by red plum. There is some red cherry in evidence giving freshness and the tannins although firm and structured are not aggressive allowing the fleshiness to fill out the finish.  
*Drink 2018-2030* **DS 88-92**

**Ch. La Dauphine, Fronsac** 95 90 85-110  
 - There is a mass of fruit on both nose and palate. Black fruits are in the ascendancy but under all of the richness there is the freshness of raspberry and red cherry. The black fruit richness packs out the finish.  
*Drink 2017-2040* **DS 87-91**

**Ch. de Fargues** 680 745 700-850  
 - The succulence of ripe apricots is enhanced by caramelized orange peel, richness and power. The succulent lushness has freshness behind it a touch of grapefruit and lime with the spiciness of noble rot underpinning. The back palate is sensuously rich.  
*Drink 2020-2045* **DS 92-96**

**Ch. Coutet, 1er Cru** 300 335 300-350  
 - The richness of candied orange and lemon peel are backed by ripe apricot and peach fleshing out the nose and enriching the palate. The spiciness of Noble Rot is in evidence and the freshness of apple and lime lifts the flavours balancing the lushness. The fruit lingers on the back palate.  
*Drink 2020-2040* **DS 91-96**

**Ch. Suduiraut, 1er Cru** 400 415 400-450  
 - The nose is fleshly rich full of lemon and orange peel back by peach and pear. The candied peel gives a lovely richness on the palate, the nutty edge of Noble Rot adding complexity and the freshness of citrus and apple lifts the flavours balancing the sweetness.  
*Drink 2020-2050* **DS 91-95**

**Ch. Guiraud, 1er Cru** 380 290 350-450  
 - The nose is fleshed out by a mix of ripe fruits with apricot and peach very much to the fore. Citrus peel adds freshness and helps to give complexity. The lush ripe fruit enriches the palate but there is fresh apple backed by lime that lifts the fruit. The finish though is lovely and succulent.  
*Drink 2020-2050* **DS 91-95**

**Ch. Doisy-Védrières, 2ème Cru** 275 210 225-300  
 - It is all upfront both nose and palate packed with richness of fruit. Apricot tends to dominate with behind fleshy white peach and pear. Under the richness is lime freshness that lifts and lengthens the flavours.  
*Drink 2020-2040* **DS 90-94**

## SAUTERNES AND BARSAC

Arguably the region where the world's finest sweet wines are made. In 2009, Sauternes and Barsac have produced some lovely wines with concentrated flavours yet balance. It is a vintage when skill and daily patrolling the vineyard was essential as the heat could very speedily turn fully ripe rotten berries to "confit" or crystallized one – the optimal stage. The pickers had to move like sprinters to pick not only the fully rotten ones but also the golden ones in order to avoid musts that were too rich. Nature, though, in most vineyards was kind and not every block reached the same stage at the same time.

*NOTE: The two initial prices in this section are the 2005 release price and the 2007 release price. 2007, like 2009, was an exceptional vintage for sweet wines.*

**Ch. d'Yquem, 1er Cru** 3,600 3,900 3,000-4,250  
 - The nose has that lovely mix of fragrance and richness. Caramelized orange peel is fleshed out by apricot given a lighter more elegant feel by white peach and tropical fruits. There is underlying power yet freshness, rich fruit yet raciness, seemingly the perfect marriage. It is one of the most complex young samples that that I have ever tasted in 49 years.  
*Drink 2018-2055* **DS 96-100**

**Ch. Climens, 1er Cru** 660 875 700-900  
 - As usual we tasted from cask, 14 in total, mostly from different days and different times of the day. The last two barrels were possible blends and both were very special. There is a charming fragrance about the year with the richness of apricot and orange peel beautifully balanced by the slightly fresher fragrant mix of tropical fruits. There is real pleasure in store.  
*Drink 2020-2055* **DS 95-99**

**Ch. Rieussec, 1er Cru** 320 480 450-550  
 - The nose is fleshed out by ripe fruit, apricots, pears and fleshy yellow peaches. The lushness is balanced by lime and lemon freshness that gives a more elegant, racy feel on the mid palate and helps to bring out the Noble Rot spice that lurks towards the back.  
*Drink 2022-2060* **DS 93-97**

We do advocate that those who choose to invest in wine should pick the top wines from the top vintages. Maybe a statement of the obvious, but if one throws ones investment net too wide, the returns diminish as the rental cost proportionately rises. As we have already stated, the 2009 Vintage is a top vintage. Ideally, all those looking to invest will be looking to buy First Growths, the wines which have historically provided the best returns. But First Growths are not a-plenty, and wine merchants are inclined to allocate them to customers who buy year in year out. But there is a broader universe for those looking to take advantage of the 2009's. In the table below we have laid out the return for a number of wines from the last three top vintages. As you can see, the top of the second tier has actually performed in line, or a little better, than some of the First Growths.

This table needs a little explanation. The prices used are market prices. If one wanted to sell a 2005 Lafite Rothschild, one wouldn't actually bank a return of 139%. The merchant who acted on your behalf would need to make a margin (commission) and so the net gain would be 10-15% below the gross figure. These figures also don't take into account the cost of storage. In rough terms, a wine which has been stored from the 1996 vintage will have incurred rental costs of approximately £100. For the Lafite 1996 this equates to only 2% of the current value, while for a wine such as Pontet Canet 1996 it represents a more material 17% of the market value. Apply this to the return, and actually the return for the Pontet Canet falls to 185%. Not a bad number, but significantly below the published figure below. The reason for pointing this out is simple. The higher the £-value of a case, the less impact the annual rental will have on the return.

This said, for those who might be struggling to get an allocation in the Firsts, fear not. Spread your wings a little further as there remain plenty of opportunities.

Wine	1996	2000	2005
Ch. Lafite-Rothschild	746%	749%	139%
Ch. Latour	502%	375%	94%
Ch. Margaux	329%	425%	78%
Ch. Haut Brion	266%	210%	80%
Ch. Mouton-Rothschild	221%	246%	52%
Ch. Palmer	285%	151%	80%
Ch. Lynch Bages	270%	289%	80%
Ch. Pontet Canet	239%	136%	68%
Ch. Cheval Blanc	224%	157%	51%
Ch. Pichon Baron	181%	163%	25%
Ch. Angélu	148%	107%	61%
Ch. Mission Haut Brion	138%	477%	162%
Ch. Montrose	133%	230%	35%
Ch. Ducru Beaucaillou	133%	85%	39%
Ch. Cos d'Estournel	124%	64%	38%
Ch. Léoville Lascases	122%	202%	35%
Ch. Pichon Lalande	116%	159%	1%
Ch. Léoville Barton	97%	249%	62%
Ch. L'Evangile	55%	48%	96%

Prices are calculated in £, as at 26th February 2010

**Payment:** Payment must be made on receipt of invoice. Payment can be made by cheque (payable to Edward Parker Wines) or by BACS. Our banking details are as follows:

Barclays Bank  
Sort Code 20-30-81  
Account 80159611

Please note that due to allocation issues, **if payment has not been received within 7 days of an order** being confirmed, it will be regarded as void and the stock will be allocated elsewhere.

**Prices:** Prices for our Bordeaux En Primeur 2009 Offer are quoted In Bond lying in London City Bond.

**Storage & Delivery:** Wines will be shipped during 2012. They will be automatically transferred In Bond into a private named account at Hestia Wines Limited unless you stipulate other instructions at the time of order.

Customers who elect to have their wine delivered out of bond will be required to pay duty and VAT at the prevailing rate on release (currently £20.25 ex-VAT per case of 12 at 17½%) plus delivery at cost. Customers wishing to transfer their wines to another bonded account will have delivery charged at cost.

Hestia Wines Limited is an independent wine storage business operated by Edward Parker Wines at London City Bond's Vinotherapie facility. From 1st January 2010 rental per case of 12 bottles is £8.95 ex-VAT. There is an initial landing charge of £0.95 ex-VAT per case. Delivery out of Hestia Wines is charged at cost.

**Availability:** Allocations will be confirmed subject to demand.

**Quantities:** Wines are all offered in cases of 12 bottles of 75cl. Case of magnums and double magnums are available on request at the time of order.

**Insurance & Ownership:** We remain responsible for the insurance of the wine while it is in any of our facilities. Customers are responsible for their own insurance once the wine has been delivered. Ownership of the wines will pass on settlement of all outstanding charges.

**Order Cancellation:** Orders for the Bordeaux 2009 En Primeur Offer can be cancelled within 7 working days of placing the order. A full refund of the purchase price will be given on formal receipt of notification of cancellation. Due to the nature of En Primeur, we regret sales cannot be cancelled after 7 working days.

**E & OE**

## BUYING EN PRIMEUR

All wines are offered In Bond. Wines will not be shipped to the UK until 2012. At this stage you can take delivery of your wines. Duty and VAT (currently £20.25/case of 12 and 17½ %) and delivery will be charged. Alternatively, we are able to store your wines in our sister company Hestia Wines Limited at £8.95/case per annum ex-VAT. Please let us know at the time of ordering whether you would like to use our bonded storage.

## SCORING

All the wines we offer have been tasted by the whole team (at least once, and up to four times). Those of Derek Smedley MW, our wine consultant, are the same as the International Wine Challenge, of which Derek is one of the Co-Chairmen. As a rule, we do not offer wines which score under 85 points.

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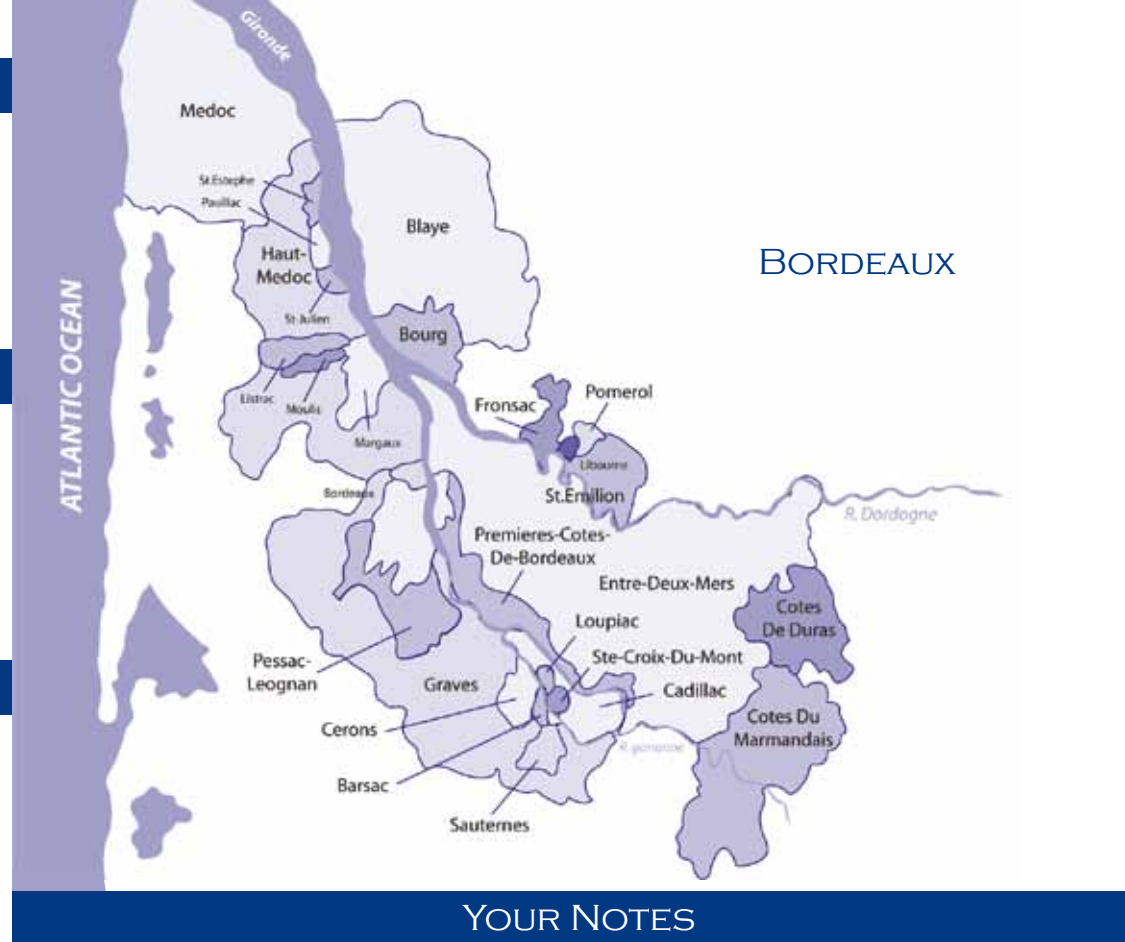
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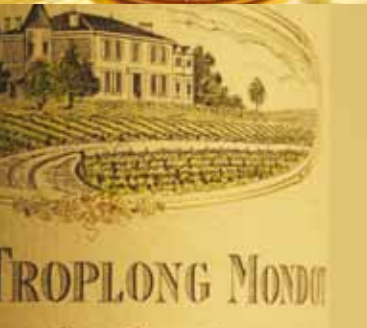
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