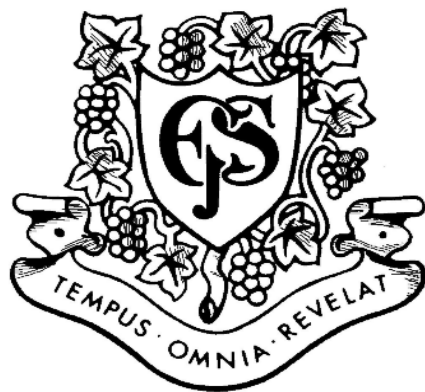


# 2006 Bordeaux



After the excitement of the 2005 vintage, it was to be expected that the trade in general would have been quite happy for 2006 to be a poor one. This, however, is not the case. Had 2006 followed a year or two of mediocre vintages it would have been welcomed as an outstanding wine. Although a small number of Chateaux have made wines that are possibly superior to their 2005, this cannot be claimed as a general situation. 2006 is a more classic year without the deep concentration of 2005.

Our wines at Langoa and Leoville Barton are beautifully structured with attractive balance of alcohol and acidity, and plenty of ripe tannins which are perfectly gentle on the palate. A lot has been said about 'excessive rain' but this is a misleading exaggeration. The flowering took place in June in good conditions. This was followed by an exceptionally hot month of July which greatly helped the maturity of the grapes. August was cooler but on the whole dry. September was warm again with some rain in the middle of the month but this only lasted for a few days and we were able to start picking on 20th September in excellent conditions which lasted until the end of our harvest on 30th September. Some heavy rain fell during the first week of October, so we were fortunate to have finished our harvest before the rain. The trend recently has been to pick as late as possible but while we certainly agree that ripe fruit produces the best wine, we feel that waiting too long can result in grapes that have lost their vitality. Many visitors tasting our wines in April used the adjective 'fresh' and we take this as a compliment.

As usual it is difficult to decide on a reasonable price. A number of proprietors are reluctant to make any serious reductions on 2005 prices. On the other hand our customers express the wish for prices to return to 2004 levels. We are therefore proposing a compromise, about half way between 2004 and 2005, considering that 2006 is not equal in quality to 2005 but definitely superior to 2004 and there is considerably less of it. We hope that you will find this an acceptable solution.

Lilian Barton Sartorius

**Key: R.P. = Robert Parker, J.R. = Jancis Robinson, J.S. = James Suckling.**

- 1. Château Tour St Bonnet, Médoc** **£54.00**  
Good juicy fruit on the bouquet. Smooth tannins and loads of red fruit on the palate. Will be delicious and last well. Also available in magnums. Drink 2009-2015.
- 2. Château Marjose, Bordeaux** **£61.80**  
Superb price/quality ratio. Pierre Lurton's home property (he looks after Cheval Blanc and D'Yquem). Medium bodied - fine and enticing. Drink 2009-2014.
- 3. Château Montaignillon, Montagne St Emilion** **£63.60**  
In 2005 this Château was our best seller, based on price and quality, it was unsurprising. A healthy harvest and new sorting tables helped sort the good grapes more efficiently. 70% Merlot, 13% Cabernet Franc, 17% Cabernet Sauvignon - high proportion of old vines. Will need a little time to reveal its full richness. Drink 2010-2016.
- 4. Château Cissac, Cru Bourgeois Haut Médoc** **£69.00**  
Almost opaque. Ripe blackcurrants and dark cherries on the nose. Pure with a lot of cassis fruit. Quite refined and great value. So good that we are offering Cissac for the first time in many years. Drink 2011-2018.
- 5. Château Puygueraud, Côtes de Francs** **£70.32**  
Almost at the level of 2005 and again good value. Clean fruit - a wine of good potential. Drink 2009-2015.
- 6. Château de Malleret, Cru Bourgeois Supérieur Haut Médoc** **£73.20**  
A property where the quality has been rising for the last few years. Good deep colour. An appealing bouquet. Medium bodied for drinking 2010-2015.
- 7. Sarget de Gruaud Larose, St Julien** **£105.60**  
Dark purpley red. Pure blackcurrant on the nose. Powerful but elegant. As a second wine will mature sooner than its big brother Gruaud, but still needs time. Drink 2011-2018.
- 8. Connetable Talbot, St Julien** **£105.60**  
An almost identical tasting note to the Sarget. Seemed a touch softer. Drink 2011-2018.
- 9. Château de Sales, Pomerol** **£114.00**  
As a generalisation Pomerol came out well in 2006. Perfumed bouquet. Rounded, succulent fruitiness. Drink 2011-2016.
- 10. Les Fiefs de Lagrange, St Julien** **£112.80**  
62% Cabernet Sauvignon in the blend. Densely coloured. Enticing blackcurrants and vanilla oak. Full bodied with ripe tannins. Concentrated and long on the palate. Another winner from this famous estate. Drink 2012-2018..
- 11. Les Hauts de Pontet, Pauillac** **£132.60**  
Pontet Canet is one of the stars of the vintage and we much liked their second wine. Full bodied with quite a long finish. Drink 2010-2020.

<b>12. Château d'Angludet, Cru Bourgeois Margaux</b>	<b>£138.00</b>
70% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot. Blackcurrant fruit on the nose and palate. More elegant and Margaux like nowadays. Drink 2011-2018.	
<b>13. Château Meyney, Cru Bourgeois Exceptionnel St Estèphe</b>	<b>£144.00</b>
Fine youthful colour. Red and black berry fruit on the bouquet. Enticing, savoury flavours. Medium bodied with some tannins. Very close to 2005. Drink 2011-2020.	
<b>14. Château Cantermerle, 5ème Cru Classé Macau</b>	<b>£145.20</b>
Dark, purple plum colour. Ripe, blackcurranty bouquet. Firm, velvety fruitiness with well balanced and integrated tannins. Always very reliable. Highest rating since the 1989 by the American Robert Parker. Drink 2010-2020.	<b>RP 90-92</b> <b>JR 15.5</b>
<b>15. Château Phelan Segur, Cru Bourgeois Exceptionnel St Estèphe</b>	<b>£173.40</b>
Black, purple red. Fresh but restrained nose at the moment. Very good example of St Estèphe. Spicy tannins means a tough youth. Give it time!! Drink 2010-2020.	
<b>16. Château La Pointe, Pomerol</b>	<b>£173.40</b>
A very successful property in the 2006 vintage. Fresh berry and currant fruit with light toasty oak. Full bodied with a long and satisfying finish. Tannins are soft. Drink 2011-2018.	
<b>17. Château Gloria, St Julien</b>	<b>£173.40</b>
Gloria has been increasingly successful over the last few years and this vintage must be the best yet. Purpley, deep colour. Cedarwood and spices on the nose. Rich with pure fruit and a long aftertaste. Great value. Drink 2009-2021.	<b>R.P. 89-91</b> <b>J.R. 16</b> <b>J.S. 89</b>
<b>18. Château Haut Bages Libéral, 5ème Cru Classé Pauillac</b>	<b>£180.00</b>
80% Cabernet Sauvignon, 20% Merlot. Dense colour. Lovely blackcurranty nose. Full bodied, spicy with hints of licorice, moderate tannins. Long finish. Drink 2012-2020.	<b>R.P. 89-91</b> <b>J.R. 17</b> <b>J.S. 92-94</b>
<b>19. Château du Tertre, 5ème Cru Classé Margaux</b>	<b>£186.00</b>
Crimson colour. Concentrated nose. Ripe fruit on the palate. Blueberries and cherries, silky, attractive and juicy. Right back on form! Drink 2011-2020.	<b>J.R. 17</b>
<b>20. Château Lafon-Rochet, 4ème Cru Classé St Estèphe</b>	<b>£186.00</b>
Dark crimson. Good weight and structure in this wine. Deep and rich, appears to have great potential. A very small production, even less than 2005. Drink 2010-2020.	<b>J.R. 16.5</b> <b>R.P. 89-90</b>
<b>21. Les Pagodes de Cos, St Estèphe</b>	<b>£192.00</b>
45% of the total production at Cos made it into the first wine but the majority of the Merlot was used in this, the second wine. Darkly coloured. Gamey and concentrated. Drink 2011-2018.	
<b>22. Château Talbot, 4ème Cru Classé St Julien</b>	<b>£228.00</b>
Dark purple, dense. Tobacco on the nose. Sweetness and Cassis. Fresh with balanced acidity and good solid tannins. Drink 2012-2025.	<b>J.R. 18</b> <b>R.P. 90-2</b> <b>J.S. 92-94</b>
<b>23. Alter Ego de Château Palmer, Margaux</b>	<b>£230.04</b>
Formerly known as Reserve du Général, the name was changed in 1998. A fine example of the Margaux Appellation - fresh but with real elegance and style. Made for younger drinking. Drink 2010-2018	
<b>24. Château Kirwan, 3ème Cru Classé Margaux</b>	<b>£231.00</b>
Now under the control of Monsieru Default, previously technical director at Château Palmer. We are sure he will raise the quality even further. Fresh black cherries and currants. Juicy, ripe fruit with good depth of flavour. Drink 2013-2023.	
<b>25. Domaine de Chevalier, Pessac-Léognan</b>	<b>£240.00</b>
Sweetness and oakiness on the nose. Fresh and pure curranty fruit, full strong and great long after taste. Needs time to reveal its potential. Drink 2010-2025.	<b>J.R. 17+</b> <b>R.P. 90-92</b> <b>J.S. 89-91</b>
<b>26. Château Giscours, 3ème Cru Classé Margaux</b>	<b>£270.00</b>
Along with du Tertre, the new Dutch owner is making great strides. Blackberries and tobacco on the nose. Correct but very backward now. Drink 2014-25.	<b>R.P. 89-91</b> <b>J.R. 16</b> <b>J.S. 89-91</b>
<b>27. Château Sainte Pierre, 4ème Cru Classé St Julien</b>	<b>£272.40</b>
A wine that we have not purchased often but the 2006 is really star quality. Sweet blackfruits on the nose. Full with great ripe fruit - very long and serious. Drink 2012-2025.	<b>J.R. 16+</b> <b>R.P. 92-94</b> <b>J.S. 89-91</b>
<b>28. Château Gruaud Larose, 2ème Cru Classé St Julien</b>	<b>£275.00</b>
Deep and dense. Sweet fruit with dark chocolate on the nose. The palate gives a rounded mouthful, good weight and balance. Long finish. Drink 2012-2024.	<b>J.R. 18</b> <b>J.S. 89-91</b>
<b>29. Château Langoa Barton, 3ème Cru Classé St Julien</b>	<b>£300.00</b>
50% Merlot, 40% Cabernet Sauvignon and 1% Cabernet Franc. Really dark with black cherries, licorice and vanilla from the oak. The palate backs up the bouquet and is rich and impressive. Drink 2013-2025.	<b>R.P. 90-92</b> <b>J.R. 17.5</b> <b>J.S. 89-91</b>
<b>30. Château Grand Puy Lacoste, 5ème Cru Classé Pauillac</b>	<b>£312.00</b>
An extremely reliable property that seldom fails to impress. Minerals and toasty oak. Smooth, refined and purity of fruit. Classic, balanced Claret. Drink 2014-2025.	<b>R.P. 90-92</b> <b>J.R. 18</b> <b>J.S. 89-91</b>

- 31. Château Leoville Barton, 2ème Cru Classé St Julien** £396.00  
 70% Cabernet Sauvignon, 24% Merlot, 6% Cabernet Franc. Dense, purple colour. J.R. 18  
 Hints of sloes on the nose. The palate shows a lovely balanced wine with great length R.P. 92-94  
 Obviously will need time so have patience. Drink 2016-2030. J.S. 92-94
- 32. Château Pontet Canet, 5ème Cru Classé Pauillac** £402.00  
 Densely coloured. Rich and spicy fruit on the nose, hints of chocolate. Blackberries R.P. 93-95  
 and cassis. Minerally palate with a fleshy sweetness on the palate. One of the stars J.R. 16  
 of the vintage. Drink 2016-2035. J.S. 92-94
- 33. Carrudes de Lafite, Pauillac** £408.00  
 The second wine of Château Lafite and a very good price quality ratio. A high J.R. 16.5  
 proportion of Merlot gives a damson/cherry bouquet. Hints of spices and pepper  
 warming finish. Drink 2012-2025.

## WHITES

- 34. Les Carmes de Rieussec, Sauternes** £117.12  
 Lovely golden colour. Honey and botrytis on the nose. Rich with butterscotch and 1/2's £61.56  
 brown sugar - the acidity balances the flavours superbly. Long and very intense.  
 Drink 2008-2014.
- 35. Château de Malle, 2ème Cru Sauternes** 1/2's £114.60  
 A wine we really like - better than its classification. Fresh sweetness without being  
 cloying. Will be delicious. Drink 2009-2015.
- 36. Château Suduiraut, 1er Grand Cru Classé Sauternes** £345.84  
 Cream and tangerines on the bouquet. Full and rich - great depth and balance. Spicy  
 finish. Will be elegantly sweet. Drink 2012-2024.

Shipping and insurance at approximately £3.50 per case will be charged when the wine is shipped, together with VAT on the original cost of the wine and the charges. Duty will be charged at the prevailing rate. Prices quoted are subject to any significant changes in exchange rate.