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WINE News

At K&L we love to turn wine myths on their heads, especially the ones that say Bordeaux is expensive. This month's issue is packed with affordable Bordeaux—from current releases to futures to old & rare gems.



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The Best Value Wine Region in the World

By Clyde Beffa Jr.

What's the biggest myth in the fine wine business? That Bordeaux means expensive.

Sure, if you limit the discussion to the 20 or so elite Bordeaux properties, then you are correct. But what about the other 5,000 properties in Bordeaux? To prove my point, I have picked eight great Bordeaux values currently in stock, more than half from the exceptional 2009 and 2010 vintages, and only one of them costs more than \$35 a bottle.

2009 Plaisance "Cuvée Alix" Bordeaux

Supérieur (\$15.99) This Bernard Magrez wine is a great value. Exotic flavors of spice and toasty oak. Plenty of structure and grip on the palate. Decant one hour, and it evolves nicely. Great cellar candidate. You can't go wrong with 2009 Bordeaux.

2010 Lamothe-Bergeron, Haut-Médoc

(\$19.99) 91 points *Wine Enthusiast*: "Dark in color, this is a concentrated wine that's very firm in structure, with dense tannins. It's powered by ripe, mature black fruits as well as acids that cut through the dry texture. This needs several years of aging."

2010 Gressier Grand Poujeaux, Moulis

(\$24.99) 92 points RP: "A spectacular wine made by the owners of nearby and better-known Château Chasse-Spleen, this is a seriously endowed, dense, full-bodied wine. Oodles of black fruits, licorice, truffle and new saddle leather are present as well as some toasty oak. Full-bodied, deep, pure and exceptionally long in the mouth, this is a major overachiever that should drink nicely for 10-15+ years."

2009 Capbern Gasqueton, St-Estèphe

(\$24.99) Do not miss this great value! My good friend Kevin Curran turned me onto this wine five years ago. Calon-Ségur owns this property and produces this wine with the same level of attention to detail as their flagship. This is evident in the quality of the product. Still it flies under the radar and is a superb value from the '09 vintage.

2009 Cap de Faugeres, Côtes de Castillon

(\$24.99) 91 points JS: "This is pretty, earthy and spicy, with blueberry and blackberry character. Full body, with polished tannins and a lively finish."

2009 Clarke Rothschild, Lustrac (\$24.99)

From RP: "One of the better Clarkes ever made, this wine from the cool, backwater appellation of Lustrac displays serious density, an opaque ruby/purple color, and lots of earth, black currants and raspberries..."

2011 Cantemerle, Haut-Médoc (\$34.99)

One of our favorite properties in every vintage since 1995. 91 points RP: "An elegant, successful 2011, Cantemerle has produced a finesse-styled wine with a dense ruby/purple color as well as copious notes of flowers, mulberries, raspberries and blueberries..."

2010 Canon-La-Gaffelière, St-Emilion

(\$139.99) While comparatively expensive, it is very special and a value for the vintage. Totally delicious. 96 points and #2 on *Wine Spectator's* Top 100 Wines of 2013: "This takes the power of the vintage and puts it in its pocket for later, preferring instead to let mouthwatering briar, loganberry, mulberry and blackberry fruit strut its way forward, enlivened with roasted wood spice and supported by suavely but thoroughly embedded iron-tinged structure."

BORDEAUX *Always a Roller Coaster Ride*

My career as a Bordeaux specialist started out like a fairy tale. I first traveled to Bordeaux in 1990 to evaluate the 1989s *En Primeur* and to try the 1988s at a year old. Both vintages were very good. When the 1990 vintage turned out great as well, I was officially spoiled. We were rolling here at K&L, selling lots of Bordeaux and turning people on to new wines every day. And then came the frost of 1991 and the heavy rains of 1992. The 1993 and 1994 vintages were better, but still underripe. These difficult vintages made for some tough wines and Bordeaux sales were way down.

Now after 47 visits to Bordeaux I realize these up-and-down patterns are just the norm; in recent years we have experienced spectacular vintages like 2009 and 2010, followed by rough weather in 2011, 2012 and 2013. In the great vintages prices go way up, because great weather is very rare and the resulting wines are met with celebration and acclaim. Prices drop in lesser vintages. But truth be told: viticultural and technological advances have helped the Bordelais make far better wine than they ever have in the most recent tough vintages.

And that is why Bordeaux is still king of wine regions. It continues to make more fine wine than any other region in the world, and the world watches Bordeaux passionately. Because of this, there is always plenty of intrigue, controversy and drama surrounding Bordeaux's wines. But we here at K&L have learned to ignore most of it, to put our heads down, hold on tight and do the work like we always have. We know the quality of the wines, and that is what truly matters.

Because Bordeaux makes so much fine wine there is no shortage of it here at K&L; we have a selection that will please every palate and pocketbook. Below are some of my favorites. Please contact me any time with questions about Bordeaux at x2723 or by email at Ralph@KLWines.com.

2011 Cantemerle, Haut-Médoc (\$34.99) Cantemerle is my favorite estate in Bordeaux because they make great, ageable, classified wine at an affordable price. Both **2009 (\$44.99)** and **2010 (PA \$47.99)** are flat out great wines, while 2011 is a top wine for the vintage but tight now. We just bought some delicious **1985 (\$99.99)** that is sublime and lively, as well as the delicious **1986 (\$99.99)** You can never go wrong here!

2011 Joanin Bécot, Côtes de Castillon (\$19.99) This is an amazing wine for the vintage. The opposite of Cantemerle stylistically. It is a super-flashy and ripe Merlot for drinking now. This blew everyone at the Redwood City tasting bar recently.

From the classically structured 2010 vintage I urge you to cellar some of the **2010 Clos du Marquis, St-Julien (\$69.99)** from the Léoville-Las Cases property. It is made from 73% Cabernet and is full of strong, spicy raspberry fruit. Put it away for 10-20 years. You won't

need to wait quite as long for the stunning **2010 Canon-La-Gaffelière, St-Emilion (\$139.99)**, just between three and seven years. It's sweet, with silky black cherry fruit. Strong, but elegant. Very impressive!

For me, 2009 is the best-tasting young vintage of my career. The 2005 vintage is right there quality-wise, but the 2009s are delicious, from the Petit Châteaux up to the First Growths. Check out these values from this exceptional vintage:

From the Northern Médoc comes the amazing **2009 Maison Blanche, Médoc (\$14.99)**. Made of 85% Merlot, it has deep, ripe, glossy fruit with a touch of earth and chocolate. Incredible for the price! The **2009 Malescasse, Haut-Médoc (\$19.99)** is from Lamarque, just north of Margaux, and it is dead-on Margaux in style! Bright, elegant blue fruits float across the palate without a hint of heaviness. The **2009 L'Avocat, Graves (\$17.99)** is textbook Graves from the commune of Cerons, made from 50%

Cabernet Sauvignon, 40% Merlot and 10% Cab Franc. This deeply flavored, bold wine is just starting to show its stuff, with a touch of earth and rich fruit. The **2009 Gigault "Cuvée Viva," Premières Côtes de Bordeaux (\$19.99)** comes from the Right Bank commune of Blaye, and it has been a superstar producer for well over a decade. Bright, zesty and firm in style, we love this Merlot, which is made by Christophe Rebol Salze and the famous consultant Stephane Derenoncourt. The **2009 Thénac Rouge, Bergerac (Inquire)** from a small village just an hour and a half from Bordeaux, blows away every Bergerac I have ever tasted! A very dark wine, loaded with rich, ripe fruit, it has lovely texture. Made by Denis Durantou of Château L'Église-Clinet in Pomerol. One of my customers summarized my perspective on this property best. He said, "The Thénac Rouge could hold its own against wines several times its price. I would be pleased to share it with friends at any dinner party."

I purchased the **2009 La Lagune, Haut-Médoc (\$69.99)** three years ago, and it's beautiful! Sweet Bing cherry fruit and some spice box aromas frame this silky, elegant and perfectly balanced wine. The **2009 Pauillac de Latour, Pauillac (\$99.99)** is the third wine of Latour. It is also just gorgeous. Made entirely from Latour grapes, and it is 1/15th the price of the first wine!

While most of the above wines are for aging, these two perfectly aged wines are ready to pop right now: the **1995 Calon-Ségur, St-Estèphe (\$149.99)** is one of the best wines from this great vintage; the **1994 Gruaud Larose, St-Julien (\$79.99)** is a good wine that is still fresh. Expressive herbal aromas, marked by hints of leather and earth, lead to warm, developed, old vine fruit on the palate. A very classy wine!

Cheers and Go Giants!

—Ralph Sands



VALUES *Affordable Bordeaux*

You know how, during the holidays, no one ever wants to sit next to Grandpa Joe? Not because he doesn't tell great stories. He does. But because everyone in the family has already heard every single one of them. Many times. Most days, I feel like Grandpa Joe. I find myself repeating the same stories over and over again, trying to sell our customers on the virtues of Bordeaux. One story I call my, "Hey, in spite of what you may have heard, the wines of Bordeaux really *are* affordable for everyday drinking" pitch. (I know. Not very pithy, I admit. It's just a working title...) My audience is usually either a younger customer who has never bought a bottle of Bordeaux, but vaguely remembers his dad telling him about a bottle of Pétrus that cost thousands of dollars, or an older customer who used to drink Bordeaux all the time but hasn't bought a bottle since the mid-'90s "when they just got too damned expensive." So, at the risk of having to sit by myself at the next company dinner, here goes:

Yes, some Bordeaux is really expensive. Shockingly so. But this is true of, at most, a few dozen properties in a region where there are literally thousands more making great wines at affordable prices. And remember, too, some vintages are less expensive than others, sometimes significantly less. Moreover, because of the way the négociant system operates, there is a decent supply of older Bordeaux just waiting for the right customer.

Okay, okay, I hear you saying, I am sold. But how do I separate the ore from the dross, the wheat from the chaff, those tiny little pieces of walnut from the Rocky Road ice cream? Herewith then, my top picks from the most recent container to arrive on our shores.

Almost two years ago I noted that the **2009 Le Bonnat, Graves (\$16.99)** was "a textbook example of all that is best about the extraordinary 2009 vintage." Today it is a near perfect marriage of fruit and oak. Lightly floral, with hints of violets. Dark fruit, sweet and ripe. Loads of black cherry and plum. Silky smooth with fine tannins. Showing beautifully now. Should continue to improve over the next few years.



2009 Cap de Faugères, Côtes de Castillon (\$24.99) Under the same ownership as Château Faugères in St-Emilion. I also reviewed this wine two years ago at release, describing it as "opulent." Now: Soft and forward, with very sweet, almost candied red fruit: raspberry, strawberry, cherry. A big wine, unabashedly hedonistic, yet perfectly in balance.

2009 Le Jurat, St-Emilion (\$21.99) This new wine comes to us from an old friend, Philippe Dambrine of Château Cantemerle. Another solid effort from the amazing 2009 vintage. Like many Right Bank wines in 2009, this Merlot-dominated blend is big and ripe, with loads of red and black fruits. Again, though, the wine remains bright and fresh, with fine, almost silky tannins. Well balanced.

The 2010 vintage, as good as or better than 2009, offers more of everything—more ripeness, more acidity and more tannin. When these wines were first released I was afraid that those substantial tannins would render the wines undrinkable in the near term, but the additional ripeness and acidity seem to balance out the tannic influence. A classic vintage, where "classic" is written in bold type with capital letters.

2010 Haut Prieur "Vielles Vignes," Côtes de Bordeaux (\$12.99) There are two things that are unusual about this wine—the inclusion of 10% Malbec in the blend and a level of alcohol atypical for Bordeaux (15%). High alcohol was actually fairly common in many 2009 and 2010 wines from the Right Bank since Merlot got very ripe in both years. The wine retains a sense of balance, however, with a proportional amount of acidity and tannin.

2010 Lamothe-Bergeron, Haut-Médoc (\$19.99) The winemaking at this fine Haut-Médoc estate is overseen by Hubert Bouïard of Château Angelus. His signature style is evident in the generous dark fruit and spicy oak. A superb value in an exceptional vintage. Accessible now, although it will reward a few additional years in the cellar.

2010 Fourcas Hosten, Lustrac (\$19.99) Well-situated on clay and gravel soils in the heart of the Lustrac AOC, this historic château has been under new ownership since 2006. No expense was spared in the renovation and development of the property, and the quality of the wines reflects this. The blend is roughly equal proportions of Cabernet Sauvignon and Merlot, with a small percentage of Cabernet Franc. The 2010 bottling is a serious wine, though still very youthful. New oak and a suggestion of mint on the nose. Loads of ripe red and black fruits. Tannins are silky smooth but with real grip. Needs time.

2007 Fourcas Hosten, Lustrac (\$19.99) A very successful wine for the vintage. Surprising weight and ripeness with genuine sweetness of fruit. Slightly more floral with less overall weight. Medium- to full-bodied. Fine tannins. This wine is very approachable now and should continue to drink well over the next several years.

2007 Phélan-Ségur, St-Estèphe (\$39.99) Ably run by the Gardinier family since the mid-1980s, this historic Cru Bourgeois estate continues to make some of the best values in St-Estèphe. Hints of herbaceousness, though not excessive, mesh nicely with oak spice. Medium- to full-bodied, with smooth texture. Ripe red and black fruits like currant and cherry. A solid wine. Should make for pleasurable drinking in the near to medium term.

2006 Phélan-Ségur, St-Estèphe (\$49.99) This underrated vintage often gets overshadowed by the more famous vintages of the decade—2000, 2005, 2009 and 2010—but the 2006s are some of my favorite wines. The nose on this 2006 is perfumed and floral, with plenty of new wood that's just beginning to integrate. Richly textured, with sweet fruit and fine tannins, it needs a few more years in the cellar. Worth waiting for *and* a bargain.

—Jeff Garneau



Château Lanessan

LANESSAN *Explore, Discover and Enjoy!*

I'd like to think of the different vintages of Lanessan as you would a painter's palette, with an array of different and beautiful colors ready to be used by the artist or, in this case, us. Some wines are more delicate and subdued, while others are more intensely vibrant. From purple and deep blue, to garnet, to green, Lanessan has it all, and that's a good thing for us wine and food lovers. They are true to their vintages, their terroir and, dare I say, a bargain to be had.

History tells us that at the time of the official Bordeaux Classification of 1855, the owner of Lanessan thought it was a waste of time to send samples of his wines to be judged for what he viewed as, well, nonsense, since his wines were already recognized and very well reputed. And that is why they do not hold a more elevated rank in the Bordeaux Classification today (although they once held the now-defunct appellation of Cru Bourgeois Supérieur). There has been a lot of talk of somehow elevating their obviously great wines to a higher appellation. We shall see. In the meantime, we benefit by getting to enjoy their wines at great prices.

In 2009, Paz Espejo, who hails from Spain, replaced the retiring Hubert Bouteiller at the helm of operations. She introduced new techniques to the estate, from the vineyard to the chai. She has certainly imprinted the wines with a more vibrant and modern approach, distinguishing more recent vintages from those of the past.

1999 Lanessan, Haut-Médoc (\$19.99) This perfectly aged and ready-to-go Bordeaux has a lot to offer to those looking for that special bottle of claret for dinner. Its dark garnet color shows its development, but the fruit is still singing. This wine is indeed special. Old school, for sure. Tobacco, olives, with plenty of cassis, plum and cedar. The tannins, although clearly present, are perfectly knitted

with age. It still has plenty of life in it, which makes this one a great candidate for buying a case or two.

2001 Lanessan, Haut-Médoc (\$21.99) Showing a dark garnet color and a very elegant and spicy nose of sweet coffee, plums, with a touch of pepper and mushroom. Soft tannins and bright acidity; this is very much ready to drink. A perfect food pairing wine. It's a bargain for what it offers.

2003 Lanessan, Haut-Médoc (\$19.99) How did they make such a balanced and structured wine in such a hot vintage as 2003? I don't know, but once again Lanessan worked its magic. Deep, dark garnet color, with lots of coffee notes, along with smokiness, red currant, plums and a beautiful touch of vanilla. The tannins are soft, but make no mistake, this is no overripe 2003, this is a classic Bordeaux.

2004 Lanessan, Haut-Médoc (\$19.99) Dark garnet color. A developed nose of earth, undergrowth and pepper. The fruit is buried deep beneath umami, soy sauce and celery salt characteristics. The tannins are quite present, but with a little decanting it all comes together for a nice glass to drink with steak and mushrooms smothered with Bordelaise sauce.

2011 Lanessan, Haut-Médoc (\$16.99) Madmoiselle Espejo has arrived! New label and a whole new world. The 2011 is dark violet. The nose has plenty of fruit: dark currants, plums, blackberries, dark cherries and a slight touch of pepper. The vanilla oak notes are more apparent than in older vintages. It is soft and creamy in texture, although with some grip. Definitely a more sensuous experience.

—Jacques Moreira

Sauternes: The Golden Elixir

By Alex Pross

I miss the days when we would inevitably finish a great meal with either a fantastic bottle of vintage Port or a delicious Sauternes.

But in today's food culture there are no strict rules about pairings, or even when a wine is served, and that means Sauternes often gets overlooked. So you might be surprised to learn that Sauternes offers incredible value. You can drink wines from some of the best producers and from excellent vintages at very fair prices, and these wines always display admirable depth, power and complexity underneath their sweet armor.



Château Suduiraut

2001 Sauternes: One of the Greats

The 2001 vintage for Sauternes was universally applauded by critics, and those of us who have been lucky enough to taste these wines over the years can attest to their spectacular quality. It is very rare to have an opportunity to purchase wines 10+ years after a great vintage at such incredible prices, especially in 375s. All of these wines are being sold pre-arrival and are due to arrive by the end of September.

2001 Nairac, Sauternes (PA 375ml \$39.99) 95-100 points WS, 93 points Robert Parker's *Wine Advocate*.

2001 Coutet, Sauternes (PA 375ml \$42.99) 93 points WS, 93 points RP, 93 points ST.

2001 De Malle, Sauternes (PA 375ml \$44.99) 95 points WS, 93 RP.

2001 Doisy-Daëne, Sauternes (PA 375ml \$44.99) 94 points RP, 91 points WS, 91 points ST.

2001 Guiraud, Sauternes (PA 375ml \$49.99) 96 points WS, 95 points JS, 93 points RP, 93 points ST.

2001 La Tour Blanche, Sauternes (PA 375ml \$59.99) 97 points RP, 93 points WS, 92 points ST.

2001 Suduiraut, Sauternes (PA 375ml \$89.99) 98 points RP, 98 points WS, 95 points ST, 93 points JS.

Ridiculous Sauternes Deals!

Anyone who has been asking, "Where have all the great Bordeaux deals gone?" should take a long look at Sauternes. Besides having two of the greatest vintages ever available pre-arrival (2001 and 2013), we also have three incoming Sauternes that will blow you away!

2009 Nairac, Sauternes (\$39.99) 94 points WE, 92-95 points ST, 91 points JS, 91 points WS. 95 points RP: "This could be Nicolas Tari's finest Nairac to date. It has an impressive, intense bouquet with honey, white flowers, orange peel and a touch of toffee apple on the nose... It is very well-balanced with outstanding purity and tension: notes of honey, peach and a little spice. There is great length on the finish that lingers tantalizingly in the mouth. Superb."

2010 Raymond Lafon, Sauternes (PA \$39.99) 93 points RP, 90 points WE. A "poor man's" d'Yquem—this is loaded with rich, tropical fruit notes and dried apricot and pineapple flavors. Viscous and smooth, the finish just goes on and on, with notes of crème brûlée and toasted coconut. This is a hedonist's delight!

2010 Doisy-Daëne, Sauternes (\$49.99) 94 points WS, 93-96 points ST, 92 points RP, 91 points WE and 95 points JS: "Elegant nose with sweet white peach, strawberry and vanilla. Medium sweet on the palate with a lovely pure fruit and fine texture. This Barsac is super charming and well balanced. Very spicy on the finish showing wonderful botrytis intensity. Drink now or hold."

2013 Sauternes: Possibly the Best Vintage Since 2001

The 2013 vintage was great in Sauternes, with ideal weather conditions to induce botrytis. While I tasted several dozen Sauternes *En Primeur*, and had a hard time finding one I didn't like, a handful stood head and shoulders above the rest. Below are four of my favorites. All wines are pre-arrival and will arrive in fall 2016.

2013 Doisy-Daëne, Sauternes (PA 375ml \$24.99; 750ml \$49.99) 93-95 points RP, 93-96 points WS, 93-96 points AG, 92-94 points WE, 90-92 points ST. Stunning purity of fruit, great balance of power and acidity. This is an elegant offering that displays nice delineated fruit against a richly tapered backdrop. If you haven't discovered Doisy-Daëne, you owe it to yourself to check these guys out.

2013 Sigalas-Rabaud, Sauternes (PA 375ml \$24.99; 750ml \$49.99) 93-95 points WE, 92-94 points RP, 92-94 points ST, 90-93 points WS, 90-93 points AG. Delicate and elegant, with hints of fruit cocktail and dried pineapple. A weightless feel deceives the palate into thinking this wine is less powerful than it truly is. Amazingly bright and zesty, not cloying and heavy. A beauty!

2013 Lafaurie-Peyraguey, Sauternes (PA 375ml \$29.99; 750ml \$59.99) 94-97 points WS, 93-94 points JS, 92-94 points RP, 92-94 points WE, 90-92 points ST. Whereas the first two offerings are more on the elegant side, this is big, rich and unctuously textured with dried apricot, orange blossoms and hints of spice.

2013 Suduiraut, Sauternes (PA 375ml \$34.99; 750ml \$69.99) 94-96 points AG, 94-96 points WE, 93-95 points RP, 93-95 points ST, 92-95 points WS, 92-93 points JS. Another powerhouse. The 2013 Suduiraut displays bright notes of orange marmalade, honey, buttered nuts, lychee and apricots. One of the top producers in all of Sauternes every year, making wines to buy in practically every vintage.

—Alex Pross

2013 BORDEAUX *Seven to Buy Now*

The 2013s are charming wines that should drink well young. They are lower in alcohol (several wines were in the 12.5-13.5% range), and new oak is used more judiciously, making the wines somewhat reminiscent of clarets made in the '60s, '70s and '80s. Qualitatively, the wines do not compare with the 2009 or 2010 vintages, but the pricing is greatly reduced, and there are some wines worth considering. The seven below fall into the "can't miss" category.

2013 **Domaine de Chevalier Rouge, Pessac-Léognan (PA \$47.99)**

Alex Pross: Wow. Absolutely packed. Tons of ripe red fruit, great length and hints of spice. This wine is plush and reminiscent of the 2009 in some ways, though I'm not sure how they pulled this off. *** to ***½.

2013 Alter Ego by Château Palmer, Margaux (PA \$59.99) We love it! Alex Pross: Beautiful nose with lots of pretty berries, hints of spice and herbs. The palate displays gorgeous, elegant red berry fruit (cranberry, red currant and cherry) with a layered, plush finish. This wine is bright and lively and feels like a fine Margaux. ***½.

2013 Canon-La-Gaffelière, St-Emilion (PA \$59.99) Another of my favorites for 2013. So pure and elegant. Alex Pross: Von Neipperg is firing on all cylinders. This guy just knows how to maximize what nature gives him every year. Pretty wine with loads of pure berry, cranberry and red currant fruit. Good tension and verve. ***.

2013 Calon-Ségur, St-Estèphe (PA \$64.99) Alex Pross: Elegant red fruit aromas and a sweet palate entry. Intense boysenberry along with hints of menthol and spice; a bit closed. ***.

2013 Léoville-Barton, St-Julien (PA \$74.99) One of my favorite 2013s—big, but balanced and sweet. Trey Beffa: Lots of bittersweet cocoa and cola on the nose. Soft, lush texture. Lots of minerals and red currants. Pretty open for a Barton. Should be an early drinker. 90-92 points.

2013 Pontet-Canet, Pauillac (PA \$99.99) Spicy, boysenberry flavors. Less than half a normal harvest—a tough year for biodynamic producers, but Alfred Tesseron pulled it off. Trey Beffa: The wine does have fine freshness and acidity; a very interesting wine that should drink very well young. 91-93 points.

2013 Pichon-Lalande, Pauillac (PA \$99.99) Fantastic. A bit like their great 1986 (though slightly less concentrated). Not the usual feminine style this year. Alex Pross: 100% Cabernet Sauvignon for the first time ever. Hints of graphite, scorched earth and minerals, layers of complex fruit—dark and brooding. Notes of bitter chocolate, blackberry and black cherry as well as spice and pepper. ***½.

And don't miss two of my favorite values: the **2013 Angludet, Margaux (PA \$26.99)** and **Pedesclaux, Pauillac (PA \$31.99)**.

—Clyde Beffa Jr.

TOE TO TOE *Comparing Vintages*

Having multiple vintages of a wine in stock is a real treat. It allows drinkers to see how properties perform in different conditions, and taste how the wines from different properties age. Here are a few fun comparisons currently in stock.

1997 Potensac, Médoc (\$26.99) This best-seller from the folks at Léoville-Las Cases is at the height of drinkability and represents true value in today's Bordeaux market. It is plump and soft, with a silky edge to the cedar-scented black cherry fruit and a plush middle that invites another sip. A true Bordeaux lover's wine.

2009 Potensac, Médoc (\$29.99) There's more of a baked character and a higher degree of ripeness in the 2009 than the '97, but without giving up any of the qualities that make this such a classic claret vintage after vintage. This is rich but firm, with sweet cherries, earth, a touch of red licorice and hints of tobacco. With air this super bargain gets even sweeter and plumper.

2009 Cantemerle, Haut-Médoc (\$44.99) Consistency is the hallmark of Cantemerle, and their wines always drink well above their price point. The 2009 has elegance in spades, but with more gently baked fruit and a deeper



mid-palate of spiced plums and raspberries. This has wonderful depth and texture without seeming too heavy or tannic for tonight.

2006 Cantemerle, Haut-Médoc (\$44.99) Compared to the richer, broader 2009, this is classic, clean, elegant Cantemerle. The lively, earthy nose opens up to a fresh middle of crisp and crunchy red fruits, herb and spice. The finish is long, complex and energetic, and it adds to the overall impression of finesse and refreshment. Drinking beautifully right now but will cellar for years.

2009 Chantegrive, Graves (\$19.99) We love the wines of this property in most vintages, but having the 2009 and 2010 in stock at the same time allows us to showcase two of their best bottlings ever. The 2009 is smooth and rich with a touch of cocoa to accent the crunchy currant fruit, spice and hot gravel aromas. This has tons of Graves character in a easy-to-drink package.

2010 Chantegrive, Graves (\$19.99) This is a little darker and punchier than the 2009, with more brightness to the ripe fruit and more obvious sweet tannins. Here the earthy aromas take more of a back seat to the deeply fruited middle, and the minerally finish shows an interesting chalky note.

—Steve Bearden

2011 BORDEAUX *Don't Miss These Fine Values*

Big scores and relatively low prices don't usually go hand-in-hand, but these highly rated 2011 Bordeaux deliver on both accounts.

These bottles are definitely worth the cellar space.

2011 Clos Marsalette, Pessac-Léognan (PA \$29.99)

93 points RP: "The Graves face of the famous Comtes de Neipperg, the beautiful, deep plum/ruby-colored 2011 Clos Marsalette boasts exotic, rich, black cherry, incense, Asian spice, licorice, Christmas fruitcake and baking spice-like notes. There is not a hard edge to be found in this opulent, fleshy, complex, rich Pessac-Léognan. A big-time sleeper of the vintage, this medium-bodied, exuberant wine can be drunk over the next 10-15 years. Neipperg and his team hit a home run with Clos Marsalette in 2011."

2011 Domaine de Chevalier Rouge, Pessac-Léognan (PA \$54.99)

94 points RP: "A spectacular effort, especially for this challenging vintage, Olivier Bernard's 2011 Domaine de Chevalier boasts a dense ruby/purple color as well as a big, sweet bouquet of subtle charcoal, graphite, black currants and black cherries. Rich and full-bodied with a multilayered mouthfeel and a long, complex, stunning finish, this is a profound example of a 2011 from a great terroir. Consume it over the next 20 years."

2011 Clinet, Pomerol (PA \$89.99)

95 points RP: "Clinet has produced a blockbuster wine. It reveals a dense purple color as well as an abundance of black cherry, black currant and black-berry fruit intermixed with licorice, incense and a touch of camphor. Full-bodied, opulent and fleshy with a substantial finish, this showy, dramatic 2011 should drink well for 15-20 years. Brilliant!"

2011 Smith Haut Lafitte, Pessac-Léognan (PA \$89.99)

94 points RP. "The grand vin, the 2011 Smith-Haut-Lafitte is another great successes (and that's saying something after the remarkable duo of 2009 and 2010 as well as the brilliant 2008). This wine exhibits a dense purple color along with a big, sweet nose of crème de cassis, mulberries, licorice and subtle background oak. Full-bodied with silky tannins, nicely integrated acidity, wood and alcohol, a multilayered mouthfeel, and a finish that lasts 45 seconds, this brilliant wine should drink well for 15-20 years."



2011 Haut-Bailly, Pessac-Léognan (PA \$94.99) 94 points RP: "The saturated ruby/purple-hued 2011 Haut-Bailly exhibits a glorious, subtle, noble set of aromatics consisting of red and black currants, sweet cherries, graphite, truffles and a faint hint of wood spice. The wine hits the palate with the profound elegance and purity that have become so much a characteristic under Wilmers and Sanders. Still youthful, with good acidity and freshness, this brilliant, medium-bodied 2011 needs another 4-5 years..."

2011 Pontet Canet, Pauillac (PA \$109.99) 96 points and a Cellar Selection, *Wine Enthusiast*: "So smooth, this is a rich, grandiose wine. Although it is full of black currant fruits and spice flavors, the texture is most impressive. Dusty tannins are integrated with juicy fruits seamlessly. The purest fruit flavors are allied to linear tannins in a precise yet generous way. The wine is evolving beautifully, but do not drink before 2020."

2011 Calon-Ségur, St-Estèphe (PA \$69.99) 95 points and a Cellar Selection, *Wine Enthusiast*: "This wine has so many of the structural elements of a Saint-Estèphe, but also is enveloped by ripe fruitiness. Black in color and dense in character, it has sweetness from the plum juice fruits and great acidity. But it is also firm, powerfully projecting a serious potential. Drink from 2022."

2011 Pape Clément, Pessac-Léognan (PA \$99.99) 96 points RP: "The 2011 Pape Clément, a blend of 57% Cabernet Sauvignon, 38% Merlot and the rest Petit Verdot and Cabernet Franc, was aged 18 months in new French oak before being bottled unfiltered. Absolutely profound, with a complex bouquet of mulberries, black cherries, black currants, graphite and subtle smoke and burning ember-like aromas, this is a true super-star of the vintage. It represents a remarkable achievement by the winemaking team of Bernard Magrez. Full-bodied, rich and multidimensional, this wine clearly transcends the entire vintage. It should age effortlessly for 25 years."

In Stock and Superb Value

2011 Clarke Rothschild, Listrac (\$24.99) Wow, this wine tastes as good as their 2009! How can that be? Full and rich and possessing fine tannins. Nice lingering black fruit flavors.

2011 Malmaison, Moulis (\$19.99) As usual, a very well-made value wine. Softer than the Clarke—more Margaux-ish. Some violets and toasty oak. Here is one to enjoy in the next five years.

2011 Mauvesin-Barton, Moulis (\$19.99) A neighbor of Malmaison, this wine shows similar terroir, but in the classic Barton style. Good strength and fine balance. Lilian Barton has done well by with this property. Superb value.

—Clyde Beffa Jr.

OLD & RARE WINES *Values are Abundant at K&L*

Yes, old Bordeaux are expensive when you are talking about 1945, 1961 or 1982 First Growths. But there are great values to be had as well. Below are eight, and none are over \$70.

1997 Potensac, Médoc (\$26.99) Without a doubt one of the greatest mature wines we have ever carried, and by far our biggest seller this year in mature, ready-to-enjoy Bordeaux. Jancis Robinson: "Dark glowing crimson. Very concentrated. Arguably the miracle here is to find a wine from Jean-Hubert Delon under £20. And one you could actually think of drinking too. This should certainly appeal to classicists—especially those knowledgeable enough to know it's related to the most expensive super second of all, Léoville-Las Cases."

1996 La Gurgue, Margaux (\$42.99) Lovely wine. Buy one and try with a rack of lamb. From *Wine Spectator*: "Aromas of spice, coffee and currants. Medium-bodied, with velvety tannins and a spicy, smoky aftertaste. Needs a bit more fruit in the center-palate to be outstanding, but very good. Best after 2000."

1997 Labegorce, Margaux (1.5L \$59.99) A perfect drink right now if you like classic, old school-style Bordeaux. I have consumed two cases this year, and every bottle was spot on. We have just a few cases left to sell, and they are the last ones available from the château.

1999 Sénéjac, Haut-Médoc (1.5L \$39.99) This has sold out twice. Another great party wine for less than \$20 a bottle. From *Wine Spectator*: "A silky and refined red with red licorice and vanilla aromas and flavors. Medium-bodied, with firm tannins. Best after 2002."

1999 Fugue de Nenin, Pomerol (1.5L \$69.99) Another Jean-Hubert Delon value. These magnums are delicious and perfect for the party atmosphere. Alex and I tasted this beauty and bought it on the spot. Tons of blackberry fruit flavors and a spicy palate impression. Enjoy with rack of lamb.

2001 Malescasse, Haut-Médoc (\$21.99) Ralph and I love 2001 vintage Bordeaux because the wines just taste great, and they have tasted great since 2007. They are elegant and fruit-driven, with no hard edges. This wine is one of those value Bordeaux for entertaining and everyday drinking. Red fruits abound. Serve with a juicy hamburger.

2001 Clos du Marquis, St-Julien (\$69.99) 92 points *Wine Spectator*: "Very perfumed with blackberries, currants and vanilla. Full bodied, with silky tannins and a long finish. This is tight and racy. Very fine. Best after 2008." And from Robert Parker's *Wine Advocate*: "The 2001 Clos du Marquis tastes like a classified growth Bordeaux..."

—Clyde Beffa Jr.

WINE CLUBS *Personal Sommelier Service*

Are you interested in discovering new wines or keeping your shelves stocked with your favorite varietals? Perhaps you are creating a prize cellar, or investing in a collection of highly sought-after cult wines. K&L's Personal Sommelier service allows you to completely customize your own monthly wine club at KLWines.com. You select the number of bottles you want to receive each month, your price range, even the style, region and varietal. Our new Head Sommelier, Court of Master

Sommeliers-trained Melissa Lavrinc-Smith, or a K&L staff member of your choosing, will manage your subscription, working with you to ensure that we send you the kinds of wine you desire. We automatically exclude any wines you've purchased with your K&L account, too, so that you are constantly exposed to new and exciting offerings. As an added bonus, Personal Sommelier subscribers also have the same access to special Wine Club pricing on other wine-of-the-month club wines. From education to enjoyment, for yourself or your favorite enthusiast, the Personal Sommelier service gives you the opportunity to experience the best that K&L has to offer. Sign up now at KLWines.com/Sommelier.asp.

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