



Montrachet
Fine Wine Merchants

2017 Bordeaux En Primeur
Tasting Notes & Opinion

2017 BORDEAUX

Fresh, elegant whites and classic, medium-bodied reds

2017 is the most disparate vintage of recent years with extreme variations in yields and quality from château to château. After a dry winter, March was mild and bud-burst was early. The warm weather continued in April but the cloudless skies at the end of the month brought the danger of frost, culminating in two nights (April 26 and 27) of freezing temperatures when Bordeaux suffered the worst losses since 1991. The affected areas included the Saint Emilion satellites and other low-lying vineyards of the right bank and Entre-Deux-Mers. Much of the Médoc emerged unscathed although there were huge discrepancies. Whilst Pauillac as an appellation recorded a generous crop of 50 hl/ha, some inland properties in Margaux, Moulis and Listrac were devastated and will sell no wine under the château label.

May and June were warm and sunny with above average temperatures and apart from some heavy rain at the end of June, it continued relatively dry. The flowering passed off early and successfully and by the beginning of July, vineyards unaffected by the frost were anticipating an early harvest.

The summer, however, was unremarkable with slightly below average temperatures which, whilst ideal for the white wine varieties, was a little too cool for the reds. Despite the lack of heat, it continued dry and by the end of August many vineyards were suffering from water stress.

The harvest started early for the whites, with Haut Brion commencing on 22nd August and much of the dry white wine harvest was completed by the end of the first week of September. By which time the weather had broken and it had started to rain. What initially was welcome water that refreshed the vines soon turned into more problematic, persistent rain. In many places, the merlot was ready to be picked and there was an obvious dilution effect on all but the best-drained soils. The humidity increased the danger of rot, a fear **very much in vinegrowers' minds following the devastating outbreak in 2013**. Fortunately, temperatures were cool, the rain stopped and fine weather returned that continued into October. This enabled the later-

ripening cabernet sauvignon to reach full maturity. Unsurprisingly, many of the best wines of the vintage were made on the free-draining, gravel soils of the northern Médoc together with the plateaux and côtes of Pomerol and Saint Emilion. Most harvesting of the red varieties was completed by the beginning of October (it wasn't a year when many owners were prepared to risk waiting longer) with the sweet white wines unusually being gathered at the same time.

Yields, style and quality vary enormously. The frost had put paid to many growers' hopes at an early stage but those spared have made delicious, medium-bodied wines that have fine purity of fruit flavour. The dry whites are fresh and aromatic with good acidity as a result of the cool summer and remind me of previous fine vintages such as 2012 and 2014. The reds have an abundance of red fruits, fresh acidity and ripe tannins. Whilst not as opulent as 2015 nor as dense and concentrated as 2016, the best examples have the elegance of 2014 with extra generosity and succulence. The quality of tannins is excellent and I am sure that they will give much pleasure both young and as they age. Going further back, there is much in common with vintages such as 2001, wines that now, after fifteen years in bottle are drinking really well.

Finally, it is another successful vintage for the sweet white wine producers who have now been blessed with an unparalleled run of five fine vintages in a row.

In an ideal world, prices will come down significantly across the board but I suspect that, as with the quality, pricing will be a mixed picture. The wines, however, are well worth considering and careful purchasing will enhance any cellar.

A handwritten signature in black ink that reads "Charles Taylor". The signature is written in a cursive, slightly slanted style. Below the name, there is a long, thin horizontal line that tapers at both ends, serving as a decorative flourish or underline.

Charles Taylor M.W.

April 2018

PAUILLAC

Château Lafite Rothschild

1er Cru Classé, 96% CS, 3.5% M, 0.5% PV

Technical director Eric Kohler added an unusually high proportion (16%) of *vin de presse* in order to increase the structure of this most elegant of Pauillac wines. Made from a very high percentage of cabernet sauvignon, with beautiful pure blackcurrant fruit and a long, sweet finish. Similar in weight and concentration to the 2014 vintage with a little extra ripeness and generosity. Drink 2025-2035.

Château Mouton Rothschild

1er Cru Classé, 90% CS, 9% M, 1% PV

Picked slightly earlier than normal, from 7th to 29th September. This is a fleshier, oakier, spicier wine than that made at neighbouring Lafite, with lovely cassis aromas and a hint of toasty oak. The wine was left to macerate on the skins for no more than 3 weeks resulting in ripe, carefully extracted tannins and a splendid, succulent texture. This is by no means a blockbuster; technical director Philippe Dhalluin considers it similar to the 2014 but with a little extra richness and *sucrosité*. Drink 2025-2038.

Château Latour

1er Cru Classé, 92.1% CS, 7.8% M, 0.1% PV

The last of the first growths to finish picking on the 4th October. This is the densest and most tannic of the Pauillac crus classés. Frédéric Engerer and technical director, Hélène Genin have made an impressive wine with a splendid close-knit texture allied to magnificent cassis fruit. It has powerful yet refined tannins and excellent acidity. Unfortunately, as in previous years, the **wine won't be offered en primeur** but at a later date to be decided by the owner, François Pinault. Drink 2026-2040.

Château Pichon Longueville Comtesse de Lalande

2ème Cru Classé, 70% CS, 23% M, 6% CF, 1% PV

A massive restructuring of the vineyard is underway with 25ha replanted since 2009. The *grand vin*, made from the oldest and best situated plots, is a lovely, elegant, silky wine. Relatively low in tannin and acidity, it nevertheless has beautiful poise and elegance, combining fresh ripe fruit with the softest of tannins. Winemaker Nicolas Gluminot added 12% *vin de presse* in order to give additional structure and longevity to the wine. Drink 2024-2032.

Château Pichon Longueville Baron

2ème Cru Classé, 79% CS, 21% M

Christian Seely has restricted the production of the *grand vin* to less than half the estate's 73 hectares - essentially the prime cabernet sauvignon plots adjoining the château and those opposite the entrance to Château Latour. This is one of the most intense and concentrated wines of the commune this year with a splendid, full-bodied texture and magnificent length on the finish. Will be aged in 80% new oak barrels and is of equal quality to the first growths.

Drink 2024-2036.

Château Grand Puy Lacoste

5ème Cru Classé, 80% CS, 20% M

Following the sale of Château Haut Batailley to the Cazes family of Lynch Bages, François-Xavier Borie and technical director Christel Spinner can now concentrate all their attention on Grand Puy Lacoste. One of the very best Pauillac crus classés with wonderful blackcurrant fruit and impressive tight knit texture. The cabernet sauvignon was harvested from the 21st September and macerated for 21 days. As usual it will be aged in 75% new oak. Likely to be the best value of the top quality Pauillac châteaux.

Drink 2024-2035.

Château Lynch Bages

5ème Cru Classé, 70% CS, 24% M, 4% CF, 2% PV

Jean-Charles Cazes has added an extra dimension to the wines since he took over from his father. The 2017 vintage was made in a temporary cellar on the Bages plateau as the existing winery is currently being completely re-built. A deep, brooding wine with fine intensity and magnificent cassis flavour. One of the ripest and most opulent wines of the vintage. Will be aged in 75% new oak barrels.

Drink 2025-2035.

Château Batailley

5ème Cru Classé, 80% CS, 17% M, 3% PV

Frédéric Castéja picked another generous crop; 52hl/ha compared to 53hl/ha in 2016. Harvested relatively late, finishing on the 10th October this has lovely, brambly aromas, a generous texture and a long finish. The creation of the second wine, Les Lions de Batailley, has increased the concentration and class of the *grand vin* and Batailley can now be counted amongst the very best of the Pauillac classed growths. A great success.

Drink 2024-2035.

Château Pontet Canet

5ème Cru Classé, 64% CS, 31% M, 4% CF, 1% PV

Owner Alfred Tesseron and estate manager Jean-Michel Comme continue to farm the property biodynamically and the 2017 vintage saw the inauguration of an additional vat house with a second set of new concrete vats (right). After fermentation, the wine is aged 65% in traditional oak barrels and 35% in 900 litre concrete jars. The 2017 is fresher and more elegant than many recent vintages with a wonderful aromatic quality. Not as tannic as many of the Pauillac crus classés, this marks a change in direction for Pontet Canet - a lovely example of unforced, ripe fruit and carefully extracted tannins. Drink 2024-2035.

Château Clerc Milon

5ème Cru Classé, 60% CS, 23% M, 14% CF, 2% PV, 1% C

This splendid property just across the road from Châteaux Lafite and Mouton Rothschild is owned by Mouton but run independently by estate director, Jean-Emmanuel Danjoy. The higher proportions of merlot and cabernet franc add both ripeness and freshness to what is already a rich, elegant Pauillac. Drink 2024-2035.



Château Pontet Canet

Château Haut Bages Libéral

5ème Cru Classé, 75% CS, 25% M

30ha of prime vineyards situated immediately to the north of Château Latour. Claire Villars has made a splendid quintessential Pauillac; dense, rich nose of cassis and toasty oak, full and firm on the palate with plenty of tannin but well covered by ripe fruit and finishes sweet and generous. Likely to be one of the best value Pauillac fifth growths.

Drink 2024-2034.

Château Haut Batailley

5ème Cru Classé, 66% CS, 34% M

Owned since 2016 by the Cazes family of Château Lynch Bages. This is their first vintage where they have been in charge from the beginning of the growing season. The style has certainly changed to one of more body and structure. New winemaker, Maxence Podevin, picked later and used more frequent *délestage* during the fermentation resulting in greater extraction of tannin and flavour. The proportion of wine selected for the *grand vin* has also been reduced to two thirds of the crop.

Drink 2024-2034.

Château Lynch Moussas

5ème Cru Classé, 78% CS, 22% M

The vineyards of Lynch Moussas lie adjacent to those of Château Batailley with whom they share a common owner and wine making team. The wine is slightly more forward and aromatic and will give a huge amount of pleasure relatively soon. The improved quality and consistently sensible pricing policy makes this one of the best value crus classés in the Médoc.

Drink 2023-2032.

Château Bellegrave

65% CS, 35% M

One of the very best Pauillac *cru bourgeois*. Ludovic Meffre has made a dense but most attractive wine, combining rich, blackcurrant fruit with just the right amount of tannin and acidity. Picked relatively late in the last week of September and first week of October, this is a lovely example of Pauillac at a very sensible price.

Drink 2022-2030.

SAINT JULIEN

Château Léoville Las Cases

2ème Cru Classé, 79% CS, 11% CF, 10% M

Jean-Hubert Delon and technical director Michael Georges have fashioned one of the most concentrated and age-worthy wines of the vintage. Fantastic bouquet of ripe blackcurrant fruit, full and firm on the palate with real depth and concentration. Impressively rich on the mid-palate and splendid length on the finish. First growth quality.

Drink 2025-2038.

Château Léoville Poyferré

2ème Cru Classé, 68% CS, 27% M, 3% CF, 2% PV

Didier Cuvelier always picks later than the other Léoville châteaux, this year waiting until September 20th to start and not concluding the harvest until October 6th. Rigorous leaf-plucking avoided any onset of botrytis and winemaker Isabelle Davin was able to transform the perfectly ripe and healthy grapes into a splendid and generous wine. Extraction was gentle with less remontage than normal and the structure enhanced by the addition of 10% *vin de presse*.

Drink 2025-2036.

Château Léoville Barton

2ème Cru Classé, 93% CS, 7% M

The highest proportion of cabernet sauvignon for many years has resulted in a full-bodied, concentrated wine with magnificent blackcurrant aromas, firm but ripe tannins, fresh acidity and an amazingly long finish. Technical director François Bréhant picked relatively early (15th - 29th September) fearing that the merlot in particular would suffer following the early September rain. Will be aged as usual in 60% new oak. A worthy follow on to the magnificent 2014, 2015 & 2016 vintages. Drink 2026-2036.

Château Ducru Beaucaillou

2ème Cru Classé, 90% CS, 10% M

Bruno Borie completed the harvest on the 30th September and has made one of the ripest and most elegant examples of Saint Julien. Beautiful, plummy fruit and silky tannins on the palate. This is less concentrated than the 2015 and 2016 but has wonderful harmony and elegance, finishing sweet and long. Will be aged for 18 months in 100% new oak barrels.

Drink 2025-2035.

Château Gruaud Larose

2ème Cru Classé, 67% CS, 31.5% M, 1.5% CF

Owner Jean Merlaut celebrated 21 years at the helm with a splendid tasting in Bordeaux of all his vintages. The 2017, whilst not as concentrated as 2015 or 2016, is an excellent wine of similar quality to that produced in 2001 and 2014. The wine was vinified at a slightly lower temperature (24-26 C) in order to extract only the finest tannins and the result is an elegant, harmonious wine with fine purity of fruit and a long, fresh finish.

Drink 2025-2034.

Clos du Marquis

72% CS, 27% M, 1% CF

Owned by Jean-Hubert Delon and vinified by his team at Ch. Léoville Las Cases. Since 2015, the introduction of a second wine, La Petite Marquise, has enhanced the quality here and enabled Jean-Hubert to reserve a higher proportion of cabernet sauvignon for the *grand vin*. Wonderful, ripe fruit and an impressive, close-knit texture. This is a magnificently complete wine which will be approachable when young but also age beautifully. 80,000 bottles produced and will be aged in 55% new oak barrels.

Drink 2024-2034.

Château Langoa Barton

3ème Cru Classé, 54% CS, 38% M, 8% CF

Made by the same team and in the same cellar as Léoville Barton, but the extra merlot gives it more flesh and suppleness whilst retaining the traditional Barton freshness and longevity. Will be aged in 60% new oak barrels and should remain one of the best value classed growths in the commune.

Drink 2024-2034.

Château Branaire Ducru

4ème Cru Classé, 65% CS, 24% M, 6.5% PV, 4.5% CF

François-Xavier Maroteaux lost 20% of the crop as a result of the April frost but all the best plots on the gravel plateau that are used for the *grand vin* were unscathed and have given a typically elegant and stylish wine. Lovely, restrained fruit character, not a blockbuster but supremely harmonious with a close-knit texture and a long, fresh finish. Drink 2023-2033.

Château Saint Pierre

4ème Cru Classé, 73% CS, 20% M, 7% CF

Owner Jean-Louis Triaud and wine-maker Remi di Constanzo have made a delicious, bold wine full of glossy, ripe fruit. Has an opulence that is well matched by a firm, tannic structure. Needs a little time to harmonise but will age magnificently. A great success from this rapidly improving château. Drink 2025-2033.

Château Talbot

4ème Cru Classé, 68% CS, 26% M, 6% PV

This large, 105 hectare property is still owned by the Cordier family and has an impressively old (61 years) average age of vines. Vinification is traditional with fermentation in oak vats followed by 18 months ageing in 50% new oak barrels. One of the most aromatic and open wines of the vintage with lovely, blackberry fruit and a harmonious, supple texture.

Drink 2023-2032.

Château Gloria

73% CS, 20% M, 7% CF

This perennially popular *cru bourgeois* is under the same ownership as fourth growth Château Saint Pierre and vinified in the same cellar. The château was built up in the post-war years by Henri Martin and includes parcels acquired from many of the Saint Julien crus classés. Ripe and aromatic with delicious, soft fruit and carefully-extracted tannins.

Drink 2022-2030.

Château du Glana

53% CS, 47% M

Brothers Julien and Ludovic Meffre take it in turns to vinify the wine at this fine 43 hectare Saint-Julien *cru bourgeois*. **This year it was Julien's turn and he has fashioned a delicious, open-textured, sumptuous wine.** Beautifully aromatic with a lovely mixture of red and black fruits. The selection gets stricter every year with only 55% of the crop used for the *grand vin* in 2017. Enhanced structure and greater concentration of flavour as a result.

Drink 2022-2028.

Château Moulin Riche

53% CS, 31% M, 15% PV, 1% CF

No longer the second wine of Château Léoville-Poyferré (that is now Pavillon de Poyferré) but a separate 22 hectare estate also owned by the Cuvelier family which lies a kilometre to the west of the Poyferré vineyards. Lots of petit verdot helps give a big, bold, generous wine with a fine, tight-knit texture and delicious, brambly fruit.

Drink 2023-2030.



SAINT ESTEPHE

Château Cos d'Estournel

2ème Cru Classé, 66% CS, 32% M, 1% CF, 1% PV

The wonderfully aromatic and precise 2017 continues the more elegant and less extracted style of wine made since 2012. Estate director Aymeric de Gironde has left to manage Château Troplong Mondot but wine-maker Dominique Arangoits remains and has fashioned a beautifully harmonious wine, combining fresh fruit flavours with a soft, generous texture. With only 13% alcohol and 60% new oak, the fruit shines through whilst the silky tannins will ensure no lack of longevity. Drink 2024-2035.

Château Montrose

2ème Cru Classé, 76% CS, 20% M, 3% CF, 1% PV

Estate director Hervé Berland was particularly pleased with the quality of the cabernet sauvignon in 2017 and has incorporated a higher proportion than in recent vintages. Harvesting was completed by September 29th with over 100 pickers working to gather the harvest on **what is one of the Médoc's earliest ripening sites**. Well-structured, classic wine with carefully-extracted tannins (maceration was shorter than in 2016) and lovely, fresh acidity and generous on the finish. Drink 2024-2035.



Château Calon Ségur

3ème Cru Classé, 76% CS, 13% M, 9% CF, 2% PV

Wine-maker Vincent Millet embarked on a major restructuring of the vineyard when he arrived from Château Margaux in 2006 and this year, some of the new plantings of cabernet sauvignon have been included in the *grand vin* for the first time. Vivid, fruity, blackcurrant aromas are followed by a lovely, creamy texture on the palate and a long aftertaste. Calon Ségur has now joined **Cos d'Estournel and Montrose amongst the super-seconds** and, despite the increased prices, still offers tremendous value for money. Drink 2023-2033.

Château Lafon Rochet

4ème Cru Classé, 55% CS, 34% M, 6% CF, 5% PV

The third vintage made in the new *cuvée* and a worthy successor to the excellent 2025 and 2016 wines. Quality remains on an upward curve and owner Basile Tesseron and technical director Lucas Leclerc have fashioned a generous, succulent wine with none of the austerity associated with Saint Estèphe in the past. Beautiful, blackcurrant fruit and fresh acidity makes this a fine, racy wine that will age most gracefully. Drink 2023-2032.

Château Capbern

55% CS, 39% M, 3% CF, 3% PV

This fine *cru bourgeois* is owned and managed by Château Calon-Ségur but has its own cellar in the centre of the village of Saint Estèphe. As at Calon, the vineyard and winery is in the brilliant hands of Vincent Millet and Capbern, with its modest pricing, is currently one of the very best value *crus bourgeois* in the Médoc. A lovely, pure, expressive wine with masses of fruit and a fine structure. Finishes fresh and long. Drink 2023-2030.

Château Le Crock

52% CS, 34 M, 8% PV, 6% CF

Superbly sited property to the north of Cos d'Estournel. Owned by the Cuveliers of Léoville Poyferré and vinified by their technical director, Isabelle Davin. This is a lovely, rich, fleshy wine with all the generosity of a good Saint Estèphe. Fresh and harmonious, it has the balance and structure to age gracefully. Drink 2023-2030.

Château Les Ormes de Pez

42% CS, 51% M, 6% CF, 1% PV

The proportion of merlot has been steadily rising over the past ten years at this fine *cru bourgeois* owned by the Cazes family of Château Lynch Bages, giving riper, fleshier wines than in the past. The 2017 has masses of hedonistic fruit allied to firm but ripe tannins. Will be aged in 45% new oak barrels. Drink 2023-2030.

MARGAUX

Château Margaux

1er Grand Cru Classé, 89% CS, 8% M, 2% CF, 1% PV

Philippe Bascaules has returned as managing director to Château Margaux following the death of Paul Pontallier. Bascaules spent 21 years at Margaux before running the Inglenook Winery in California. His first vintage continues the supremely elegant style of wine for which Château Margaux is famed. The red grapes were harvested between September 18th and October 3rd. Only 37% of the crop was used for the *grand vin* which has a wonderful bouquet of blackcurrants and cedarwood, a beautiful, seamless texture and fine freshness and length on the finish. Drink 2025-2038.

Château Lascombes

2ème Cru Classé, 57% CS, 40% M, 3% PV

One of the lowest overall yields (25 hl/ha) amongst the Médoc crus classes as a result of the spring frost but **fortunately most of the estate's best parcels near the Gironde estuary were unaffected.** Director Dominique Befve is lightening the style a little with carefully extracted tannins, lower alcohol and less new oak than in the past. This is a classic, perfumed Margaux with both power and charm. Drink 2024-2032.

Château Brane Cantenac

2ème Cru Classé, 704 CS, 21% M, 4% CF, 1% PV

The fruit for the *grand vin* came exclusively from the best parcels on the plateau of Cantenac right in front of the château which were spared the devastating frost that hit many of the lower-lying vineyards. Owner Henri Lurton makes unostentatious wines that have real depth and concentration and which age brilliantly. Beautifully fresh with rich yet restrained fruit, a fine, close-knit texture and silky, ripe tannins. Drink 2024-2034.

Château Palmer

3ème Cru Classé, 42% CS, 54% M, 4% PV

Managing director Thomas Duroux has been at Palmer since 2004 during which time he has converted the entire estate to biodynamic viticulture and now adds no sulphur to the wine until the alcoholic and malolactic fermentations are complete. One of the most elegant wines of Margaux with the same alcohol (13.2%) as 2016 but slightly less tannin. Beautiful, rich, creamy texture, fresh and harmonious and finishes sweet and long. Drink 2025-2035.

Château Rauzan Ségla

2ème Cru Classé, 62% CS, 36% M, 2% PV

This château, owned since 1994 by the Wertheimer family of Chanel, is one of the most consistent second growths. The 2017 is quintessential Margaux; rich and generous with fine freshness and a long, succulent finish. Drink 2024-2034.

Château Durfort Vivens

2ème Cru Classé, 91% CS, 9% M

Gonzague Lurton's 55 hectare property has been certified biodynamic since 2016. This is rich and aromatic with masses of plummy fruit. Full and juicy on the palate with carefully extracted tannins and a softer, sweeter more succulent texture than one would expect from the high proportion of cabernet sauvignon. Fine, long aftertaste. Drink 2024-2034.

Château Giscours

3ème Cru Classé, 71% CS, 24% M, 5% PV

Alexander Van Beek has elevated Giscours to one of the top estates in Margaux. The 2017 is rich and generous with fine structure and a lovely freshness. Similar in style to the 2014, this will be attractive young but has the depth and concentration to age really well. Drink 2023-2034.

Château Malescot St Exupéry

3ème Cru Classé, 58% CS, 42% M

Jean-Luc Zuger had no problem with frost and was able to pick relatively late and make a rich, glossy, concentrated wine. One of the fuller-bodied wines from Margaux with firm but ripe tannins and a long, fresh finish. Drink 2024-2035.





MÉDOC

Château Belgrave

5ème Cru Classé, Haut-Médoc, 88% CS, 12% M

This fine fifth growth is separated by just a ditch from the Saint Julien *cru classé*, Château Lagrange. Much of the merlot, planted on the lower-lying, more humid soils was affected by frost in the spring and then by rain in September but the cabernet sauvignon was a great success and forms the vast majority of the *grand vin*. Rich and concentrated with plenty of structure as you would expect from a heavily cabernet wine. Fine, blackcurrant fruit with just the right amount of toasty oak. Will be one of the very best value crus classés.

Drink 2023-2031.

Château Chasse Spleen

Moulis, 50% CS, 41% M, 6% PV, 3% CF

Almost identical blend of grape varieties as in 2016 and not far off in quality. Reduced yield due to frost but a typically big, fleshy wine made by Céline Villars and her husband, Jean-Pierre Foubet. Firm, ripe tannins are well matched by the delicious, plummy fruit. Robust and flavoursome, this will age well.

Drink 2024-2032.

Château Fourcas Dupré

Listrac-Médoc, 52% M, 47% CS, 1% PV

Situated at the highest point of the Médoc, the spring frost only affected the lower-lying parcels that are habitually used for the second wine. Picked between 19th September and 5th October, the 2017 vintage follows the successes made in the previous three years. Owner Patrice Pagès considers it richer and finer than the 2014 whilst not as opulent as his 2015. Lovely mixture of red and black fruit on the nose, this shows real generosity and should be one of the best value *crus bourgeois* in the Médoc. Drink 2023-2031.

Château Cissac

Haut-Médoc, 75% CS, 20% M, 5% PV

This fine property has been in the Vialard family for generations and was known in the past for its firm, old fashioned wines. However, since the arrival of Marie Vialard the wines show greater charm with riper, more succulent fruit and increased generosity. The 2017 is one of her most successful vintages with a rich texture allied to fine freshness and acidity. Drink 2022-2030.

Château Patache d'Aux

Médoc, 60% CS, 35% M, 3% PV, 2% CF

The winery at Bégadan is currently being renovated but with Stéphane Derenoncourt working as consultant since 2016 the wines are richer and more generous than in the past. Yields have been lowered, picking is later and the proportion of new oak barrels has been increased to 35%. Fresh and aromatic with lovely plum and blackcurrant fruit and carefully extracted, ripe tannins. This will be delicious relatively young but has the depth and concentration to age gracefully.
Drink 2022-2030.

Château Liversan

Haut-Médoc, 55% CS, 43% M, 2% PV

Situated on a fine gravel bed in the village of Saint Sauveur just inland from the Pauillac crus classés, Châteaux Batailley and Grand Puy Lacoste. Although outside the Pauillac appellation the wine has the same full-bodied character allied to lovely fresh blackcurrant flavours.
Drink 2022-2028.

Château Lacombe Noaillac

Médoc, 62% M, 22% CS, 10% CF, 6% PV

A lovely, fresh, aromatic wine made in the northern Médoc in the village of Jau some 25 kilometres north of Saint Estèphe. Planted by Jean-Michel Lapalu in the 1980s, the vines are now in their prime and giving glorious wine. Always supple and generous, this will be delicious upon release but has sufficient structure and concentration to age well in the medium term.
Drink 2021-2026.

Château Leboscq

Médoc, 60% CS, 35% M, 4% CF, 1% PV

30 hectare property with deep gravel soil lying close to the Gironde estuary, so was unaffected by the spring frost. The higher proportion of cabernet sauvignon gives a richer, more tannic wine which shows lovely blackcurrant fruit on the nose and finishes sweet and long.
Drink 2022-2027.



POMEROL

Vieux Château Certan

Pomerol, 81% M, 14% CF, 5% CS

After a dry, warm, but not too hot summer the welcome rain at the beginning of September refreshed the vines and enabled the grapes to reach full maturity. With little loss of crop to the frost, a normal yield of 37hl/ha was achieved. The wine is rich and generous with beautifully ripe, fresh fruit and a sumptuous texture. At 14.2% alcohol this is one of the richest wines of the vintage, whilst retaining great vitality.

Drink 2025-2035.

Château La Fleur Pétrus

Pomerol, 91% M, 6% CF, 3% PV

This flagship property of the Moueix family has its origins, as the name implies, just to the north of Châteaux Lafleur and Pétrus but has been quietly extended to 19 hectares with the addition of further parcels on the Pomerol plateau. A supremely elegant wine with fine freshness and vitality. Lovely, ripe, silky tannins give a most harmonious structure.

Drink 2025-2035.

Château La Conseillante

Pomerol, 85% M, 15% CF

Winemaker Marielle Cazaux is making wines with more depth and tannin than her predecessor Jean-Michel Laporte. There is now a cold pre-fermentation maceration and less sulphur is added until the malolactic fermentation is complete. The vineyards are run 100% organically and the 2017 vintage, picked between the 5th and 29th September, is one of the finest of recent years. Beautiful, plummy merlot fruit on the nose followed by a soft, succulent texture on the palate. Reminds me of previous fine vintages such as 1998 and 2001.

Drink 2024-2032.

Château La Croix de Gay

Pomerol, 93% M, 7% CF

This fine 3.7 hectare property on the northern, higher end of the Pomerol plateau has made another splendid wine. The new cellar inaugurated in 2015 is enabling Chantal Lebreton to fulfill the potential of this hitherto underrated estate. Delicious, plummy fruit on the nose leads on to a sumptuous, fleshy texture and a long, sweet finish. Will be aged in 60% new oak. Drink 2023-2030.

Château Lafleur Gazin

Pomerol, 100% M

8.5 hectares of clay and gravel vineyards just to the north of the village of Pomerol. Softer and fruitier than the splendid 2016 vintage, this will be more approachable when young and give a huge amount of pleasure as it ages over the medium term. Drink 2023-2028.



Château La Fleur de Gay

Pomerol, 92% M, 8% CF

Made by Chantal Lebreton in the cellar at La Croix de Gay from three parcels of vines; 'La Fleur' with its clay soil next to Pétrus, 'Gay' at the western end of Château Lafleur and its gravel soil and 'Groupey' adjacent to Château Trotanoy and Le Pin. Dense, rich and concentrated with hedonistic fruit and just the right amount of oak. Drink 2025-2032.

Château La Croix Chaigneau

Lalande de Pomerol, 55% M, 45% CF

Pascale Chatonnet's main properties, Châteaux La Sergue and Haut Chaigneau were badly hit by the spring frost and he has decided to sell the entire crop under this, his second label, La Croix Chaigneau. This is, therefore, a fine opportunity to buy an excellent wine which includes fruit from the best plots of the vineyards usually dedicated to the production of La Sergue and Haut Chaigneau at a much reduced price. Soft and generous, this is a delicious wine with masses of ripe, plummy fruit and silky tannins. Drink 2022-2027.



SAINT EMILION

Château Ausone

1er Grand Cru Classé A, Saint Emilion, 55% CF, 45% M

A great success from Alain and Pauline Vauthier and one of the wines of the vintage. No problem with frost on the steep, limestone *côtes* and a good crop of 35 hl/ha so there will be 23,000 bottles of this exquisite wine. Beautiful perfume, precise fruit, silky tannins, creamy texture and long aftertaste. A magnificent future. Drink 2025-2036.

Château Cheval Blanc

1er Grand Cru Classé A, 56% M, 30% CF, 14% CS

The frost affected a few plots in front of the château in the direction of Château L'Évangile but overall 51 of the estate's 53 parcels were deemed good enough to be included in the *grand vin*. This is a beautiful, stylish, elegant wine with delicious plum and mulberry fruit, carefully extracted tannins and fine freshness. Drink 2025-2035.

Château Canon

1er Grand Cru Classé, 77% M, 23% CF

Canon is consistently making one of the most elegant wines of St Emilion. After great successes in 2015 & 2016, the 2017 is a little less ripe and powerful but has supreme class and finesse. Beautifully crafted with lovely, fresh fruit and silky tannins. Graceful. Drink 2024-2034.

Château Figeac

1er Grand Cru Classé, 47% CS, 43% M, 10% CF

Estate director Frederic Faye together with consultant oenologist Michel Rolland have tweaked the style of Figeac to make it denser, riper and more concentrated. They considered the cabernet sauvignon to be most successful and the variety represents nearly half the final blend of the *grand vin*. Extraction was careful with less *remontage* and Figeac continues to use the submerged cap method of macerating the wine. The result is a fine, elegant wine with tremendous depth of fruit and a magnificent, long aftertaste.

Drink 2024-2034.

Château La Clotte

Grand Cru Classé, 85% M, 10% CS, 5% CF

Acquired by the Vauthier family of Château Ausone at the end of 2014, this is their third vintage in charge of the estate and it is a brilliant success. Very fresh with wonderful purity of flavour, this has class and power. For the moment, the price remains reasonable but I'm not sure for how long as the quality has improved dramatically. Drink 2024-2033.

PESSAC-LEOGNAN & GRAVES

Château Haut Brion

1er Grand Cru Classé, 53% M, 41% CS, 6% CF

Jean-Philippe Delmas picked relatively early from 31st August to 29th September. This is a great success with a sumptuous, exuberant, cedar and cassis nose. Rich and complex on the palate with a lovely, generous texture. Finishes concentrated and long. Beautiful, restrained style but has just as much depth and concentration as the Pauillac first growths. Drink 2025-2038.

Château La Mission Haut Brion

Cru Classé, 56% M, 40% CS, 4% CF

Owned by 1983 by Château Haut Brion and made by the same team of estate director Jean-Philippe Delmas, vineyard manager Pascal Baratié and technical director Jean-Philippe Masclef. The vineyards adjoin those of Haut Brion and the wines are close in character and quality. This year La Mission is just a little firmer and more reserved but will age equally well. Drink 2025-2038.

Château Pape Clément

Cru Classé, 55% M, 45% CS

Bernard Magrez's flagship property is protected from the frost by its situation in the middle of the Bordeaux suburb of Pessac, surrounded by housing and shops. Lovely, ripe, fleshy wine with a preponderance of merlot which gives additional succulence and warmth. A splendid, generous wine that will show well relatively young but has the depth and balance to age gracefully. Drink 2024-2033.

Château Smith Haut Lafitte

Cru Classé, 60% CS, 35% M, 4% CF, 1% PV

Daniel and Florence Cathiard have now been at Smith Haut Lafitte for over 25 years and have raised the quality from mediocre to one of the best in the Graves. Precise viticulture, late harvesting and careful wine-making have resulted in a delicious, ripe, fleshy wine with masses of red and black fruits on both nose and palate. Has a warm, generous texture and a rich, succulent finish. Drink 2024-2033.

Domaine de Chevalier

Cru Classé, 75% CS, 20% M, 5% PV

Despite the estate's turbine system, the frost affected a number of plots and reduced the overall yield to 34 hl/ha. Harvesting was relatively late, finishing on 10th of October. The result is a dense, concentrated wine with powerful fruit and firm but ripe tannins. In terms of weight and intensity, it bears comparison with the magnificent 2016 and will go down as one of the finest ever wines from the estate.

Drink 2025-2035.

Château Haut Bailly

Cru Classé, 60% CS, 34% M, 3% PV, 3% CF

Estate director Véronique Sanders and wine-maker Gabriel Vialard are making some of the very finest red Bordeaux at the moment. This shows real concentration and class with a wonderful, close-knit texture, pure blackcurrant and cedar nose and powerful yet fine tannins. Overall a magnificently structured wine that builds in the mouth to an impressively long finish.

Drink 2025-2036.

Vieux Château Gaubert

Graves rouge, 55% CS, 45% M

Unaffected by the frost, Dominique Haverlan picked a generous crop between the 18th September and the 5th October, bleeding the vats to concentrate the juice. Lovely, ripe, open, generous wine with splendid, plummy fruit and a dash of toasty oak. Has the balance and harmony to age gracefully. Drink 2022-2028.

Château Picque Caillou

Pessac-Léognan, 65% CS, 35% M

Another property nestling in the Bordeaux suburbs, just a few kilometres from Mérignac airport. Paulin Calvet owns 22 hectares of vines, over 90% of which are red varieties. Quality has been steadily improving as a result of a stricter selection with only 60% of the crop being used for the *grand vin*. This rich and fruity wine has fine freshness and purity and will be aged in 38% new oak barrels. Has the depth and balance to age particularly well. Drink 2023-2030.

Château Civrac Lagrange

Pessac-Léognan, 50% CS, 45% M, 5% PV

Splendid little property adjacent to Domaine de Chevalier owned by Dominique Haverlan of Vieux Château Gaubert. Lovely purity of fruit, excellent freshness, a precise harmonious wine that will age magnificently in the medium term. Drink 2022-2028.

DRY WHITES

Château Haut Brion Blanc

Pessac-Léognan, 56% Sauvignon, 44% Sémillon

As for the red wine, this was harvested relatively early from 22nd to 30th August. Despite the increased proportion of sémillon this year, the wine has a distinct sauvignon character with beautiful lemon and grassy aromas allied to a crisp but generous texture. Rich and lively, this finishes long and vibrant. Drink 2021-2026.

Château La Mission Haut Brion Blanc

Cru Classé, Pessac-Léognan, 76% Sémillon, 24% Sauvignon

After an atypical 2016 when the sauvignon dominated the blend for the first time ever, in 2017 La Mission is back to its usual preponderance of sémillon. Crisp and lemony on the attack, the sémillon gives extra weight and texture on the palate as well as its trademark waxy aromas. A lovely, characterful wine, unique in Bordeaux. Drink 2022-2027.

Domaine de Chevalier Blanc

Cru Classé, Pessac-Léognan, 55% Sauvignon, 45% Sémillon

A great white wine from this famous estate. I had the 2007 a few weeks ago and this has the same tension and minerality that will enable it to age effortlessly. The cool summer preserved good levels of acidity and the harvest ran from 2nd to 17th of September. The quality of the sémillon was particularly high and accounts for a higher than usual proportion of the blend. Restrained yet intense on both nose and palate, this combines concentrated, ripe fruit with thrilling acidity and will be aged for up to 18 months in barrel. Drink 2022-2029.

Vieux Château Gaubert Blanc

Graves Blanc, 65% Sauvignon, 35% Sémillon

The sauvignon gave wonderfully aromatic wines this year and this is no exception with lovely fresh, zippy aromas, a crisp and generous texture and just the right amount of oak. Crisper than the 2015 and more aromatic than the 2016, this is the best white Gaubert in recent years. Drink 2019-2022.

Château Picque Caillou Blanc

Pessac-Léognan, 60% Sauvignon, 40% Sémillon

Just 1.7 hectares of this fine enclave of vines in the suburb of Mérignac are devoted to white grapes. Fermented in a mixture of new, one year old and two year old oak barrels, this is a crisp, stylish wine with fine, sauvignon aromas, just the right amount of oak and a long, clean aftertaste. Drink 2020-2023.

Château Fourcas Dupré Blanc

Bordeaux Blanc, 67% Sauvignon, 33% Sémillon

Patrice Pagès is careful to pick at optimum maturity when the grapes have just begun to turn golden. Fermented in small French oak barrels, this is ripe and aromatic with plenty of sauvignon character. Lovely marriage of ripe fruit and crisp lemony acidity and finishes clean and long. Drink 2019-2021.



SAUTERNES AND BARSAC

Château d'Yquem

1er Cru Classé, Sauternes, 80% Sémillon, 20% Sauvignon

Another fine result from Pierre Lurton and wine-maker Sandrine Garbay. This will rank alongside the 2013 and 2014 vintages as a hugely successful Yquem combining rich, honeyed fruit with fine, balancing acidity. Continues the fresher, livelier style of Yquem made since the departure of Alexandre de Lur Saluces. Drink 2023-2032.

Château Guiraud

1er Cru Classé, Sauternes, 65% Sémillon, 35% Sauvignon

This fine property at one of the highest points of the Sauternes appellation is planted with a higher proportion of sauvignon and makes a wine with extra zip and raciness as a result. Beautifully aromatic and no lack of richness as the 13.5% alcohol + 125 g/l of residual sugar testifies. Drink 2022-2028.

Château Coutet, 1^{er} Cru Classé, Barsac

75% Sémillon, 23% Sauvignon, 2% Muscadelle

Only one third of a normal crop due to the April frost which affected the Barsac properties particularly badly. After a cool and dry summer, rain at the beginning of September kick-started the noble rot and harvesting at Coutet was early, starting on September 21st. The wine is rich and unctuous with 14% alcohol and 136 g/l of residual sugar. Has wonderful fruit quality, lots of botrytis and fine, balancing acidity. One of the finest sweet wines of the vintage. Drink 2022-2030.

Château La Tour Blanche, 1^{er} Cru Classé, Sauternes

85% Sémillon, 13% Sauvignon, 2% Muscadelle

The frost only affected the lower slopes of this fine property and, as is often the case, La Tour Blanche has made one of the richest wines of the vintage. Harvested between 22nd September and 11th October, this has masses of honeyed fruit and intense, botrytis character. Finely-balanced with 13.5% alcohol and 135 g/l of residual sugar. Drink 2022-2028.

Château Doisy Daëne, 2ème Cru Classé, Barsac

100% Sémillon

Jean-Jacques Dubourdiou has made a delightful, quintessential Barsac with fine purity of fruit and excellent acidity. 13.5% alcohol + 137 g/l of residual sugar but tastes really fresh and finishes with amazing length. Drink 2022-2030.

Château de Fargues, Sauternes

80% Sémillon, 20% Sauvignon

The higher altitude protected the château from the spring frosts. Alexandre de Lur Saluces and François Amirault have fashioned one of the finest and most intense wines of the vintage. Beautiful botrytis character with lush, honeyed fruit, balanced by crisp, lemony acidity. Will be aged for a minimum of 24 months in oak barrels. Fantastic traditional Sauternes, very much in the old style of Yquem. Drink 2023-2034.

Château Doisy Védrières, 2ème Cru Classé, Barsac

95% Sémillon, 5% Sauvignon

Hit badly by frost with an overall yield of only 6 hl/ha, this is one of the finest Barsacs of the vintage combining richness (13.5% alcohol + 137g/l residual sugar) with good acidity. Rich and powerful on the palate with a long, fresh aftertaste. Drink 2021-2028.

Château Lamothe Guignard, 2ème Cru Classé, Sauternes

90% Sémillon, 5% Sauvignon, 5% Muscadelle

Picked between 29th September and 11th October, this is a beautiful, aromatic wine with a fine balance of opulent fruit and fresh acidity. The frost only affected the lower slopes normally used for the second wine so the modest yield of 10 hl/ha is of unusually consistent quality. 14% alcohol and 125g/l residual sugar makes it rich but not cloying. A great success. Drink 2021-2027.

Château Broustet, 2ème Cru Classé, Barsac

75% Sémillon, 15% Sauvignon, 10% Muscadelle

The Merlaut family of Château Gruaud Larose purchased the château in 2010 and have invested heavily. The rewards are now being reaped with another fine wine, fresh and lemony on the palate, rich and honeyed on the finish. 13.5% alcohol + 127 g/l of residual sugar. One of the best value Barsacs. Drink 2021-2027.

How our 2017 Bordeaux En Primeur Offer works:

- **The recommended wines**
This booklet represents my personal selection of the most successful wines of the vintage. I have tried to include wines at every level and from a wide spread of appellations. At the time of going to press we do not have prices of any of the châteaux so I cannot make ultimate judgements of value for money. There are other excellent wines that I have tasted that I will buy if the price is right. Conversely, I may decide that the price asked for some of my chosen wines is too high.
 - **Let us have your wish list**
Please let us know as soon as possible if there are any specific châteaux (whether they are on my list or not) in which you are interested and we will make you an offer as soon as the wine is released.
 - **Prices by email**
As the châteaux release their wines onto the market, we will send out the prices by email. If you have not already received any 2017 Bordeaux information from us by email, please let us have your email address so that we can keep you informed.
 - **Order by email, telephone or fax**
Email: office@montrachetwine.com
Telephone: 020 7821 1337
Fax: 020 7821 1626
- We would urge you to place your order as quickly as possible. Even in less hyped vintages the châteaux often have a limited supply and the most successful wines sell out within hours.
- **Timetable**
We expect the individual châteaux to release their prices at any time between now and July. The wine is sold whilst still lying at the châteaux for delivery after bottling. i.e. 2017 Bordeaux will be shipped to the UK in spring/summer 2020.
- For further information or to place an order, please contact:
- Charles Taylor M.W., Sophie Chapman
or Jack Bartholomew

M o n t r a c h e t
F i n e W i n e M e r c h a n t s

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Terms and conditions

Wine will be invoiced at an IN BOND price, lying at London City Bond, Creek Road and excludes costs such as duty, VAT and delivery charges. The IN BOND price for the wine must be paid for at the time of the order. The duty, VAT and delivery are due, if applicable, when the wines are shipped in 2020. Delivery will be charged at cost.

Wine is generally sold in 12x75cl bottle cases (i.e. 9 litres) and we supply all 'En Primeur' purchases in this size unless otherwise instructed. Wine can be bottled in different formats: Halves 24x37.5cl, Magnums 6x150cl, Double Magnums 3x300cl etc. There is a surcharge for this; please specify your requirements at time of ordering.

We ask that your minimum total order of wines from the 2017 vintage is 8 cases or £1000.

*Whilst detailing the blend of varieties at the individual châteaux I have abbreviated the grape varieties as follows:
Cabernet Sauvignon - CS, Cabernet Franc - CF, Merlot - M, Petit Verdot - PV and Carmenère - C*



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