

Montrachet
Fine Wine Merchants

2019 Bordeaux En Primeur
Tasting notes and opinion

2019 BORDEAUX

Rich, fresh and elegant

After the trials of 2017 (frost) and 2018 (mildew), 2019 was a much easier ride for vigneron and wine-makers alike. After a dry winter, a warm March encouraged an early bud burst and a sunny spring brought the risk of frost with night time temperatures as low as -2C on 13th April and again at the beginning of May, but fortunately, nearly all the vineyards escaped without serious losses. Cooler weather in the second half of May slowed down the development of the vines and the arrival of wet weather from 3rd June resulted in an uneven flowering, particularly on the later cabernet varieties.

June overall was unremarkable but temperatures rose at the end of the month to 36C on 27th June and July was even hotter with 41.5C recorded at Château La Lagune on 23rd July. The heatwave was ended with thunderstorms on 26th July but the rain brought welcome relief to the vines which were beginning to suffer from drought and encouraged the véraison which finished around 5th August for the merlot and 15th August for the cabernet sauvignon.

August was hot and sunny and the grapes ripened fast, with the skins thickening and the tannins and anthocyanins developing well. Fortunately, despite the high daytime temperatures, cool nights ensured that the fruit retained good acidity and there was a further, welcome, burst of rain at the end of the month.

The fine, dry weather returned at the beginning of September and the harvest for the dry white wines, which had started as early as 29th August at Château Haut Brion, was completed by the middle of the month. For the red wines, the vintage for the merlot started on 10th September (Château Cheval Blanc) on the right bank and 13th September (Château Latour) in the Médoc. The rain, however, finally arrived on 20th September and, with intermittent but **sometimes heavy rain in the last ten days of September, there wasn't the long window of fine weather for harvesting** that there had been in 2018. The ground, however, was dry and on all the well-drained soils the rain was welcome and enabled the later ripening cabernet franc and cabernet sauvignon to achieve perfect maturity. The cabernets were picked from 19th September (cabernet franc at Château Figeac) and 21st September (cabernet sauvignon at Château

Latour) with the majority being harvested in the last week of September in Saint Emilion and Pomerol and the first week of October in the Médoc. The risk of rot was present but, in most places, relatively easy to control.

The rain kickstarted the noble rot in Sauternes with picking commencing in earnest during the first week of October. Unfortunately, the weather broke with continuous, heavy rain from 20th October, bringing an abrupt end to the sweet wine harvest and dashing the hopes of a great vintage which would match the quality of the dry white and red wines.

With regard to the vinification of the red wines, with fully, ripe, thick-skinned fruit, it was easy to extract flavour and tannin and most wine-makers opted for fermentation at lower temperatures (typically 26C instead of the traditional 30C) with less remontage (pumping over) and no pigeage (punching down). The result is rich, flavoursome wines relatively high in alcohol (typically 13.5% on the left bank, 14% on the right) but with excellent freshness and harmony. They will not only be approachable young but also age magnificently. In style, they sit between 2016 and 2018, the best examples combining the freshness of 2016 with the opulence of 2018. Furthermore, there are lovely wines throughout the Bordeaux region with no one area particularly favoured and with the quality descending all the way down the price ladder. There are numerous delicious crus bourgeois and petits châteaux to provide great future every-day drinking.

The dry whites are similarly crisp and fresh with good levels of acidity, closer in style to the leaner 2017s than the more opulent 2018s. The sweet wines are mixed as the best fruit was picked before the rain on 22nd October with everything harvested after that date being of inferior quality. It is, therefore, worth restricting oneself to the top châteaux who have the resources to put a significant proportion of the crop into their second wines.

Finally, a note on the prices which, as a result of the uncertain times, are in many cases 20-30% down on last year. Normally, reductions on this scale only occur in poor vintages – the last time prices came down in a top vintage was in 1990 and then only by 5-10%. It is, therefore, a unique buying opportunity and one that I would encourage you to grasp. I certainly will be putting many of the wines away in my cellar to enjoy, I hope, in 10-20 years' time.

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

Charles Taylor M.W.

August 2020

PAUILLAC

Château Lafite Rothschild

1er Cru Classé, 94% CS, 5% M, 1% PV

Harvested relatively early from 19th September to 7th October to preserve the freshness and finesse, this has a very high proportion of cabernet sauvignon as has become the norm at Lafite in recent years. Beautiful, cassis aromas intertwined with notes of cedarwood. Lovely, seamless texture with silky tannins, beautiful purity of fruit and a rich, generous, close-knit texture. Starts discreetly but builds in the mouth to a magnificent finish. The most elegant of the Pauillac first growths and a candidate for the wine of the vintage. Drink 2028-2045.

Château Mouton Rothschild

1er Cru Classé, 90% CS, 9% M, 1%PV

Philippe Dhalluin has transformed Mouton since his arrival in 2003 and has made it the most consistent of the Pauillac first growths. The 2019 is a splendid, complete wine. Less opulent but fresher and more refined than the 2018, this has plenty of depth and character. Rich and toasty on the nose with beautiful, blackcurrant fruit and a lovely, succulent texture. Finishes sweet and long. Another great success. Drink 2030-2045.

Château Latour

1er Cru Classé, 92.5% CS, 7.5% M

A typically firm, classic Latour. Only 36% of the crop was used for the grand vin and this is dense and concentrated with sumptuous fruit, powerful but ripe tannins and great length on the finish. The most backward of the first growths but with huge potential. At 14.1% alcohol., it is slightly lighter than the 2018 but with extra freshness and vitality. Will be aged in 100% **new oak barrels**. As usual, the 2019 won't be offered en primeur but at a later date, to be decided by the owner, Francois Pinault. Drink 2032-2050.

Château Pichon Longueville Comtesse de Lalande

2ème Cru Classé, 71% CS, 23% M, 6% CF

28 out of the 73 hectares of vineyards are now farmed biodynamically. As is often the case, technical director Nicolas Glumineau has made one of the most refined wines in the Pauillac appellation. Beautiful, sweet, black-currant and cedar aromas, a ripe, generous texture and a long, succulent finish. Not as dense nor tannic as the Pichon Baron but has the harmony and intensity to age gracefully. Drink 2028-2042.

Château Pichon Longueville Baron

2ème Cru Classé, 87% CS, 13% M

One of the most concentrated wines of the vintage. The high proportion of cabernet sauvignon delivers an intense, backward wine, full of blackcurrant fruit. The firm but ripe tannins and a dense, close-knit texture bode well for the future. Builds in the mouth to a magnificent finish. Drink 2030-2042.



Château Lynch Bages

5ème Cru Classé, 70% CS, 24% M, 3% CF, 3% PV

The most famous of the Pauillac fifth growths and deservedly so. Harvested between 23rd September and 9th October, 14.1% alcohol with an ITP of 91, slightly lower than last year. Still firm and backward with lovely freshness, this has plenty of structure but also a ripe, generous texture. To be aged for 18 months in 75% new French oak barrels. Drink 2030-2042.

Château Grand Puy Lacoste

5ème Cru Classé, 83% CS, 17% M

With 5% more cabernet sauvignon than last year, this has wonderful, blackcurrant aromas, a generous, fleshy texture and despite its 14.3% alcohol, retains fine freshness and vitality. A great success which cements the reputation of Francois-Xavier Borie's property as one of the finest and best value Pauillac crus classés.

Drink 2028-2042.

Château Haut Bages Libéral

5ème Cru Classé, 80% CS, 20% M

Claire Villars has 28 hectares of prime land in Pauillac, half near the Gironde estuary adjacent to Château Latour and half between Châteaux Pichon Baron and Lynch Bages. Lovely, sweet, blackcurrant fruit on both nose and palate, firm but ripe tannins and a long after-taste. The modest price makes it even more appealing. Drink 2027-2038.

Château Pontet Canet

5ème Cru Classé, 65% CS, 30% M, 3% CF, 2% PV

Alfred Tesseron continues to farm the property biodynamically. The whole crop was destemmed by hand and fermentation took place in the smaller cement vats inaugurated in 2017. Ageing will be 50% in new oak barrels, 35% in concrete dolia and 15% in one year old barrels. Very ripe and jammy with a spicy, opulent character on both nose and palate. Drink 2026-2038.

Château Duhart Milon

4ème Cru Classé, 70% CS, 30% M

Beautiful cedarwood and cassis nose. Fresh and aromatic with silky tannins and a lovely, unforced, succulent texture. Wonderful precision and purity of fruit. No trace of heaviness nor over-ripeness; an extremely elegant, harmonious wine combining the depth and structure of Pauillac with the finesse of Margaux. Drink 2027-2042.

Château Clerc Milon

5ème Cru Classé, 72% CS, 22% M, 4% CF, 2% PV

Owned by Château Mouton Rothschild, the vineyards lie just across the D2 road from Mouton in close proximity to the Gironde estuary and produce a wine to rival the Pauillac second growths. With the highest proportion of cabernet sauvignon since 1996, the 2019 is dense, rich and creamy with fine purity of fruit and excellent structure. Drink 2028-2042.

Château Clerc Milon



Château Batailley

5ème Cru Classé, 74% CS, 25% M, 1% PV

Batailley continues its steady progress into the upper echelons of the Pauillac crus classés. Harvesting early, winemaker Arnaud Durand has made a beautiful, fresh, elegant wine full of ripe red and black fruits. Dense and concentrated this showed well against many more prestigious and expensive châteaux and is tremendous value. Drink 2026-2038.

Château Haut Batailley

5ème Cru Classé, 76% CS, 24% M

The third vintage under the ownership of the Cazes family of Château Lynch Bages. The harvest began on 23rd September and the wine will be aged for 14 months in 60% new oak barrels. Denser and more tannic than when vinified by Francois-Xavier Borie but still with more than a hint of Saint Julien elegance as a result of the estate's proximity to that village. Drink 2026-2040.

Château d'Armailhac

5ème Cru Classé, 62% CS, 27% M, 9% CF, 2% PV

The third Pauillac cru classé owned by Château Mouton Rothschild. The harvest took place between 19th September and 9th October. Not as dense as Mouton or Clerc Milon but with wonderful freshness and elegance, this is one of the best value Pauillac fifth growths. Drink 2026-2038.

Château Lynch Moussas

5ème Cru Classé, 73% CS, 27% M

2019 is the 100th vintage since the Borie/Castéja family of Château Batailley acquired the château and, to commemorate the centenary, the wine will be bottled in a specially designed bottle and label. Vinified with less remontage than usual in order to extract only the finest tannins, this is rich and succulent with masses of fruit and charm. Drink 2026-2037.

Château Bellegrave

66% CS, 34% M

Brothers Julien and Ludovic Meffre own both this and Château du Glana in Saint Julien. The two properties are less than 5 km apart but Bellegrave always has a little extra guts and tannin. Intense, blackcurrant aromas, ripe and succulent on the palate with impressive length on the finish. A great success and one of the best value Pauillac crus bourgeois. Drink 2026-2036.

Château Haut Bages Monpelou

70% CS, 26% M, 2% CF, 2% PV

One of the finest non-classified Pauillac estates, owned by the Castéja family of Château Batailley since the 16th century. Splendidly situated on the Bages plateau just to the north of Batailley, this is one of the finest Pauillac crus bourgeois. Fresh and perfumed with lovely, blackcurrant fruit and a sweet, generous texture. Drink 2026-2036.

SAINT JULIEN

Château Léoville Las Cases

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

The most powerful wine of the commune and of first growth quality. Has more than a resemblance to neighbouring Château Latour. Dense and concentrated with wonderful, blackcurrant fruit allied to exceptional freshness and elegance. Beautiful, harmonious wine; quintessential, aristocratic Saint Julien. Drink 2030-2045.

Château Léoville Poyferré

2ème Cru Classé, 67% CS, 27% M, 3% CF, 3% PV

Sara Lecompte-Cuvelier has taken over the management of the estate for the Cuvelier family, owners since 1920 and continuity is provided by the wine-making skill of Isabelle Darvin. Poyferré picks later than the other Léovilles and, as a result, makes a riper, fleshier wine. Lush and opulent but with a powerful, dense structure that will guarantee a long life. Drink 2028-2042.

Château Léoville Barton

2ème Cru Classé, 84% CS, 16% M

As usual, technical director François Bréhant picked relatively early from 2¹st September to 8th October. This is a great wine, one of my favourites of the vintage with deep, intense, cassis fruit and a fine, classical structure. Carefully extracted tannins and fine, fresh acidity create a close-knit texture that is immensely impressive. Super second quality. Drink 2030-2042.

Château Ducru Beaucaillou

2ème Cru Classé, 80% CS, 20% M

Bruno Borie has made a beautiful, unforced, expressive wine. Full of ripe fruit, at 14.2%, the alcohol is slightly lower than last year (14.5%). The 2019 is less powerful and structured than the 2018 but has finer tannins and is a more elegant, harmonious wine with greater vitality and an equally long finish. Last year I wrote that the 2018 was more Pauillac than Saint Julien in style – the 2019 is definitely Saint Julien and one of the wines of the vintage. Drink 2028-2042.

Château Gruaud Larose

2ème Cru Classé, 72% CS, 25% M, 3% CF

Jean Merlaut makes consistently fine Saint Julien at this large (82 hectare) second growth that he acquired in 1997 and which lies at the southern end of the Saint Julien appellation immediately to the west of the hamlet of Beychevelle. The 2019 is a full-bodied, concentrated wine, full of blackcurrant fruit with firm but ripe tannins. Lovely presence and personality, this will age magnificently. Drink 2028-2042.

Château Talbot

4ème Cru Classé, 69% CS, 26% M, 5% PV

The 100th vintage made by the Cordier family since they acquired the estate and the first for which new director, Jean-Michel Laporte (previously of Château La Conseillante) has been in charge for the whole growing season. Together with consultant oenologist, Eric Boissenot, he has made a blend for the grand vin that represents 55% of the crop from the substantial 102.5 hectare estate, and which includes the highest proportion of cabernet sauvignon since 2013. Lower in alcohol and higher in acidity than 2018, Jean-Michel considers it closer in style to 2016. I loved the 2018 and I find this even better; fresher and more elegant with just as much depth and concentration. A great success and surely an indication of a fine future for Talbot. Drink 2027-2040.

Château Langoa Barton

3ème Cru Classé, 67% CS, 26% M, 7% CF

Made by the same team and in the same cellar as Léoville Barton but the extra merlot makes the wine a little more open-textured. Lovely blackcurrant fruit, just the right amount of oak and a long, generous finish. 13.92% alcohol and will be aged in 60% new oak casks. One of the best value crus classés this year. Drink 2028-2040.

Château Branaire Ducru

4ème Cru Classé, 56% CS, 35% M, 5% PV, 4% CF

Branaire has been consistently making some of the finest Saint Julien wine for many years and offers brilliant value for money. Elegant and restrained, this has fine, precise blackcurrant fruit, a close-knit texture and wonderful freshness on the finish. Drink 2027-2039.

Château Saint Pierre

4ème Cru Classé, 79% CS, 21% M

At 17 hectares, this is the second smallest cru classé in the Médoc. Recreated in 1982 by Henri Martin, the estate is now run by Jean-Louis Triaud and his son Jean-Francois together with technical director Rémi di Constanzo. Rich and opulent, this has a fine, cassis aroma and sweet, ripe blackcurrant fruit on the palate. Jean-Francois compares the 2019 to 2015 but with more freshness. I find the tannins of higher quality than in the past and the finish silky smooth. A lovely crowd-pleaser. Drink 2027-2038.

Château Beychevelle

4ème Cru Classé, 46% CS, 49% M, 3% PV, 2% CF

Celebrating his 25th year at Château Beychevelle, Philippe Blanc is very happy with the 2019 vintage. Harvesting took place from 23rd September up until 11th October and the wine will be aged in 60% new barrels. The 2019 is another rich, opulent wine full of vivid fruit and a hint of toasty oak. Full and firm with a long aftertaste.

Drink 2027-2040.

Clos du Marquis

70% CS, 23% M, 7% CF

Produced from the vines on the Léoville Las Cases estate situated on the western side of the D2 road where the soil is sandier and has more clay. Since 2015 the quality has benefitted from the introduction of its own second wine, La Petite Marquise, enabling owner Jean-Hubert Delon to make a stricter selection and increase the proportion of cabernet sauvignon. Rich and juicy with a succulent, creamy texture. Finishes sweet and long. Drink 2027-2038.



Château Beychevelle

La Croix Ducru Beaucaillou

50% CS, 46% M, 4% PV

Principally from Ducru Beaucaillou's vines on the western side of the D2, slightly back from the Gironde estuary. Rich and succulent, this is a fine, generous wine that will give a huge amount of pleasure relatively quickly but also has the balance and structure to age gracefully. Drink 2026-2035.

Le Petit Ducru de Ducru Beaucaillou

36% CS, 60% M, 4% PV

The renamed Château Lalande Borie which was purchased by Bruno Borie's father, Jean-Eugène, from Château Lagrange in 1971. A delicious, vividly fruity wine full of plum and blackcurrant fruit. Carefully extracted, there are no rough edges here, just pure, unadulterated fruit. Great value, classy Saint Julien. Drink 2025-2034.

Château Gloria

55% CS, 34% M, 5% PV, 6% CF

Put together by Henri Martin in the 1940s and 1950s from purchases of land throughout the appellation, this is the finest of the Saint Julien non-classified châteaux. Under the same ownership and made by the same team as Château Saint Pierre, this has a lovely, open, generous character with dense, rich fruit, a chunky texture and a sweet, succulent finish. Will be aged in 45% new oak barrels. Drink 2026-2036.

Château du Glana

72% CS, 28% M

With Gloria, the finest of the Saint Julien crus bourgeois. The harvest was between 18th September and 8th October with yields of 50h/ha. The wine will be aged in 40% new oak barrels. Dense and concentrated with masses of red and black cherry fruit. Wonderful presence and a fine, long aftertaste. Great value. Drink 2025-2035.

Château Moulin Riche

69% CS, 19% M, 12% PV

A high proportion of petit verdot gives additional structure and concentration to this fine Saint Julien estate owned by Château Léoville Poyferré. Dense and tannic but with masses of ripe fruit, this needs a bit of time to soften but will age magnificently. Drink 2026-2038.

SAINT ESTEPHE

Château Cos d'Estournel

2ème Cru Classé, 65% CS, 35% M

Technical director Dominique Arangoits is making finer, fresher, less extracted wines than in the past. Harvested between 23rd September and 7th October with yields of 43hl/ha, this wine will be aged in 55% new oak. Generous and juicy, this is absolutely delicious with wonderful aroma, vivid fruit, a succulent texture and splendid vitality. Drink 2027-2040.

Château Montrose

2ème Cru Classé, 64% CS, 30% M, 5% CF, 1% PV

One of the most consistent second growths since the Bouygues brothers bought the château in 2006. Also one of the longest-lived, I had a bottle of 1970 last week which was glorious. The 2019 is similarly dense and packed with fruit and tannin, guaranteeing a long life. Only 35% of the crop was used for the grand vin - one of the strictest selections amongst the crus classés. Drink 2028-2045.

Château Calon Ségur

3ème Cru Classé, 73% CS, 14% M, 12% CF, 1% PV

Vincent Millet has closed the gap with Cos and Montrose, and Calon Ségur now consistently makes wine of super second quality. The 2019 is another rich, opulent wine with intense, blackcurrant and plum fruit, well-integrated, spicy new oak, carefully extracted tannins and fine, balancing acidity. Drink 2028-2040.

Château Lafon Rochet

4ème Cru Classé, 65% CS, 30% M, 5% CF

Basile Tesseron's 41 hectare estate lies immediately to the west of Château Cos d'Estournel. The 2019 continues the trend towards softer, more generous wines. The tannins are riper and the fruit has a lovely freshness and immediacy. Retains the traditional muscle of Saint Estèphe but with extra class and finesse. Drink 2027-2038.



Château Capbern

69% CS, 30% M, 1% PV

Fantastic value property owned by Château Calon Ségur and managed by the same team. The harvest took place between 24th September and 9th October, with yields of 40hl/ha. The result is a ripe, hedonistic wine with spicy, black fruits on both the nose palate. Rich and generous, this will be aged in 60% new oak barrels for 18 months. Drink 2026-2036.

Château Le Crock

44% M, 46% CS, 6% CF, 4% PV

This fine, 32 hectare property overlooks Château Cos d'Estournel and benefits from the same ownership and winemaking team as Château Léoville Poyferré. The Saint Estèphe vineyards with their clay subsoil always do well in warm, dry summers such as 2019. This is no exception with masses of ripe fruit, firm but ripe tannins and a long aftertaste. Drink 2027-2037.

Château Ormes de Pez

50% M, 40% CS, 7% CF, 3% PV

Owned since 1940 by the Cazes family of Château Lynch Bages. Dense and powerful with lovely, blackcurrant and plum fruit, carefully extracted tannins and a long, sweet finish. Will be aged for 16 months in 45% new oak barrels. Drink 2027-2038.

MARGAUX

Château Margaux

1er Cru Classé, 90% CS, 7% M, 2% CF, 1% PV

Beautifully balanced, harmonious wine, the most elegant of the first growths with wonderful, creamy fruit, a rich, lush texture and a long, fresh finish. At 13.95% alcohol, it is no lightweight but is slightly below the levels of 2015 and 2018. Fine and precise with carefully extracted, silky tannins, a great success. Drink 2028-2042.

Château Lascombes

2ème Cru Classé, 50% CS, 45% M, 5% PV

Estate director Dominique Befve and technical director Delphine Barboux have maintained the bold, rich, fleshy character of Lascombes whilst refining the tannins and reducing the proportion of new oak (60% instead of the 90% used in the past). Lovely plum and cassis aromas with a touch of spice. Finishes sweet and long, a great success. Drink 2027-2040.

Château Brane Cantenac

2ème Cru Classé, 70% CS, 26% M, 2% CF

Henri Lurton has made one of the most elegant wines of the vintage. Has a beautiful, pure, cassis and cedarwood nose reminiscent of Château Margaux. Restrained but powerful with fine, classic structure and wonderful freshness. A lovely, harmonious wine that will age effortlessly. Drink 2028-2040.

Château Palmer

3ème Cru Classé, 53% CS, 43% 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. Following the loss of 65% of their crop to mildew in 2018, happily a much more generous yield of 45hl/ha was achieved for the 2019 vintage. Dense and rich with a beautiful, creamy, old vine texture. Lovely poise and vitality. Finishes sweet and long. Drink 2028-2042.

Château Rauzan Ségla

2ème Cru Classé, 62% CS, 35.5% M, 2% PV, 0.5% CF

Nicolas Audebert has built on the progress made over 20 years by John Kolasa and Rauzan continues to make quintessential Margaux with both depth and harmony. The 2019 is another great success, fresh and polished with lovely mixture of red and black fruits, subtle tannins and long aftertaste. Drink 2028-2040.

Château Giscours

3ème Cru Classé, 65% CS, 35% M

Estate director Alexander van Beek has made Giscours one of the most consistent wines in the Margaux appellation and this is one of his best vintages ever. Rich and dense, this is a masculine Margaux but not without charm and finesse. 13.9% alcohol with a sweet, generous texture, the tannins are carefully extracted and most of the vin de presse went into the second wine. Will be aged for 17 months in 50% new oak barrels. Drink 2028-2040.

Château Malescot St Exupéry

3ème Cru Classé, 54% CS, 35% M, 6% CF, 5% PV

Jean-Luc Zuger tends to pick later than most of his neighbours and makes lovely, rich, concentrated wine - one of the most under-appreciated Margaux chateaux. Harvested from 25th September until 16th October, the 2019 vintage will be aged in 70% new oak. Drink 2028-2040.

Château Angludet

45% CS, 43% M, 12% PV

After two short crops due to frost (2017) and mildew (2018), the Sichel family have both quality and quantity (49 hl/ha) in 2019. The whole property is now farmed biodynamically and the harvest stretched from 17th September to the 17th October. For the first time, half of the crop was aged in cement amphoras with the other half in the traditional 225 litre oak barrels (30% new). The aim, according to wine-maker Ben Sichel, is to privilege the purity of the fruit. The result is a sumptuous wine with masses of fresh, plummy fruit and just the right amount of spicy oak. The tannins are ripe and friendly and the wine has impressive depth and structure. Whilst it will be enjoyable young, it has a fine close-knit texture and sufficient length on the finish to ensure a long life. Drink 2026-2037.

Château du Tertre

5ème Cru Classé, 54% CS, 27% M, 13% CF, 6% PV

Under the same ownership as Giscours and a neighbouring property but the wine is very different. Lighter in body with more perfume, this is a delicious, forward, delicate Margaux with beautiful, pure fruit, fine tannins and lovely freshness. A great success and excellent value. Drink 2026-2037.

MEDOC

Château Cantemerle

5ème Cru Classé, Haut-Médoc, 68% CS, 23% M, 4% PV, 5% CF

Owned since 1981 by the mutual insurance company Groupe SMA, the early replantings of the vineyard are now mature and producing much more serious wine than the vintages of the 1990s and 2000s. The 2019 is ripe and aromatic with lovely, blackcurrant fruit. Rich and succulent on the palate with carefully extracted tannins and fine freshness and vitality. Will be aged in 40% new oak barrels. This could well be the best value classed growth in 2019. Drink 2027-2038.

Château Fourcas Dupré

Listrac-Médoc, 66% CS, 33% M, 1% PV

The first vintage made by new director Lucas Leclercq, previously wine-maker at Château Lafon Rochet. The harvest began on 24th September and finished on 14th October with yields of 40hl/ha and the wine will be aged in 30% new oak. The cooler soils of Listrac are an advantage in hot years such as 2019 and this has a wonderful mixture of red and black fruits, and an impressive structure of fine, ripe tannins allied to crisp, fresh acidity. A brilliant debut vintage for Lucas at this consistent estate that has always made great value wines. Drink 2026-2036.

Château La Lagune

3ème Cru Classé, Haut-Médoc, 70% CS, 26%M, 4% CF

Another impressive wine from Caroline Frey's splendid property, certified as organic since 2016. Harvested between 18th September and 9th October, the 2019 is rich and dense with masses of plummy, ripe fruit on the nose. The tannins are firm but well covered by generous, blackcurrant fruit. Finishes sweet and long with fine freshness and vitality. Drink 2027-2040.

Château Mauvesin Barton

Moulis-en-Médoc, 67% CS, 26% M, 7% CF

The third estate owned by the Barton family and one that is steadily improving as the huge investment in the vineyards and cellars pays dividends. Ripe and generous with lovely mixture of red and black fruits. Excellent value. Drink 2026-2034.

Château Cissac

Haut-Médoc, 58% CS, 34% M, 8% PV

Marie Vialard continues to soften the style at the family property, retaining the richness of older vintages but injecting more fruit, charm and precision. Will be aged in 30% new oak. Rich and spicy with fine balance of fruit and tannin. Drink 2026-2035.

Château Chasse Spleen

Moulis-en-Médoc, 52% CS, 40% M, 6% PV, 2% CF

One of the best-known, family-owned châteaux of Moulis, run since 2000 by Céline Villars and her husband Jean-Pierre Foubet. Traditional vinification, less aromatic than some but with excellent depth and concentration, firm but ripe tannins and a long, sweet finish. Will take some time to open up but has plenty of character and quality. Drink 2027-2038.

Château Patache d'Aux

Médoc, 50% CS, 40% M, 7%CF, 3% PV

The major investment made by Antoine Moueix since their purchase of Patache is really paying off. The new cellar has enabled wine-maker Lucie Lauilhé and consultant Stéphane Derenencourt to follow the marvellous 2018 with an even better 2019 that combines the opulence of 2018 with the freshness and classic structure of 2016. Ripe and plummy on the nose with a lovely touch of cedar and blackcurrant. Fresh, fruity and open with a complex mixture of black fruits but nothing over-ripe. Rich and meaty on the palate with an impressive, close-knit texture. Excellent acidity brings lovely vibrancy. Well-balanced with high quality tannins, classy and elegant for a mere Médoc. Finishes sweet and long, probably the best Patache ever. Drink 2025-2034.

Château La Grave

Médoc, 75% M, 25% CS

Jean-Philippe Cazaux bought this 25 hectare estate with vines on a mixture of clay, gravel and limestone soils in the village of Blaignan, 10km north of Saint Estèphe, in 2014 and has succeeded in making rapid progress in upgrading the wines. I loved the 2018 last year and this is just as concentrated with additional freshness and elegance. It will be aged for twelve months in one third new oak casks from barrel-makers Seguin-Moreau and Leroi. Drink 2024-2031.

Château Liversan

Haut-Médoc, 64% M, 33% CS, 3% PV

Splendid 51 hectare property lying midway between Saint Sauveur and Pauillac on a fine gravel bed with a limestone base. Wine-maker Philippe Marchal makes a full-bodied, Pauillac style wine with extra generosity due to the preponderance of merlot. Dark crimson colour and sumptuous mixture of red and black fruits on the nose. Rich and rounded on the palate despite the firm, close-knit texture. Fine structure with a long after-taste. Will be aged in one third new oak barrels. Drink 2025-2033.

PESSAC-LEOGNAN & GRAVES

Château Haut Brion

1er Cru Classé, 48.7% M, 43.2% CS, 8.1% CF

Similar assemblage to last year after a harvest that took place between 10th September and 3rd October. Estate director Jean-Philippe Delmas says ‘it has the structure of 2005 and the freshness of 2010 – a modern, richer version of the 1990’.

Château La Mission Haut Brion

Cru Classé, 53% M, 39.5% CS, 7.5% CF

Owned since 1983 by Château Haut Brion, La Mission is often the equal of its neighbour. Jean-Philippe Delmas compares the 2019 to ‘the 2000 but with more density’.

Château Pape Clément

Cru Classé, 50% CS, 50% M

Bernard Magrez’s flagship property in the suburbs of Bordeaux has produced another rich, opulent wine full of ripe, plummy fruit and just the right amount of new oak. Drink 2027-2040.



Domaine de Chevalier

Cru Classé, 65% CS, 30% M, 5% PV

Olivier Bernard and technical director Thomas Stonestreet have made a beautiful, sumptuous wine in 2019. Harvested from 23rd September until 13th October, the 2019 vintage is a lovely, fresh, classically proportioned Graves with a relatively modest 13% alcohol. As in recent years the oak is restrained (40% new oak barrels) and the fruit really shines through. Carefully-extracted tannins and fresh acidity allow the wine to build in the mouth to a fine, long, sweet finish. Drink 2027-2042.

Château de Fieuzal

Cru Classé, 60% CS, 20% M, 10% CF, 10% PV

Fieuzal has consistently been one of the best value cru classés since its purchase in 2001 by Irish businessman Lochlan Quinn and the arrival in 2007 of estate director Stephen Carrier (previously technical director of Château Lynch Bages). Harvested from 18th September to 11th October, the 2019 has a complex mixture of red and black fruits on the nose, fine, crunchy blackberry fruit on the palate and finishes sweet and long. After an opulent, powerful 2018, this is more restrained and precise with purer fruit and a fresh, classic structure. Drink 2026-2038.

Château Haut Bailly

Cru Classé, 56% CS, 36% M, 4% PV, 4% CF

Harvested between 23rd September and 10th October. Technical director Gabriel Vialard has made another impressive Haut Bailly. Only half the crop was used for the grand vin and this is fresh and elegant on the nose with lovely, cedary aromas. Dense and structured on the palate, it will age magnificently. Drink 2028-2042.

Château Civrac Lagrange

Pessac-Léognan, 50% CS, 42% M, 8% PV

Splendid 13 hectare property adjacent to Domaine de Chevalier and sharing much of the same terroir. The vines are planted at high density (8500 vines per hectare) and the vinification is in the highly capable hands of Dominique Haverlan. This is rich and opulent with fine, glossy fruit, a dense, unctuous texture and a magnificent, ripe finish. The quality rivals many of the Léognan crus classés at a fraction of the price. Drink 2025-2032.

Vieux Château Gaubert

Graves rouge, 50% CS, 50% M

Dominique Haverlan has spent 30 years renovating the old château and the vines are now 40 years old, giving glorious wine. The 2019 is a wonderful, ripe, opulent wine with cassis fruit on the nose and a warm, succulent texture. Relatively low in acidity, this will be delicious young but has the depth and concentration to age well. As ever, superb value for money. Drink 2024-2032.

POMEROL

Vieux Château Certan

Pomerol, 78% M, 15% CF, 7% CS

The 2019 vintage sees the inclusion of the cabernet sauvignon planted in 2012 and which adds significant freshness and vitality to the wine. Rich and seamless on the palate with a lovely, creamy texture. The fruit is pure and vibrant and perfectly matches the firm but ripe tannins. Another great success from Alexandre and Guillaume Thienpont. Drink 2027-2042.

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 2028-2042.

Château La Conseillante

Pomerol, 84% M, 16% CF

Marielle Cazaux has proved to be a great success since her move from neighbouring Château Petit Village. She has lowered the canopy in the vineyards to reduce the sugar level in the grapes and the 2019 is one of the freshest and most elegant wines of the vintage. A truly aromatic wine with a wonderful nose of spice and plummy fruit. Soft and creamy on the palate with a succulent texture and fine vitality. Finishes sweet and long. Drink 2027-2040.

Château La Croix de Gay

Pomerol, 97% M, 3% CF

Chantal Lebreton has made another lovely wine from her 4.5 hectares of splendidly situated vines on the northern part of the Pomerol plateau. The new cellar constructed for the 2014 vintage has enabled a more precise vinification and the 2019 has beautiful, plummy fruit, a ripe, succulent texture and a fine, generous finish. The price is amazingly good for the quality, making it one of the very best value Pomerols. Drink 2027-2038.

Château Lafleur Gazin

Pomerol, 100 % M

One of the finest Pomerol estates run by the Jean-Pierre Moueix team. The 8.5 hectares of clay and gravel vineyards lie between Châteaux Lafleur and Gazin on the northern edge of the Pomerol plateau. The 2019 is rich and fruity with a full-bodied, gutsy character and boasts a fine, long aftertaste. One of the best value wines in the Moueix stable. Drink 2027-2038.

La Sergue

Lalande de Pomerol, 72% M, 25% CF, 3% Malbec

Often known as ‘the poor man’s Petrus’ due to its proximity to the plateau of Pomerol. Pascal Chatonnet takes the fruit from three plots of his oldest vines and ferments the wine in three small oak vats with the malolactic fermentation and ageing following in barrel. The 2019 is a spectacular wine combining the opulence of 2018 with the classic precision of 2016. Ripe and generous with masses of red and black berry fruit and an impressive, long finish. Drink 2026-2035.

Château Haut Chaigneau

Lalande de Pomerol, 90% M, 10% CF

Pascal Chatonnet has made a beautiful, rich, opulent wine with sumptuous, juicy fruit and just the right amount of oak (one third of the barrels are renewed each year). Impressive richness allied to good acidity and freshness. One of the very best wines from Lalande de Pomerol and one of the least expensive, making it superb value. Drink 2025-2032.

Château La Croix Chaigneau

Lalande de Pomerol, 55% CF, 45% M

The second wine of Haut Chaigneau produced from the younger vines with a higher proportion of cabernet franc. Fresh and forward with delicious, ripe, plummy fruit and a lovely, succulent texture. A real crowd-pleaser, this will be delicious to drink almost upon release. Drink 2023-2028.



Château Canon

SAINT EMILION AND THE CÔTES

Château Ausone

1er Grand Cru Classé A, 65% CF, 35% M

Alain and Pauline Vauthier have been making consistently fine wine on the south-east facing cotes of Saint Emilion. The 2019 is a dense, tightly-coiled wine, still terribly youthful but with the fruit and vibrancy of a great wine in the making. Drink 2028-2045.

Château Cheval Blanc

1er Grand Cru Classé A, 58% M, 34% CF, 8% CS

85% of the chateau's plots were included in the grand vin for the 2019 vintage, demonstrating the overall quality of the vintage. The merlot was picked early and quickly before the rain on 22nd September which proved beneficial for the cabernets harvested at the beginning of October. A truly elegant wine, slightly less alcoholic (14.3%) and powerful than the 2018 but with a beautiful, ethereal nose, and a rich, succulent texture. Silky tannins and pure, fresh fruit on the palate and builds in the mouth to a sumptuous finish. The most elegant wine in Saint Emilion. Drink 2028-2042.

Château Figeac

1er Grand Cru Classé, 36 % CF, 34% CS, 30% M

The second vintage to be made in the temporary structure just below the château where the stainless steel vats have been moved whilst the cellars are being rebuilt. Estate director Frederic Faye harvested early from 13th September in order to retain freshness and acidity and adapted the vinification to ensure a careful, balanced extraction of fruit and tannin. The cabernets shine through with fine, vibrant blackcurrant and brambly fruit on the nose and firm but ripe tannin on the palate. A classic Figeac that combines the flesh of Saint Emilion with the structure of the Médoc. Drink 2028-2042.

Château Canon

1er Grand Cru Classé, 74% M, 26% CF

Since the arrival of Nicolas Audebert from Cheval des Andes in 2015, this Chanel-owned property has made a succession of brilliant wines combining freshness and elegance with a sumptuous, opulent texture. The 2019 is soft and seductive with beautiful, creamy fruit and a rich, succulent texture. Has lovely concentration allied to fine freshness and not a rough edge in sight. Drink 2027-2040.

Château Troplong Mondot

1er Grand Cru Classé, 85% M, 13 % CS, 2% CF

Estate director Aymeric de Gironde has refined the style since arriving at Troplong from Cos d'Estournel in 2017. Earlier picking and gentler maceration has resulted in fresher fruit, finer tannins and less alcohol. In time, the proportion of cabernet franc will increase but for the moment, the dominance of merlot provides masses of plummy fruit and more than a hint of spice.

Drink 2027-2038.

Clos Fourtet

1er Grand Cru Classé, 86% M, 10% CS, 4% CF

Matthieu Cuvelier has made Clos Fourtet, situated in the heart of the Saint Emilion limestone plateau, one of the most consistently fine Saint Emilion estates. After a magnificent 2018, the 2019 is lighter but more refined with wonderful, fresh fruit and carefully extracted tannins. Finishes harmonious and long.

Drink 2027-2038.

Château Moulin Saint Georges

Grand Cru, 85% M, 15% CF

7 hectares of west-facing limestone slopes, immediately opposite and also owned by Château Ausone. A cooler site, it always does well in warm summers and the 2019 is no exception with rich, intense fruit allied to firm but ripe tannins and fresh acidity. Drink 2027-2037.

Château Fonbel

Grand Cru, 85% M, 10% CS, 5% C

Owned and vinified by Alain and Pauline Vauthier of Ausone, the vines lie a few kilometres south on sandier soil. Always modestly priced, it is a consistent bargain in fine vintages. Rich and juicy with lovely flesh, chunky tannins and a long aftertaste. Drink 2026-2035.

Château Quinault L'Enclos

Grand Cru, 74% M, 12% CF, 14% CS

Purchased by Cheval Blanc in 2007, this 18 hectare vineyard situated in the middle of the town of Libourne makes one of the most delightful and best value wines of the appellation. Vinified by the same team as Cheval Blanc with the same philosophy of making a ripe but fresh, harmonious wine. At 14.6% alcohol, this is rich and spicy with fine generosity. Supremely drinkable. Drink 2026-2037.

L'Archange

Saint Emilion, 100% M

This comes from a single 1.5 hectare plot of old merlot vines adjoining Châteaux Figeac and La Dominique. Vinified by Pascal Chatonnet, the 2019 is rich and opulent with fine, expressive fruit and a dense, concentrated texture. Will be aged in 50% new oak. Drink 2027-2036.



Château Jacques Noir *Saint Emilion, 100% M*

Tiny 5.6 hectare estate on the eastern side of the appellation owned by the Ducourt family since 2001. Totally renovated, the vines are now 15+ years old and coming in to their prime, This is the best ever wine from the property with lovely, fresh, plummy fruit, fine, ripe tannins and excellent balancing acidity. Absurdly cheap for the quality. Drink 2023-2030.

Château Fayau Cuvée Jean Médeville *Cadillac Côtes de Bordeaux, 60% M, 40% CS*

The Médeville family makes this special cuvée from the oldest and best situated plots of vines on the Fayau estate overlooking the town of Cadillac on the banks of the River Garonne. Rich and spicy with fine, plummy fruit this will be aged for 12 months in 35% new oak barrels. Compares favourably with many wines from more prestigious appellations. Drink 2023-2030.

Château Plaisance *Montagne St. Emilion, 94% M, 6% CS*

A lovely, rich, chunky wine from this fine estate on the border of Montagne Saint Emilion and Lalande de Pomerol. Full and firm with lovely, plummy fruit, this will be aged in 25% new oak barrels. Drink 2024-2030.

Château Des Demoiselles *Castillon Côtes de Bordeaux, 72% M, 28% CS*

Jeremy Ducourt has extended the wine-making facilities at this 36 hectare property that lies on the road between Saint Emilion and Castillon La Bataille. The sandy, loamy soil lends itself to the production of ripe, generous wines and this has delicious cherry and plum fruit, together with a hint of spice and oak. Drink 2023-2029.

DRY WHITES

Château Haut Brion Blanc

Pessac-Léognan, 64% Sauvignon, 36% Sémillon

This supreme white wine is produced from just 3 hectares of vines on the Haut Brion estate. A growing proportion of the sauvignon is the softer, more aromatic sauvignon gris which gives added texture to the wine. Fermented and aged for six months in barrel, this is bottled relatively early and is crisp and aromatic with fine, grassy sauvignon allied to richer, citrus, sémillon fruit. Drink 2023-2030.

Château La Mission Haut Brion Blanc

Cru Classé, Pessac-Léognan, 30% Sauvignon, 70% Sémillon

After last year's atypical wine when the sauvignon dominated the blend, the 2019 reverts to type. The rich yet crisp sémillon is lifted by the more aromatic and vibrant sauvignon, giving a perfectly balanced, harmonious wine of great quality. Drink 2024-2032.

Domaine de Chevalier Blanc

Cru Classé, Pessac-Léognan, 70% Sauvignon, 30% Sémillon

The finest dry white wine of the vintage that I've tasted. Harvested through the first half of September with the usual system at Chevalier of several passages through the vineyard in order to pick each bunch at optimum maturity. Fermented in 35% new French oak barrels, and will be aged in cask for 15-18 months, this is a beautiful, crisp, mineral wine that allies ripe fruit with fine balancing acidity. Has an intensity and ageing potential rarely found in Bordeaux. Drink 2023-2032.

Caillou Blanc du Château Talbot

Bordeaux Blanc, 76% Sauvignon, 24% Sémillon

Produced from 5 hectares of the estate planted with white varieties. Fermented and aged for eight months in small French oak barrels. Ripe and aromatic with an exotic quality on both nose and rich, sumptuous texture. Delicious young, Caillou Blanc also surprises by its ability to age. Drink 2021-2028.



Château Talbot

Château de Fieuzal Blanc

Pessac-Léognan, 50% Sauvignon, 50% Sémillon,

Another great success from Stephen Carrier who arrived as estate director in 2007. The sauvignon dominates on the nose and the sémillon adds richness and body to the palate. A lovely, harmonious wine with fine aromatic quality and a rich, creamy texture balanced a delicate hint of saltiness. Drink 2022-2028.

Château Fourcas Dupré Blanc

Bordeaux Blanc, 57% Sauvignon, 43% Sémillon

Former owner, Patrice Pagès, planted just 2 hectares of sauvignon and sémillon on this fine estate at the highest point of the Médoc where the limestone sub soil is unusually but perfectly suited to the production of white wine. 2019 is the first vintage made by new estate director Lucas Leclercq. Harvested between 12th and 24th September as each plot reached perfect ripeness, the 2019 is a great success combining ripe, peachy fruit with crisp, balancing acidity. One of the very best white wines of the Médoc. Drink 2021-2024.

Vieux Château Gaubert Blanc

Graves Blanc, 50% Sauvignon, 50% Sémillon

Dominique Haverlan has built up his estate to 150 hectares since he started in 1985. His white wines go from strength to strength. Fermented and aged for nine months in 35% new french oak barrels, the 2019 is crisp and aromatic with fine, ripe fruit and an intriguing salty edge. Drink 2021-2024.



SAUTERNES AND BARSAC

Château Coutet, 1^{er} Cru Classé, Barsac
75% Sémillon, 23% Sauvignon, 2% Muscadelle

After tiny crops in 2017 (frost) and 2018 (mildew), 2019 is more generous at Coutet with the early and condensed harvest (3rd to 23rd October) giving a fine, rich, balanced wine. Winemaker Laurent Girardot has turned out a splendid effort at 13.5% alcohol and 145g/l residual sugar and likens it to the 2005 and 2015, high praise indeed. I find it a little lighter, more in the style of 2014, another successful vintage. Will be aged in 60% new oak barrels. Drink 2024-2032.

Château de Rayne Vigneau, 1^{er} Cru Classé, Sauternes
76% Sémillon, 24% Sauvignon

Quality has soared at this historic château since its purchase in 2015 by the Trésor du Patrimoine group and the arrival of Vincent Labergère to manage the estate. The variety of clay, limestone and gravel soils gives a complex, balanced wine, one of the richest Sauternes of the vintage at 14% alcohol and 149 g/l of residual sugar. Drink 2025-2034.

Château Doisy Daëne, 2^{ème} Cru Classé, Barsac
100% Sémillon

One of the richest Barsacs of the vintage (13.5% alcohol and 150 g/l residual sugar) but the limestone subsoil guarantees freshness and bite. Beautifully balanced and harmonious, a great success. Drink 2024-2033.

Château Doisy Védrières, 2^{ème} Cru Classé, Barsac
87% Sémillon, 13% Sauvignon

Another example of how good the Barsacs are in 2019. Owner Olivier Castéja managed to gather the crop before the rain set in on 22nd October and has made a rich, well-balanced wine with plenty of ripe, honeyed fruit and fresh acidity. Drink 2023-2031.

Château Lamothe Guignard, 2^{ème} Cru Classé, Sauternes
90% Sémillon, 5% Sauvignon, 5% Muscadelle

Philippe Guignard has made a fresher, lighter style of Sauternes with lovely, honeyed fruit, medium body and a crisp, clean finish. A delightful wine that will age gracefully and the modest price makes it great value. Drink 2023-2030.

How our 2019 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. Due to travel restrictions in 2020 the majority of wines were tasted at our offices in London in May and June. The remaining wines were tasted at the châteaux once travel restrictions were lifted in July 2020.
- Order by email or telephone
Email: office@montrachetwine.com
Telephone: 020 7821 1337
- Timetable
The wine is sold whilst still lying at the châteaux for delivery after bottling. i.e. 2019 Bordeaux will be shipped to the UK in spring/summer 2022.

For further information or to place an order,
please contact:

Charles Taylor M.W., Jack Bartholomew
or Thomas Britten

Unusually these notes are being produced after the wines have been released. Many are still available and I would urge you to place your order as soon as possible.

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 2022.

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 2019 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*

Front cover: Château Mauvesin Barton ©Serge Chapuis, Back cover: Château Talbot

A large wooden wine barrel, likely made of oak, is shown in a close-up view. The barrel is bound with several dark metal hoops. In the center of the barrel, there is a prominent metal hatch or door with a handle and a locking mechanism. The lighting is dramatic, highlighting the texture of the wood and the metallic surfaces against a dark background.

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