

CENTRAL LONDON WINE SOCIETY - BORDEAUX / TOP ST. EMILION
 SPECIAL No 104 - presented by Paul Mapplebeck - 8/4/15

WINE & COMMENTS		Mark T max	WINE & COMMENTS		Mark T max
1	2013 PRESTIGE de CALVET (BORDEAUX BLANC) - Light, fine slight yellow fringe - Pleasant enough - light nose - dry on finish - 2013 poor year. 11.5%alc - 2013 poor year. 11.5%alc	3	2000 MONTBOUSSAQUET (was GRAND CRU CLASSÉ) - Intense on the nose, very aromatic of red fruit - Mid body, good concentration of red fruit - Sharp, low pH, firm tannins, very pleasant, but - dry, making very heavy - fruit not as long on - 60% Me / 35% CF / 10% CS	4	465
2	2005 Ch. LARMANDE (GRAND CRU CLASSÉ) - Black pebbles nose - Mid body / mid tannin - Some heat - Some dark clay on palate + - Some fine pine to green on palate - "A" "A" "A" (choice of 11/10/13)	4	1998 Ch. FOMBRANCE (was GRAND CRU) - Rich, deep aromatic - earthy depth - Acidic in taste - fruit a little short - Mid tannin - some claret + spices - maybe - more acidity	5	420
3	2004 Ch. FLEBER CARDINALE (was GRAND CRU) - Dark in color - lovely nose - good depth - really good smoothness - Denial of sweetness on the - palate - good fruit - Red fruit + light tannin on - nose	5	1996 Ch. L'ARROSÉE (GRAND CRU CLASSÉ) - Aromatic very light - Astringent nose - Tannin + leather - Lacking fruit + flavors	6	35
4	2003 Ch. BEAU-SÉJOUR BÉCOT (GRAND CRU CLASSÉ) - Mid body / mid tannin - Cherry + leather nose - Concentrated flavors - finish - interesting - don't develop - Koh Kurbs	5	1995 Ch. SOUTARDE (GRAND CRU CLASSÉ) - good depth in aroma - really like balance of spice + - fruit - full in the mouth and get very smooth + - low tannins; looks older than it really is, good	6	224
5	2001 Ch. LE DOME (GRAND CRU - CARACTÉRISTE) - Earthy nose - Very little fruit - Austere - Musky nose - Not rounded - Savory - Mid body - nose fairly short	5	1995 Ch. ANGELES (was GRAND CRU CLASSÉ) - The character in depth - Concentration on the nose - depth of biting smoothness - Big fruit, subtle in flavor - made by Sauvignon + full of - fruit. fruit good in	7	59
92+	70% Me / 24% CF / 6% CS	13.5%	89+ 65% Me / 35% CF	12.5%	44
92+	13%	13%	50% Me / 47% CF / 3% CS + on.	13.5%	44