

CENTRAL LONDON WINE SOCIETY - BORDEAUX - ST, ESTEPHIE (MAINLY CH. MONTROSE)

SPECIAL N°101 - Presented by Paul Mapplebeck - 14 JAN 2015

WINE & COMMENTS	Mark 7 max	WINE & COMMENTS	Mark 7 max
<p>2013 GASTON TUREAU BORDEAUX BLANC Juv Bl. - Fresh - candy, not overpowering but on finish - Some fruit ie gooseberry & apple - "Wine from good vine"</p>	<p>3 3.5</p>	<p>2000 CH. HAUT-MARBUZET - Note is dryfruit + oak - lots of fruit - Oak on the nose + balance of these</p>	<p>6 6.5</p>
<p>2009 LA DAME DE MONTROSE Slightly waxy on nose but fruit - some orange, light on body but some strong notes - smooth tannins Some acidity + good smoky flavors on the taste, finish, smooth</p>	<p>2 5</p>	<p>1998 CH. COS d'ESTOURNEL - Stronger the more alcohol - lack of - lovely smoothness + fruit - some tannins - finish of fruit</p>	<p>7 6 5</p>
<p>2006 LA DAME DE MONTROSE More tannins Higher acidity than '09 vintage Needs</p>	<p>3 3.5</p>	<p>1995 CR. MONTROSE "Ballistic" - Comment '90 - On the nose again: vegetal / mushroom / vegetal - More dry, strong tannins - (better / varied) - Tannins have soft lead - some acidity</p>	<p>8 5 5.1</p>
<p>2003 CH. MONTROSE - Some tannins but very smooth - finish is long + beautifully balanced - strong flavors + nice creamy product</p>	<p>4 4.5</p>	<p>1990 CR. MONTROSE earthy on nose / mushroom / very smooth + little tangy good length ("Horse manure")</p>	<p>9 6 6-1</p>
<p>2000 CH. COS LABORY - No tannins - Note is flat - smooth taste - Date cherry + blueberries</p>	<p>5 5.5</p>	<p>1989 CH. MONTROSE Carthage from 1990 More tannins - intense fruit - still some tannins + more than - subtlely in fruit</p>	<p>10 5.5 6.0</p>
<p>88% 55% CS / 35% Me / 10% CF 13%</p>		<p>97% 70% CS 30% Me 13%</p>	