

CENTRAL LONDON WINE SOCIETY - BORDEAUX / MATURE TOP WINES OF ST. JULIEN

Presented by Paul Mapplebeck - 10/6/15 2nd Léoville Vignes

WINE & COMMENTS		Mark 7max	WINE & COMMENTS		Mark 7max
2013 ALEXIS LICHINE BORDEAUX BLANC	Light nose, greeny, some fruit of dry fruits, pleasant. dry on finish, not too concentrated	3-4	2000 Clos du MARQUIS - 2nd wine plus of Mil body/Ruby Honey Nose quite vegetal, a little leather Quite juicy, very little fruit, leather, tobacco, a little secondary flavors, leather	5	5.1
SEMILLON - SAUVIGNON Ducru BEUCAILLON 11.5% Alc					
2006 CROIX de BEAUCAILLON - 2nd wine of Mil bodied, Ruby Rose. Quite concentrated note dark leather fruit, brackish soft tanning, very smooth, glossily smooth and sweet cherry flavors with leather on finish, good finish		5.8	1998 Ch. LÉOVILLE BARTON - 2nd ground cu classé Mil body Ruby Rose Nose spicy + vegetal, leather Acidity smooth tanning, soft center + leather flavor more time will allow acidity to soften + balanced with secondary flavors, fruit is a little	5.8	4.4
2005 Ch. BRANAIRE-DUCRU 1.4th cu. cu classé Mil bodied, Ruby Rose. Soft nose, leather on nose cherry on palate lean fruit on palate more cherry on palate Tanning soft, balance seems a little off acidity high		5	1996 Ch. LÉOVILLE PUYFERRE - 2nd ground cu classé Mil - full body - Ruby Rose - a little "daisy" (?) Nose in nose, quite juicy, quite leather fine acid but well balanced, could carry the good balance of others, soft tanning, even a fruit and	6	5.8
95 70% CS 22% Me 4% CF 4% PV 13%			93 65% CS 25% Me 8% PV 2% CF 13%		
2004 Ch. TALBOT - 4th cu. cu classé Mil body Ruby/Honey (2) Nose quite abstract, but pleasant nose (leather), some nutty behind with tanning, fruit coming through tanning, cherry + some very rough 1999		5+	Reserve wine - if 200 or more followed.	11	
98 66% CS 26% Me 5% PV 3% CF 13%			1999 Ch. CRUARD LAROSE - 2nd cu classé Mil body, Ruby/Honey Tobacco/vegetal note deep + dark chocolate, warm red fruit but on mouth, density of acidity + fruit, richness on tanning, lovely really textural wine	5.5	
2002 Ch. LAFRANCAE - 3rd cu classé Mil body, Ruby/Honey Quite close + leather dark fruit, quite to drink long high acidity but smooth tanning, whiskey fruit coming through		5+	98 57% CS 31% Me 7% CF 3% PV 12.5%		2000 wine expensive
99 66% CS 27% Me 7% PV 13%					

