

SAUTERNES & BARSAC 2010

"Masterpieces of modern sweet winemaking"

"Once again a great vintage in Sauternes, the continuation of a stunning succession: 2001, 2003, 2005, 2007 and 2009. Yet the style of this latest vintage sets it apart. 2010 has a special balance, of very rich botrytised berries and remarkable acidity, giving pure and crystalline aromas to the wine, nearer to Riesling TBA than usual fat, oaky and slightly dirty old-fashioned Sauternes!

To my mind, many are masterpieces of modern sweet winemaking: rich, pure, true to terroir, but far easier to drink than those of the past."

Michel Bettane (Decanter)

"The sweet white Bordeaux of the 2010 vintage are, like the reds, quite different in style from the 2009s. They are generally much less obviously sweet with more pronounced acidity and in many of the wines, as in the dry whites, there is a distinct citrus-peel character. Racy rather than mouthfuls of explosive honey, the best 2010s may just turn out to be easier to drink, or at least match with savoury foods, than the 2009s. But, as Bill Blatch outlines in his detailed vintage report, those producers who waited and who practised really careful, plot-specific selections have been able to make wines with marked botrytis character but always great freshness thanks to generally cool nights and two particularly cold periods, 16-30 Sep and 13-28 Oc."

Jancis Robinson MW



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TO ORDER

Terms & Conditions:

- Ex Cellars [XC] prices per bottle are GST inclusive and are payable at time of order.
- You pay the balance between the first listed XC price and the total cost [in brackets] when the wines land in Australia. This full price is ex our Melbourne warehouse and includes all taxes.
- Shipment: expect shipment by mid to late 2013.
- All offers are subject to availability.
- All orders will be confirmed by return email subject to availability and, if required, once we have secured more stocks.
- Formats: All wines are offered as 750ml. But at this stage, you can order 375ml or 1500ml formats (or larger) if you so desire. The XC prices for these will be based on the bottle price – halves for half the price plus the winery surcharge (+\$2.90 per half), magnums for twice the price (+ \$5.40 surcharge). You will be billed the appropriate premium for the formats you order. The premiums for different formats are available on request.
- Please Note: We require a credit card with an expiry date beyond April 2013 as we will apply your credit card to the entire order. You will only be charged for the XC price now, the balance, to the same credit card when the wines are soon to arrive. Local freight charges, if applicable, will also be charged at this time. You will be notified of this by post or email. This process speeds up delivery to you considerably. Thank you for your co-operation.

BDX10 INTERNATIONAL FINE WINES



SAUTERNES FRANCE

2010 CHÂTEAU DE MALLE 2ND CRU CLASSÉ SAUTERNES 750ML

XC \$43/BT [TTL COST \$56/BT]

Note: The price is down 6% on 2009.

This reliable Preignac chateau with 50 hectares planted to 75% Semillon and 25% Sauvignon Blanc lies between Sauternes and Graves, giving its wines a uniquely fresh and quite airy style. The chateau (formerly owned by the proprietors of Yquem), goes back to the 17th century and it is the only listed historic monument in Sauternes. Chateau de Malle has been one of the most consistent performers among the 2eme crus since 1990 and the style is of well-integrated richness and mineral tinged fruit; elegant, stylish and fine. Interestingly the estate overlaps two appellations, Sauternes and Graves, allowing its owners to produce their wonderful Sauternes wine as well as dry white and red wines. The vineyards consist of 69 percent Semillon, 28 percent of Sauvignon and 3 percent of Muscadelle and the vines are 30 to 40 years old, with a planting density of 6,000 vines per hectare. A fine vintage from a fine source.

"Pale, well protected against oxidation by Sulphur Dioxide, seems more fluid because of that, but well balanced and lovely aftertaste. Will show better in six months time. Drink 2018-2030." **16.5/20 points.**

Decanter Magazine.

"The bouquet on the 2010 de Malle demands some coaxing from the glass, but it is worth waiting for, as there is wonderful minerality waiting to surface. The palate is very well-balanced, with good acidity and botrytis. This is a clean, crisp, precise Sauternes that revivifies the palate, ready for the next sip. De Malle has produced one of its finest vintages to date. Bravo!" **92-94/100 Points.** **Neal Martin, The Wine Advocate.**

2010 CHÂTEAU DOISY-VÉDRINES 2ND CRU CLASSÉ SAUTERNES 750ML

XC \$44/BT [TTL COST \$57/BT]

The 2010 looks to be another notable success for this Estate, so if you like your sweet wine in a typical Barsac style - opulence counterbalanced by acidity and vigour - you shouldn't miss out on this. The Doisy-Védrines vineyard remains the largest of the three Doisy Estates, with 30 hectares of vines with an average age of more than 30 years. They are situated on soils fairly typical of the region, dominated by the red soils of Barsac, a mix of argilo-limestone, sand and also some clay over a bedrock of limestone peppered with shellfish fossils. The vineyard is dominated by Semillon, accounting for approximately 83%, the

remainder being Sauvignon Blanc 15% and 2% of Muscadelle. The harvest is manual, with a sequence of tries to select the berries most affected by botrytis, followed by fermentation in stainless steel vats. The wine then spends eighteen months in oak, 70% of which are new each vintage.

"Mid gold. Very rich and heady on the nose. Quite exotic and interesting. Subtle and complex. Great weight and great sweetness. A freshness on the finish but green does not dominate this wine. Pear juice with a strong dose of lime juice. RS 145 g/l, TA 3.5 g/l. 13.65%."

17/20 points, Janicis Robinson MW.

"Thick and spicy, with unctuous, still slightly raw-seeming layers of apricot, peach and fig. Ginger cream and green tea check in on the finish. Rather backward still, but there's lots balled up."

92-95/100 points. James Molesworth, Wine Spectator.com.

2010 CHÂTEAU CHATEAU DOISY DAENE 2EME CRU CLASSÉ BARSAC 750ML

XC \$57/BT [TTL COST \$73/BT]

"Super, pineapple-like nose, wonderful texture, perfect balance, very long, so pure and true to great Barsac type, with the salty element that's so nice for appetitive consumption. Drink 2016-2040." **18.5/20 points, Decanter**

"Very pale greenish gold. Very tense. Still embryonic at the moment. In fact the acidity is rather dominant. Really gripped in there for future development. Residual Sugar 139 g/l, Total Acidity 4.05 g/l, Alcohol 13.7%." **17.5/20 points, Jancis Robinson**

"Denis Dubourdieu's Barsac cru has an attractive bouquet with subtle notes of cooking apple, pear and lime-flower, all with very fine delineation. The palate displays good weight and a fine thread of acidity, lending tension and poise that leads to a taut finish, showing good botrytis levels for the vintage. With its trademark minerality in place, this Doisy-Daene comes highly recommended." **92-94/100 points, Neal Martin (Wine Advocate)**

2010 CHÂTEAU DE RAYNE-VIGNEAU 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$59 /BT [TTL COST \$76/BT]

"Noble nose, with tea and white flower undertones (often found in 2010), more Vouvray or Riesling-like than traditional Sauternes, superb purity, great level of sugar but also perfect oily texture, very long and complex aftertaste, a great wine from this great terroir and a challenge for the best First Growths. Drink 2020-2050."

18.5/20 points, Decanter

"The Chateau Rayne-Vigneau shows a slight chalkiness on the nose that remains very tight despite coaxing from the glass. The palate is medium-bodied with mango, guava and passion fruit on the entry, broadening out nicely across the palate with a spicy edge, although the finish is, at present, just a little too linear, when I expected fireworks. Hopefully this will develop more volume and chutzpah in barrel." **89-91/100 points, Neal Martin (Wine Advocate)**

2010 CHÂTEAU LAFAURIE - PEYRAGUEY 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$62/BT [TTL COST \$80/BT]

Highly recommended. This Estate makes some of the richest and most concentrated Sauternes, though the wines are typically harmonious and elegant for such a powerful style. A wealth of sites across the communes of Bommès, Sauternes, Preignac and Fargès offer régisseur Yannick Laporte a spectacular palette of terroirs with which to build complexity into Lafaurie - Peyraguey. Today, the entire harvest - which is predominantly Semillon - is fermented using indigenous yeasts, in French oak barriques of which 30% are new each year, with the temperature controlled between 17 and 23°C. The wine is then aged for between 18 and 30 months, with a racking every 3-5 months as guided by tasting. The winemaking has evolved intuitively and it is a testament to Laporte's skills that Lafaurie - Peyraguey can deliver such beautifully balanced wines with 125 g/l of residual sugar at a modest 13.5%.

"The Chateau Lafaurie Peyraguey has an ebullient nose of Tropicana, dried honey and quince that intensifies in the glass whilst maintaining impressive definition. The palate is very well-balanced with superb tension and focus, a Sauternes built of minerality and poise, leading to a citrus, almost spicy finish that leaves the mouth tingling with pleasure." **91-93/100 Points. Neal Martin, The Wine Advocate.**

"Very rich and pure aromas, mix of agrumes and white fruits, delicious balance, slightly less precise sample than Clos Haut Peyraguey, but very similar in overall balance and texture. Great future. Drink 2020-2050." **18.5/20 points, Decanter Magazine.com.**

2010 CHÂTEAU GUIRAUD 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$64/BT [TTL COST \$83/BT]

Note: The price is down 12% from 2009. Under Xavier Pléty, Château Guiraud has, to paraphrase Andrew Jefford, "become one of the most consistently rewarding and unctuous of all Sauternes." We would add that it also represents one of Sauternes best values. Organic viticulture, extensive replanting of the vineyards at high density and the development of a vine nursery (whose massal cuttings have been in use since the early 2000's), show just how far Pléty has gone in his drive to make Guiraud one of the great names of Sauternes. The wine, with its typically high proportion of Sauvignon, continues to go from strength to strength and is characterised by aromatic complexity and a fresh and zesty counterbalance to its affluent, honeyed charms.

"This is developing some real power, with glazed peach and pear fruit pushed by graham and honey notes. There's lots of viscosity on the finish, but with good underlying acidity."

92-95 points. James Molesworth, Wine Spectator.com.

"The 2010 Chateau Guiraud has fine purity and minerality on the nose, with touches of passion fruit and dried apricot, later quince joining the fray. The palate is very well-balanced with a lively entry of apricot, quince and a touch of hazelnut. The middle and finish demonstrate fine tension and a lot of freshness. Individual lots seemed to have more race than the final sample, and I suspect it will warrant a higher score once the final blend is in bottle."

91-93/100 Points. Neal Martin, The Wine Advocate.

"More lactic notes than most, more intensity of yeasty undertones, very intense, great proportions, great style, great future, showing the energy of a perfectly cultivated vineyard. Drink 2018-2040". **18.5/20 points. Decanter Magazine.**

2010 CHÂTEAU LA TOUR BLANCHE 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$80/BT [TTL COST \$103/BT]

This storied Estate has been on a rapidly rising curve since the late 1980s when the arrival of Jean Pierre Jausserand signalled a major quality refocus. New barrels and manual labour in the vineyards have bought a brighter intensity to the fruit, while the creation of a second label has served to further increase the quality from this fine Estate, which back in 1855 sat atop the 1er Cru Classes, second only to Yquem. The wine is quite unique amongst Sauternes with its signature spice and exotic fruit character provided by a high percentage of Muscadelle and Sauvignon in the blend. Selection in the vineyards is severe and the resultant yields, at around 13 hl/ha, are amongst the lowest in the region. The Muscadelle and Sauvignon are vinified in tank while the Semillon goes into 100% new oak. The fine balance of the three varietal components is testament to the blenders art and, in 2010, La Tour Blanche continues its fine run of form with this unctuous, pure and absorbing wine.

"Green and coconut on the nose. Streaky green and massively sweet with the pear juice quality of botrytis. Dense and rich. A bit jagged. Very, very young. RS 130 g/l, TA 3.9 g/l. 13.8%."

17+/20 points. Jancis Robinson MW.

"Bags of acidity balancing the very high sugar content, impressive, and as always an intriguing touch of Muscadelle-like floweriness which is the signature of the growth. Marvellous finesse. Drink 2020-2050." **19/20 points, Decanter.com**

"Gorgeous apricot, ginger, green fig and honey flavors show lots of density, with a sweet, rich finish. A big one in the making."

93-96/100 points. James Molesworth, Wine Spectator.com

2010 CHÂTEAU COUTET 1ER CRU CLASSÉ BARSAC 750ML

XC \$96/BT [TTL COST \$124/BT]

"Perfect balance, lots of class, super-refined texture, great length, great wine: purity and power! Drink 2020-2040." **19/20 points, Decanter**

"Really ripe and fleshy, offering delicious glazed peach, apricot and honey notes, with lots of

orange blossom and fig and a very rich finish. Starting to take shape now too. Impressive."

93-96/100 points, Wine Spectator

"The 2010 Chateau Coutet has 154-gms/litre residual sugar, one of the highest in Sauternes/Barsac. It is endowed with a delightful bouquet of freshly sliced mango, Tropicana and a touch of honey, with good definition and minerality. The palate is medium-bodied with very impressive balance and poise, and is slightly viscous in the mouth, with almond, lemon curd and a touch of orange peel. The finish is composed and long. The 2010 Coutet is very impressive for the vintage, although I suggest not quite reaching the stellar heights of the magnificent 2009." **93-95/100 points, Neal Martin (Wine Advocate)**

2010 CHÂTEAU RIEUSSEC 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$100/BT [TTL COST \$129/BT]

"Extremely rich and bright, with lots of green fig, honey and apricot. Very lush and round, with some serious weight and power in reserve. Remarkably fresh now. Tasted non-blind.

93-96/100 points, James Molesworth, Wine Spectator

"Some oaky, smoky elements dominating the fruity, juicy ones, but so impressive in the mouth. Great volume, great concentration, bags of refined and complex flavours, great length, and more Sauternes-like this time than Riesling. Drink 2020-2050."

18.5/20 points, Decanter.

"I love the botrytis spice character to this wine with dried apricots and tropical fruits. It's full bodied, medium sweet with a long intense finish. It's very layered. Sweet wine of the vintage." **95-96/100 points, James Suckling (James Suckling.com)**

2010 CHÂTEAU SUDUIRAUT 1ER CRU CLASSÉ SAUTERNES 750ML

XC \$102/BT [TTL COST \$132/BT]

Note: The price is down 10% on 2009. The first release from one of the appellation's heavyweights. Château Suduiraut has followed Rieussec in quality and pricing into the "super second tier" level in Sauternes, behind only Climens and, of course, Yquem (both of which it counts as neighbours). Under AXA Millisimes (owners of Château Pichon-Longueville in Pauillac amongst others), little expense has been spared in management of this Estate. Suduiraut's 90ha of vineyards, planted to roughly 90% Semillon and 10% Sauvignon Blanc, lie on some of Sauternes most valuable real-estate at the southern end of the commune of Preignac. If you've got a good arm it's

a stone's throw from those of Yquem and shares a similar terroir of sand and gravel with some clay. The brilliant wine that results, dubbed the queen of Sauternes, is without doubt one of the very finest sweet wines of the region.

"The Chateau Suduiraut has a comparatively rich, botrytized bouquet with dried honey, pineapple and a touch of Seville orange marmalade, with exquisite definition and focus. The palate is well-balanced, with a viscous texture and a good level of botrytis, demonstrating fine minerality and tautness. Dried mango, quince and spice all interlace the focused finish, which is long in the mouth. Tasted against its peers, this has a higher level of intensity and focus. A superb follow-up to the sensational 2009." **94-96/100 Points. Neal Martin, The Wine Advocate.**

"Super nose with some exotic pineapple/mango/passion fruit undertones mixed with Vouvray-like blossom-tree and quince jelly, enormous body, but incredible purity and crystal-like transparency, great length, a masterpiece! Drink 2020-2070." **19/20 points. Decanter**

2010 L'EXTRAVAGANT DE DOISY-DAENE BARSAC 375ML XC \$284/BT [TTL COST \$366/BT]

"Made every year except 2008 and 1997-1999 inclusive. Not a special parcel. For Semillon, certain berries carefully selected at the rate of one basket filled per hour - in the middle of the vintage, not successive tries. The Sauvignon Blanc fruit for L'Extravagant comes from special low-yielding parcels. Usually the fruit comes from the second trie. Very sweet and unctuous. There is also freshness and confidence here, and lots of structure. Very pure and lively." **18/20 points, Jancis Robinson**

"With 12.2% alcohol and 212 gms residual sugar, the L'Extravagant de Doisy-Daene consists of 50% Sauvignon Blanc and 50% Semillon. It has a very taut, controlled bouquet that (pardon the expression) is less extravagant than recent vintages, but is beautifully defined with touches of kiwi fruit, green apple and limestone. The palate is mellifluous on the entry, struck through with brilliant acidity, lending it such tension and freshness that is in tune with the vintage. Denis hopes to have nine barrels of this fabulous Barsac."

95-97/100 points, Neal Martin, Wine Advocate



SAUTERNES BARSAC
so Subtle