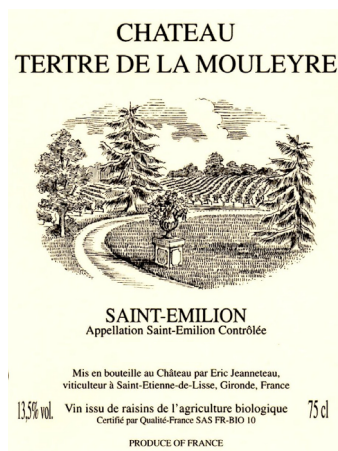


Château le Tertre Roteboeuf and the wines of François Mitjavile and Family 2010 En Primeur Offer

Visits to François Mitjavile at le Tertre Roteboeuf are always a high point of any Bordeaux trip. Customarily one of the last appointments of the day, they are always incredibly informative and no matter how tired your palate, the wines never fail to be uplifting. The element of surprise is ever present with François – once, many years ago, we found ourselves on hands and knees crawling across open tanks in full, rabid fermentation on what appeared to be flimsy old scaffold boards. The reason? To get full exposure to the perfumes coming off that particular vintage as they were to become the hallmark of the year!



With 2010's drought providing a challenging growing season, François was categorical that the concentration of juice in the grapes, brought about by a lack of water, isn't always a good thing as substandard sites will never reach balanced maturity no matter how long they wait. This underlines our belief that strict selection, at all levels, is paramount in these difficult vintages. His wines are an object lesson in this, with the wines from Domaine de Cambes and Roc de Cambes showing increasing levels of density and juicy fruits, rising to the heady Tertre Roteboeuf itself which is, once again, spectacular. At all levels, these are wines not to be missed.



Every year there is a selection of unmarked decanters tantalisingly dotted around Tertre Roteboeuf's cellar steps which you may or may not be offered to taste. This year's surprise in a decanter was a tiny organic St Emilion called Tertre de la Mouleyre which was given to us to try immediately after the stellar Tertre Roteboeuf and which nonetheless shone in its purity and clarity despite coming after such a legend. The owner, Eric Jeanneteau, met François' daughter Nina - with whom he now lives - whilst working at Tertre Roteboeuf some years ago. Until 2008 the production of this tiny (1.6 hectare) property was sold off in bulk to a négociant but since then Eric has been bottling and marketing his own wines and although Nina claims no credit for his change of direction it is clear that he shares many of the same vinous values as her father.

These wines are subject to allocation so please let us know your requirements by return and we will do our very best to supply you with what you would like.

Nicola Arcedeckne-Butler MW
May 2011

To order, please call us on 01353 721 999 or contact your salesperson directly using the contact details at the end of this offer.

François Mitjavile and Family En Primeur 2010

Château Tertre de la Mouleyre, Grand Cru St Emilion 2010 12 per case £195

Deep red black with sweet, ripe black fruits on the nose, sappy and fresh with grilled notes behind. On the palate dense, concentrated black fruits, tobacco and wood spice, intense and again grilled with very ripe, smooth tannins, supple and intense with a rich, toasty, long finish. Deliciously understated. Certified organic since 2001, with 75% new oak used since 2008, this is without doubt a wine to watch – and to catch when you can, given the tiny production. From 2015

Domaine de Cambes, Côtes de Bourg 2010 12 per case £295

Dense purple black with a nose of rich, red fruits, rhubarb and redcurrant, sweet, jammy, fresh and primary leading to a crunchy, richly fruited palate, ripe with substantial tannins behind yet soft and silky too and with a sweet, intense, toasty, rich finish. Why can't more be like this? From 2015

Château Roc de Cambes, Côtes de Bourg 2010 12 per case £450

Dense red black to the rim with a nose of tight, soured black fruits, smoky and with racy intensity. On the palate floral notes, roses, tactile, dense and concentrated with grilled rich black fruits, racy acidity with tannins discernible with difficulty, going to a long, grilled, intense finish. Gorgeous. From 2015

Château le Tertre Roteboeuf, Grand Cru Classé St Emilion 2010 6 per case £645

Deep purple black to the rim, with a nose of dense, floral, ripe black fruit, sloes, fresh with some super-ripe notes, plummy. On the palate dense, plums and sloes again, racy, incredibly intense and taut, ripe with fabulous rich black fruits behind, spiced and amazingly long. Tannins so supple that they were only noted in an afterthought on my tasting note. From 2018



Our Contact Details

to place an order or for advice and assistance in choosing your wines

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