



2004 Bordeaux En Primeur

Vintage Summary

Following the extraordinary vintage of 2003, it seemed inevitable that 2004 would be talked down, as little could compare with the record-breaking extremes of the 2003 harvest. And so it was, until the wines were available for tasting, whereupon opinions have been radically reviewed.

A sound, consistent weather pattern more typical of the region, with a warm sunny spring, led to very even flowering and the potential for a massive harvest. The summer continued well until the second week of August, when the hot spell was broken by a cool, rainy period lasting almost to the end of the month. In September, the weather changed again with the arrival of high pressure, giving warm, sunny days and allowing the fruit to ripen fully, right up to harvest time in early October. In the Graves, rains from 14th-19th October compromised those who had yet to complete their picking, and some growers panicked and brought in grapes which were not perfectly ripe to avoid potential complications. Those who waited, like Smith Haut Lafitte and Pape Clement, were rewarded with fine weather after 19th October in which to complete their harvest, and with riper, more velvety tannins.

As a result of the potentially huge harvest, quality conscious châteaux had to spend a massive amount of man hours in the vineyard carrying out 'green harvesting', reducing the number of bunches left on each vine in order to concentrate the remaining berries. Those châteaux who were in a position to do this (in some cases more than once) saw significantly better final wines than those not able or not willing to cull their fruit.

For the wine drinker, the result is beguiling wines, ripe and broadly fruited with supple substantial tannins for drinking in the medium to longer term. Additionally, it is expected that the majority of châteaux will reduce their prices from the highs of 2003 because of the larger volumes, and indeed we shall only be buying wines where there has been a significant reduction in cost.

Listed below, with tasting notes, are the wines we intend to buy, subject to sensible opening prices. Wines already released are shown with in bond London prices.

We have listed our tasting notes in alphabetical order for ease of reference. The following communes and wines are represented.

Saint-Estèphe

Calon Ségur
Lafon Rochet, Cru Bourgeois
Ormes de Pez, Cru Bourgeois
Phélan Ségur

Pauillac

Grand Puy Ducasse
Lafite
Latour
Lynch Bages
Mouton Rothschild
Pichon Lalande
Pichon Longueville
Pontet Canet

Saint-Julien

Ducru Beaucaillou
Gruaud Larose
Langoa Barton
Léoville Barton
Léoville Lascases
Léoville Poyferré
Talbot

Haut-Médoc

Beaumont, Cru Bourgeois
Belgrave
La Lagune

Moulis

Chasse Spleen

Margaux

d'Angludet, Cru Bourgeois
du Tertre
Giscours
Margaux
Prieuré Lichine, Cru Bourgeois

Pessac-Léognan

Les Carmes Haut Brion
Domaine de Chevalier
Haut Brion
Pape Clemant
Smith Haut Lafitte

Pomerol

Beauregard
Gazin
Hosanna
L'Evangile
La Conseillante
La Fleur Pétrus
La Pointe

Saint-Emilion

Angéus, 1er Grand Cru Classé
Ausone, 1er Grand Cru Classé
Canon la Gaffelière, Grand Cru Classé
Canon, 1er Grand Cru Classé
Cheval Blanc, 1er Grand Cru Classé
Clos Fourtet, 1er Grand Cru Classé
Figeac, 1er Grand Cru Classé
Troplong Mondot, Grand Cru Classé

Tasting Notes

Prices are £ per case, in bond London

Angélus, 1er Grand Cru Classé Saint-Emilion 2004

£549.00

Very deep purple-black right to the rim. Tight, dense black fruit on the nose, cedary and chocolaty. On the palate, intense black fruits, liquorice and leather, ripe tannins but big and supple with hint of crème patissière. Great extract, great wine. From 2010

Ausone, 1er Grand Cru Classé Saint-Emilion 2004

Very deep in colour, this is a massive wine. Ripe red berry fruit on the nose, chocolate, liquorice and cigar box on the palate with ripe, supple tannins, huge but well masked by fruit to a persistent finish. From 2012

Beaumont, Cru Bourgeois Haut-Médoc 2004

£65.00

Fresh nose of primary red fruit with good depth and rich berry fruits. The palate has bright red fruit, sweet, ripe, light, not hugely tannic but well balanced, will drink early. From 2006

Beauregard, Pomerol 2004

£149.00

Vibrant purple to rim. Tight creamy ripe forest fruits on the nose; on the palate, creamy, concentrated black fruits, some spice and crème patissière, firm tannins but balanced going to a medium finish. From 2007

Belgrave, Haut-Médoc 2004

Deep black red colour with a sweet, ripe, spiced nose. Concentrated and delicious on the palate – toasty with cassis and leather over big tannins, new oak, and concentrated behind, long. From 2006

Calon Ségur, Saint-Estèphe 2004

£220.00

Deep red black colour. Concentrated black skinned fruits on the nose, tarry and dense. On the palate sweet ripe red and black fruits, some tar, big tannins masked by their ripeness, going to a long finish. From 2010

Canon la Gaffelière, Grand Cru Classé Saint-Emilion 2004

Deep purple-black. Vibrantly inviting black fruited nose, creamy, concentrated, stalky, with violets, floral notes and a hint of animal too. Very big concentration on the palate, juicily fruited, evolved, its intense tannins supple on the end, going to a perfumed, cedary finish. From 2010

Canon, 1er Grand Cru Classé Saint-Emilion 2004

Very vibrant purple-black with a very aromatic, almost medicinal nose with some mint and eucalyptus. Extracted, liquorice palate with sweet black fruits and bags of balanced new oak, very full with a perfumed, chewy finish. From 2009

Les Carmes Haut Brion, Pessac-Léognan 2004 **£215.00**
Deep red black in colour. Lovely nose of ripe black and red fruits and new wood; on the palate there is rich concentration, sappy new wood, very strong but sweet tannins and supple too. Long, fruited and grippy on finish. From 2009

Chasse Spleen, Moulis 2004 **£125.00**
Deep black red. Bright primary cherry fruit on the nose. On the palate, some sweet, soft fruit, noticeable new wood, and medium tannins. A wine for the mid term. From 2006

Cheval Blanc, 1er Grand Cru Classé Saint-Emilion 2004 **£1325.00**
Unusually for Saint Emilion, Cheval Blanc contains a high proportion of Cabernet Franc in its blend which results in a style somewhat different from its neighbours. Deep in colour, almost opaque, it has an intense nose of roasted berry fruit with hints of coffee. On the palate it is densely fruited, with hints of spice and chocolate, with a subtle yet massive structure and a long finish. From 2015

Clos Fourtet, 1er Grand Cru Classé Saint-Emilion 2004
Reasonable depth, red black. The nose has primary red-black fruits, stalky and earthy. Stalky black and red fruits again on the palate, laced with liquorice, sweet and ripe, tannins only on the finish. From 2008

d'Angludet, Cru Bourgeois Margaux 2004 **£120.00**
Concentrated black red with rich black fruit on the nose. Spicy and peppery on the palate, big concentrated fruits cloaked in chocolate and cream, going to a long, roasted finish. From 2008

Domaine de Chevalier, Pessac-Léognan 2004
Deep red black to purple rim. Concentrated toasty, grilled black red fruits, sweet and ripe on nose. The palate has black fruit, stalky, peppery and spiced with tannins apparent going to a long finish. From 2009

du Tertre, Margaux 2004 **£139.00**
Tight nose with strong new wood. More subtle on the palate, with strong coconut and vanillin but also sweet red fruits, some black, with ripe tannins in balance. Long, balanced finish. From 2007

Ducru Beaucaillou, Saint-Julien 2004 **£370.00**
Very deep dark colour with long legs. Big, dense, dusty black fruited nose which smells rich from the outset, almost earthy. Tight on the palate, with rich black fruits, leather and chewy tannins and good supporting acidity. Concentrated, long, and balanced. Classic Ducru. From 2011

Figac, 1er Grand Cru Classé Saint-Emilion 2004

Deep purple-black with a stalky, peppery nose, very restrained. On the palate, plums and black fruits with a creamy texture. Peppery tannins with fresh but big fruit behind. From 2009

Gazin, Pomerol 2004**£195.00**

Very deep colour. Tight fruits on the nose open out to black fruits and liquorice with some well masked sweetness. Full palate, big crunchy tannins with animal notes, hints of violets and cedary new wood. Big, long, fruited finish. From 2010

Giscours, Margaux 2004**£195.00**

Deep red black. Rich, darkly fruited animal and leather nose, with black cherries on the palate. Concentrated black fruits, sweet and ripe, with acidity, tight tannins on the end and a fresh finish. From 2008

Grand Puy Ducasse, Pauillac 2004**£135.00**

Lovely black fruited nose followed by sweet black fruit on the palate, cloaked in creamy oak. Good depth, rich with big tannins. From 2008

Gruaud Larose, Saint-Julien 2004**£210.00**

Deep red black colour with perfumed nose, restrained but with some red fruits. Rich on the palate with concentrated fruit, some austere berry fruit and hints of leather and spice. Well balanced to a tight, ripe finish. From 2008

Haut Brion, Pessac-Léognan 2004**£895.00**

Deeply coloured to a firm rim, with a nose of pure black fruits laced with tarry tobacco. On the palate intense black red fruits with spice and liquorice, underpinned by a subtle structure, go to a sustained finish. From 2013

Hosanna, Pomerol 2004**per case of 6****£228.00**

Formerly known as Château Certan Giraud. Deep, intense colour right to the rim, it is strongly fruited on the nose, with hints of spice and almost exotic. On the palate it is densely concentrated with firm tannins backed up by big red and black fruits and going to a long, fine finish. From 2012

L'Evangile, Pomerol 2004**£495.00**

Deep purple-black; perfumed, vivid forest fruit nose over deeper, earthy aromas, violets and big, sweet oak. Concentrated palate of dark fruits and liquorice, sappy oak, crème patissière, spiced. Intense drying tannins but well balanced with the fruit, long. From 2012

La Conseillante, Pomerol 2004

Deep red black colour; extra ripe red fruits, creamy, concentrated violets, perfumed on the nose with animal hints; sweet, dense fruit on the palate, concentrated and powerful, long tannins going to a finish which gradually expands with fruit. From 2011

La Fleur Pétrus, Pomerol 2004**£355.00**

Intense purple red in colour to the rim. Layered ripe red fruits on the nose lead to a powerful yet restrained palate of plum and red stone fruits laced with distant spice, with firm ripe tannins going to a sustained finish. From 2013

La Lagune, Haut-Médoc 2004**£165.00**

Deep colour, purple to rim. Nice old fashioned nose, animal and leathery with concentrated black red fruits. On the palate dense red fruits, sweet new oak, concentrated and long, with good balancing tannin. Well structured, good. From 2008

La Pointe, Pomerol 2004

Deep purple black. An initially dumb nose opens up to creamy dark fruits laced with vanilla; on the palate, chunky with liquorice, firm tannins and sweet fruit behind. From 2007

Lafite, Pauillac 2004**£945.00**

Deep, intense purple black. Initially muted on the nose but then opening out to pure, ripe blackcurrant fruit overlaid with spice. On the palate, concentrated black fruits, velvety tannins, sweet and ripe with great purity of fruit, going to a long, persistent finish. Superb wine. From 2015

Lafon Rochet, Cru Bourgeois Saint-Estèphe 2004**£135.00**

Deep red in colour, with tight blackly fruited and grilled nose. On the palate it is sweet on entry, with red black fruits, soft and supple with some coffee notes, rich and with good acidity and ripe tannins. From 2007

Langoa Barton, Saint-Julien 2004**£185.00**

Deep red black, good depth of colour. Quite restrained nose at first opening up to bright cassis fruit, cedary with hints of crème patissière. Lovely palate of rich red fruits good acidity and juiciness, ripely balanced tannins, to a long finish. From 2008

Latour, Pauillac 2004**£1200.00**

Opaque to the rim. Pure, intense spiced black fruits on the nose, dusky and powerful with distant hints of toasty oak. On the palate, this vintage's unusually high proportion of Cabernet Sauvignon (90%) shows through, with mineral blackcurrant notes, a firm yet ripe tannic structure and a wonderful finish. From 2016

Léoville Barton, Saint-Julien 2004**£245.00**

Deep red black to purple rim. Blackberry and blackcurrant fruit on the nose, intense crème patissière and some spice. Full black fruit palate, long, deeply concentrated fruits, smooth, with ripe tannins masked by fruit going to good long finish which broadens in the mouth. From 2009

Léoville Lascases, Saint-Julien 2004

Intensely deep in colour right to the rim. A full, powerful nose of spice, tar and roasted red fruits. On the palate, the power comes through again, with intense black fruits, rich and ripe, underlined by a firm tannic structure and going to a superb finish. From 2013

Léoville Poyferré, Saint-Julien 2004**£210.00**

Intense red black colour right to rim. Austere but pure blackcurrant fruit on the nose. On the palate, rich, super ripe fruit, with hints of animal and, leather, big tannins onto a balanced finish. From 2009

Lynch Bages, Pauillac 2004**£245.00**

Good deep black to rim. Black, stalky nose of reductive fruit, blackcurrant and cassis, intense, with some mint and eucalyptus. On the palate, strong, stalky, black fruit, concentrated, intense, with notable acid and tannins, but ripe and well covered; long and concentrated to the finish. From 2009

Margaux, Margaux 2004**£910.00**

Intense purple black in colour. On the nose, fresh yet vibrant extra-ripe blackberry tones lead to a densely concentrated palate of tight, mineral fruit, cassis and tar and a fine long finish. Classic Château Margaux. From 2013

Mouton Rothschild, Pauillac 2004**£890.00**

Deep purple black to the rim, almost opaque. On the nose, intense blackberry flavours, perfumed and rich, lead to a palate of restrained concentration, with toasty cassis notes and fine supple tannins giving a broad structure and a flamboyant finish. From 2014

Ormes de Pez, Cru Bourgeois Saint-Estèphe 2004**£125.00**

Medium dense red black. On the nose Sweet, tight, black cassis fruit; stalky black skinned fruit on the palate, soft and easy with good crunchy fruits, spiced, ripe and well balanced. From 2007

Pape Clemant, Pessac-Léognan 2004

Deep red black to pink on rim. Intense sweet nose, cedary, new wood, a hint of spice and bags of rich ripe fruit. On the palate, bright red berry fruit, concentrated, with some leather and tar going to a grippy, sweetly spiced finish. From 2009

Phélan Ségur, Cru Bourgeois Saint-Estèphe 2004**£140.00**

Concentrated red black in colour. Intense nose, almost sweet with some stalky red fruits. On the palate, well extracted black fruits, almost raw, with sweetness behind and a fine concentration. From 2007

Pichon Lalande, Pauillac 2004**£399.00**

Vibrant purple black to rim. Deep, tightly perfumed blackcurrant nose. Concentrated black fruited palate with hints of ripe violets, austere yet supple tannins behind going to a long, perfumed finish. Good balance and structure. From 2011

Pichon Longueville, Pauillac 2004

Deep red black in colour right to rim. Intense perfumed vanillin fruit, black and stalky too, violets and yeasty on the nose, going to a broad palate of sweet cassis, with grilled hints of coffee and vanillin on the finish. Well balanced. From 2010

Pontet Canet, Pauillac 2004**£240.00**

Deep red black in colour. Ripe, cedary, concentrated fruit on the nose with crème patissière and blackcurrants. On the palate tightly concentrated creamy black fruits, intense and delicious with well covered tannins. From 2008

Prieuré Lichine, Cru Bourgeois Margaux 2004**£160.00**

Deep black colour, firm to rim. On the nose tight, stalky, dusty Cabernet fruit leads to a palate of rich cassis and pepper, sweetly fruited and appealing with firm yet balanced tannins on the finish. From 2007

Smith Haut Lafitte, Pessac-Léognan 2004**£220.00**

Dense red black in colour. On the nose lovely toasty, black-red fruit, grilled notes, cassis and some earthy tones. On the palate tight black red fruits, sweet new wood with hints of tar and leather, well managed tannins, concentrated and long. Great balance with middle weight. From 2010

Talbot, Saint-Julien 2004**£168.00**

Moderately dense colour to rim. Toasty cigar box nose, with earthy black fruits and lightly spiced. Sweet black fruits on the palate. Rich, full, and creamy with big tannins at the end, mellow and well balanced. From 2008

Troplong Mondot, Grand Cru Classé Saint-Emilion 2004

Very deep purple-black to firm purple rim. Impressive yet restrained black fruited nose, spiced and intense. Massive on the palate, tarry, with hints of violet and liquorice, broad ripe tannins going to a long, concentrated finish. From 2011