



## Put a Spring in your Step Bordeaux for Drinking Now

Having just returned from a gloriously sunny five days in Bordeaux where our principal goal was to review the 2009s and gather some early opinions on the 2010s (watch this space, it really is another lovely vintage), we also tasted a very interesting cross-section of older wines which are delicious now – no waiting around for years, just really tasty immediate drinking. The wines are en route for drinking this Spring so we advise you to place your order now to take advantage of these fabulous prices.

You will notice that, in the main, the vintages in this offer are not the sexy ones (with the odd exception), but those which were perhaps at first considered off-key – which is exactly where their appeal and value lie. The 2007s are showing very charming fresh fruit whilst 2004 is a classic vintage – both years are for real claret drinkers and showing beautifully now – sandwiched between the atypical 2003 and 2005.

This offer closes on Friday 8th April 2011 and the wines will be shipped immediately after the offer closes.

Nicola Arcedeckne-Butler MW  
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### Our Contact Details

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

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Bordeaux for Drinking Now - Spring 2011

Château les Tuileries, Bordeaux 2009 £53

From the lush Entre-Deux-Mers regions to the south east of Bordeaux comes this delicious little number – sappy, juicy red fruits with hints of blackcurrant pudding, with light, ripe tannins and a very moreish finish. It may be young but this is perfect now.

Château Haut Gay, Bordeaux Supérieur Magnums 2007 6 per case £60

From the Comtes de Tastes stable and based in Lalande de Fronsac Haut Gay is unusually Cabernet-rich for the zone with 40% Cabernet Franc and 20% Cabernet Sauvignon – and just 40% Merlot. It is destined to be drunk whilst still young after a gentle fermentation and extraction bolstered by some new oak barrels to season the crunch, juicy red fruits. Very definitely Bordeaux in style, yet atypical too in its very accessibility.

Château Saint Nicolas, Côtes de Bordeaux 2008 £68

In an effort to make things simpler all the Côtes (Castillon, Blaye etc) are now known as Côtes de Bordeaux, the result being that it is actually harder now to know where a wine has really come from! This Château was formerly Premières Côtes, so from south of Bordeaux along the river Garonne. Structured red and black fruits with perfume and spice, it has lovely grilled notes on the nose, nice density and well integrated tannins and a light touch of oak. Again young but eminently drinkable already.

Château Beaulieu Comtes de Taste, Bordeaux Supérieur 2006 £89

In Salignac, on the Right Bank, north of Fronsac, Château Beaulieu has, not surprisingly, a predominance of Merlot in its blend. The 2006 wine was overseen by whizz-kid consultant Stéphane Derenoncourt and is just beginning to open up now – super ripe red and black fruits, substantial yet ripe smoky tannins, this is tactile and is even better if decanted first.

Château Cap de Haut, Cru Bourgeois Haut Médoc 2007 £96

Cap de Haut appears to revel in so-called poor vintages, and 2007 is no exception, being very succulent and desperately appealing. Toasty and grilled with a heady combination of red fruits and light oak, this has soft, supple tannins and deliciously immediate fresh fruit. Quite sublime.

Château Vieux Lartigue, Grand Cru St Emilion 2007 £124

Situated on the plain close to the river, with just 6 hectares of vines. Tarry black fruits sing out from the glass here with hints of black cherry on the nose, and light, sappy red fruits on the palate. Lovely freshness and bite and eminently drinkable.

Château Franc Bigaroux, Grand Cru St Emilion 2005 £130

Situated on the plain below the imposing hill of St Emilion and close to the Dordogne river. Dense, perfumed black fruit on the nose, exotic and spiced on the palate, this is still evolving but it is so delicious that it seems a shame not to offer it now, despite the fact that it will continue to improve for a further few years.

Château Haut Roc Blanquant, Grand Cru St Emilion Bottles 2004 £145  
Magnums 2004 6 per case £150

The second wine of 1er Grand Cru Classé Belair, this went down really well at Christmas despite not featuring on any printed offer and, having tasted it again last week, we thought it deserved a proper airing. Sweet, plummy black fruit on the nose with hints of black cherry, this is rich, warm and musky on the palate, spiced and almost exotic and quite delicious. St Emilion as it should be, and a real steal at this price.

Château St Brice, Grand Cru St Emilion 1999 £198

Château St Brice is essentially a second wine of 1er Grand Cru Classé Magdelaine, using fruit from younger vines and certain vineyard plots which don't go into the grand vin. Densely coloured with evolving red fruits on the nose; fresh, clean and mature on the palate this is fabulous with all the taste of a grand claret but without the price tag and will last for another couple of years.

## Focus on Château Moulin Pey Labrie, Canon-Fronsac

We have been following Château Moulin Pey Labrie in Canon-Fronsac for quite some time, and I have been personally buying almost every vintage since the early 1990s. Every time we open a bottle everyone is astonished that it is 'just' a Canon-Fronsac, such is the intensity of flavour and its ability to age – we are still drinking our wines from the mid '90s (principally '95, '96, '98).

Grégoire Hubau was formerly a salesman of agri-chemicals from Brittany and decided to change direction when he saw what the wanton use of chemicals did to people and the environment – an early crusader – and he finally moved into Moulin Pey Labrie three days before the 1988 harvest. The property is small, 6.75 hectares, perched on the crest of a hill with vineyards cascading down either side – Pey means top of the hill – with spectacular views almost through 360°. Wine making is traditional with lengthy extractions, no hurrying of the must, and if it takes ages to ferment, then so be it. Maturation is in around 50% new barrels and although when very young the wood is apparent, as the wine ages the oak is completely overtaken by the fruit, hence we are limiting ourselves to wines which are from 2000 and earlier, although later wines are also available on request. Truly fabulous wines.

£ per case  
in bond, London

Château Moulin Pey Labrie, Canon-Fronsac	Bottles	1995		£183
	Magnums	1995	6 per case	£188

Very intense and powerful, the 1995 is only really now coming round. Intense, grilled black fruits, smoky with evolving, secondary flavours and ripe, present tannins.

Château Moulin Pey Labrie, Canon-Fronsac	Bottles	1996		£183
	Magnums	1996	6 per case	£188

Less muscular than the 1995, the 1996 has pretty red and black fruits, supple tannins and a very intense, black cherry fruit finish. Really gorgeous.

Château Moulin Pey Labrie, Canon-Fronsac	Bottles	1999		£183
	Magnums	1999	6 per case	£188

Still very youthful, despite being into its second decade, the 1999 is intensely fruited, spiced and musky with tannins still evolving. Grilled and toasty, this is a wine which benefits from decanting prior to drinking.

Château Moulin Pey Labrie, Canon-Fronsac	Bottles	2000		£190
	Magnums	2000	6 per case	£197

A spectacular vintage where the structure of the wine is almost entirely masked by the freshness of the fruit, which is only just beginning to take on secondary notes. Very youthful, with decanting this is delicious now as it develops in your glass.

### Please visit [www.privatecellar.co.uk](http://www.privatecellar.co.uk) for our full Terms & Conditions

The wines from this offer will be shipped in the Spring of 2011. Prices for wines are quoted "in bond London", exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves LLP account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice.

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