



3005 El Camino Real, Redwood City, CA 94061  
Phone (650) 364-8544 • Fax (650) 364-4687

638 Fourth Street, San Francisco, CA 94107  
Phone (415) 896-1734 • Fax (415) 896-1739

*For up-to-date inventories and prices,  
check our web site, [klwines.com](http://klwines.com)*

## **2002 Bordeaux**

### *The Miracle Vintage*

*or,*

### *A Vintage of “Highs” and “Lows”*

*Tasting in Bordeaux March 31 to April 8, 2003*

This year only three K&L people—Ralph, Trey, and I, Clyde Jr.—braved the airways and ventured off to Bordeaux for our annual tasting of the new wines. We found ourselves among the few foreigners that made the trip this year; that was one of the “lows.” It reminded me of the question, “What if they gave a party and nobody came!” We had to go, for several reasons. With some prominent wine writers deciding not to go, we needed to get our report on the street and help to let Bordeaux wine lovers around the world know the facts about 2002. We also had to make a trip to the Rhône Valley after Bordeaux, and taste the excellent 2001 vintage while renewing old acquaintances. Even more importantly, we had to attend Vintex’s 20th Anniversary party and see our good friends. As some of you may know, my first trip to Bordeaux was in 1985, and my first contact with a real, live Bordeaux *négociant* was with Bill Blatch of the newly formed Vintex. Ever since then, Bill has been THE Bordeaux guiding light for K&L and many others around the world. Much of the weather part of this vintage summary comes from Bill’s yearly report and from talking with him. Congratulations to the Vintex crew (Bill, Ulla, Chris, et al) and thank you Mr Blatch for all you’ve done for K&L and our customers. Before I get too teary-eyed, on with this report.

#### ***Overview***

Nobody wants to believe this, but for the third straight year Bordeaux has pulled off yet another miracle vintage, snatched from the jaws of mediocrity by a final bout of fine weather. The past three years have seen poor weather conditions for the first part of the vintage and fine weather for the last part. In 2000 the turning point was around July 29th; in 2001 around the middle of August; and in 2002 around September 1st. So each year, a few weeks later than the previous year, the vintage has been saved. We hope this trend doesn’t continue for 2003—we’re running out of weeks for that fine weather before the autumn rain.

Before things started to go right for the 2002 vintage, a lot of things went wrong, not even counting the poor summer conditions. A protracted period of budding, an almost-devastating flowering, and a long, spun-out *véraison* (the moment when the grapes turn color) led to gloomy attitudes in even the most optimistic winery owners. By the end of August, nobody was talking about even an average vintage in terms of quality or quantity. Then the

turnaround happened and the long, fine, sunny days of early autumn—a great October, in fact—opened the way for some fine wines.

The fine wines came only from those who had been working very hard in the vineyard to keep their vines in top condition. We found that in many vineyards that hadn't been done, and their wines are not very good. The unprepared had to harvest what they could early and make weak wines with harsh tannins. Another of the “Lows” of the 2002 vintage.

The best-prepared *vignerons*, especially those with Cabernet Sauvignon to harvest, made wines ranging from good to excellent. Their wines are strongly built and truly the “Highs” of the vintage. They have high acids (about 15% higher than normal), high alcohol content (over 13% natural alcohol), high tannin content, and high fruit content. There's nothing wimpy about them. They also have tight structure, dark colors, and lots of power. They are quite full-bodied.

The 2002 Bordeaux wines were even harder to taste in early April than had been the 1986s, 1988s or 1996s. Cabernet-dominated wines with so many “Highs” are quite difficult to taste when they are 6-month-old infants. Also, there were successes and failures in each of the communes of Bordeaux; I found good and bad wines next door to each other. It was impossible to say that the Margaux region did better than the Graves region, etc. We also found good wines on the Right Bank in this so-called Cabernet vintage. The Cabernet Franc vines did quite well on the Right Bank. What could definitely be said about 2002 is that anyone trying to extract too much from either the Cabernets or the Merlot found it difficult to make a great wine. Most of the delicate grapes could not stand over-extraction

### ***The weather***

Finally, after four wet winters, the winter of 2001-2002 was quite dry, with less than 50% of the 35-year-average rainfall. The dry winter would cause a problem during the dry growing season of '02. For once it was a cold winter that provided for a rare white Christmas, so pruning took place mostly in late January and early February instead of the usual December. The cool and dry March made for a protracted budding period, with most of the cooler-soil Cabernets not budding until April 7th or 8th. The number of embryo bunches was naturally low, after average bunches in the years 2001 and 2000.

The spring started with a two-week period of cold, dry weather. There was a feeling that after the three previous vintages had suffered from a wet first half, this was looking like a regular dry year—maybe like 1982 or 1989? Wishful thinking. Frost was not a problem and at the end of April, everything looked quite good. Then things started going bad. The flowering was delayed by two weeks of cold May weather. And just as the flowers started to appear, around the 21st of May, the weather went cold and damp. The old-vine Merlots of the Right Bank, the best vineyards in this area, got hit the hardest. Bordeaux lost most of its elite Merlot crop. Then the young Merlots and Cabernets got hit by cold and then hot weather in late May and early June. This yo-yo weather caused rot in the vineyards; a very small crop was shaping up for 2002. The net result was not only the loss of the best Merlot grapes, but also a lot of aborted berries in the Cabernet bunches. That problem would have to be addressed during the summer and during harvest-time. With the flowering lasting over four weeks, a lot of irregularity at harvest would be a given. And you thought having vineyards was all glamour and fun!

Early July was the time to do a green harvest on the crop. This crop thinning was very important this year. De-leafing was also done as the crop was thinned. Where de-leafing was not performed, the moist August caused bunches enclosed by leaves to become rot traps. Crop-thinning and de-leafing were perhaps the biggest factors in this year's enormous differences of quality. Some *vignerons* did not thin or de-leaf because they had already lost a big part of their crop and they wanted to have something to harvest. This led to big problems at harvest time. Overall the summer of 2002 will go down as cool, drab, and dull. When September arrived with warmth and sun, rot was gaining a hold in the vineyards.

And then the miracle happened! From September 10th through October 8th, the weather changed to sunny and dry. For the vineyards in less-than-ideal shape it was already too late; but the vineyards in good health produced fine crops, albeit small. The cool evenings kept the spread of rot down and kept the acids up in their grapes. The prevailing attitude in Bordeaux went from despair (up to September 10th) to hope for a fine Cabernet vintage.

The miracle September turned out to be one of the driest on record and in early October the Cabernets came in, under perfect weather conditions. At the same time, the perfect Petit Verdot crop was harvested—a small quantity but important in the blends. Meanwhile, the Sauternes growers had their ups and downs this year but came out smelling like roses, with a vintage not so different from their fine 1988. So once again Bordeaux was saved by the weather. Another Miracle Vintage was in the tanks.

### ***Yields, vinification, and specific varieties***

Murphy's Law, in its Bordeaux version, states that wine production is inversely proportional to the state of the wine economy. If the economy slows down, the vineyards overproduce (e.g. 1974, 1992). Not this year! Where 2001 Bordeaux production was down about 10% to 20% from 2000, the 2002 production was down another 30% to 40% below 2001. To have a very small vintage for 2002 was wise. For the third vintage in a row, all those artificial concentrators (reverse-osmosis, entropy, and cryo-extraction) were not necessary as the musts were naturally very powerful for such a delicate fruit and acid balance.

The dry whites of 2002 are solid with a bit more acidity than the great 2001s. Some are too tart, but the best are excellent. As I mentioned previously, the stickies were good; but they were quite variable and not up to the quality of the otherworldly 2001s. They are more like the 1999s or 1988s, having lots of acidity with good natural sweetness. We will only buy a few of these wines as we still have a decent supply of the 2001s. While most of the Merlot juice did not make very exciting wines, the Cabernet Franc was a big success on both banks of the river. Best of all were the Cabernet Sauvignons and the Petit Verdot. The Cabernets reminded winemakers of the 1986s or 1996s.

### ***The tastings***

From the first wine we tasted, a lovely 2002 Château Haut-Bailly, to the last, an excellent 2002 Pavillon Blanc de Margaux, our tastings were as variable as the weather outside. Tasting the same wine on three different occasions at three different venues gave us three different flavor profiles. That's how it is when tasting new wines too early in their development; we can get ideas, but the final product is difficult to predict. As I mentioned in my introduction, 2002 was more difficult to judge early than most of the past 20 vintages. We tasted over 400 wines from 2002 and we'll put out notes on about 100 of them. We think the futures

campaign for 2002 Bordeaux will be centered on only about 50 wines, and we will probably only offer the best 40 for pre-arrival sale. These wines will require some serious cellaring to soften out and be ready to drink. We will buy the best now and forget the rest until they are bottled. We still have a good supply of the very fine 2001 Bordeaux for sale and they are tasting great now. Speaking of tasting: Ralph, Trey, and I will return to Bordeaux in mid-June to re-taste these 2002 wines. Ralph and Trey are also being inducted into the *Commanderie de Bon Temps* at the *Fête de la Fleur* at Mouton Rothschild this year. Congrats to them both!

### ***The prices***

“The *en primeur* prices for Bordeaux never reflect the quality of the vintage.” So states noted *négociant* Pierre Lawton. And I believe he is correct. Look at the low price for the 1970s and the high price for the 1973s. Same with 1982 and 1984. What about 1997 and 1999? Perhaps the 2000 vintage contradicts this statement, but a lot of the high prices charged for that great vintage had to do with the magic of 2000 on the bottle, coupled with the great praise of a very famous wine writer. Look at the excellent 2001 vintage of Bordeaux and the very low prices. The *primeur* prices for Bordeaux have more to do with the state of the wine economy, the state of the world economy, the success of selling the previous vintage, currency strength (especially U.S. dollar), ratings by the press, and, finally, greed.

For the first time in several years, we have prices coming out earlier than usual and before I write this report. To date three of the First Growths have already released their first-*tranche* prices. Some properties have lowered their prices as much as 40% below 2001. Others have gone down 10% to 25%. Unfortunately for us, we have seen our greenback value decline by 20% since the opening of the 2001 campaign last May. Bordeaux property owners, for the most part, have recognized the world economy's problems, the dollar's devaluation, and the lack of success in selling their 2001 vintage, and they have lowered their prices significantly. Some prices are about the same as the 1996 Bordeaux opening prices. If this pricing continues, there will be some fine bargains in 2002 Bordeaux, with the First Growths priced under \$110 and wines like Gruaud-Larose under \$30 and Lynch-Bages under \$35. I wish some of our California Cabernet producers would follow suit and not be afraid to lower their prices. The last “Low” of this report may well be the low prices for the fine 2002 Bordeaux vintage. Put a few from this Miracle Vintage in your cellar.

*Clyde Beffa Jr.*

*K&L Wine Merchants*

*Written on April 27, 2003*

*With contributions from Trey Beffa and Ralph Sands*

## Médoc & Haut-Médoc

**Arnauld, Médoc** Quite sweet on the palate entry. Red currant flavors. Pure. Will sell well on arrival.

**Bernadotte, Haut-Médoc** 50% Cabernet Sauvignon, 42% Merlot, 6% Cabernet Franc, and 2% Petit Verdot. Spicy, black-fruit aromas. Elegant style. One to buy on arrival.

**Cambon La Pelouse, Haut-Médoc** Very sweet and extracted but has balance. Buy this on arrival.

**Camensac, Haut-Médoc** Nice boysenberry aromas. Good mouthfeel and depth of flavor. Could be a sleeper value. Buy when it arrives.

**Cantemerle, Haut-Médoc** Excellent nose with some chocolate. Mineral and spice on palate. Very well balanced. Superb effort.

**Caronne Ste Gemme, Haut-Médoc** Black fruit aromas. Blackberry on palate. Quite tannic at end.

**Chasse-Spleen, Moulis** Perfumed. Good sweetness up front on palate. Brutal tannins at back. Will it come together?

**Cissac, Médoc** More rustic style. Good fruit. Tough at back end. Will be good. Dry at end.

**Haut Condissas, Médoc** Super cuvée of Rolland de By. Very rich- new wave style with a bit of a bite at end.

**Karolus, Haut-Médoc** Super cuvée of Sénéjac. Big wine with tannic finish. Extracted.

**La Tour-Carnet, Haut-Médoc** Magrez property. Chocolate aromas and flavor. A bit reserved but has good balance. Good wine to watch, and buy on arrival.

**La Lagune, Ludon** Spicy nose; good fruit on palate. Sweet and lush. Very focused and pure. Nice wine.

**Malescasse, Haut-Médoc** Good sweetness and ripe tannins. A little dry at back. Good effort. Buy this when it arrives.

**Potensac, Haut-Médoc** 42% Merlot, 43% Cabernet Sauvignon, 15% Cabernet Franc. Red fruit and perfume aromas. Lots of fruit on the palate.

**Poujeaux, Moulis** Nice sweetness on mid palate. Dense and chunky. Tannic finish. Nice wine. Should age well. Very well made. Buy on arrival. **Rollan de By, Haut-Médoc** Good black fruit-some licorice. Well-made. Flashy style.

**Sociando-Mallet, Haut-Médoc** Green pepper-herbal flavors. Rough tannins. Tasted three times with different results.

**Soudars, Haut-Médoc** Big, fruity style. Gripping tannins at the back.

**Sénéjac, Haut-Médoc** Lots of sweet fruit. Balanced. Easy drinker. Has great early appeal.

**Verdignan, Haut-Médoc**

Clean red fruits. Focused and straightforward.

## Saint-Estèphe

**Cos d'Estournel** 58% Cabernet and 42% Merlot. The Calcaire soil holds moisture, which helped Cos in the dry 2002 vintage. Very spicy, almost cinnamon aromas. Very ripe, with high acid and high tannins that are polished and round. Dense and sweet wine. Fabulous on the palate. Could be one of the best wines of the vintage. Only 11,000 cases produced.

**Calon-Ségur** Red fruits and currant aromas. Very nice aromas—classic. Great sweet fruit entry, but brutal tannins on the back. Thick and dense. A bit too rough?

**de Marbuzet** Five-spice aromas and some cumin on the palate. Well made.

**la Dame de Montrose** Black fruit flavors. Rough at this stage.

**Les-Ormes-de-Pez** Some orange-zest aromas. Nice entry. Lighter style.

**Lafon-Rochet** Quite tannic and dry at end. Green pepper (problem sample) Tasted better at UGC tasting.

**Montrose** Very Cabernet-red fruit on nose. Sweet entry and tons of tannin at back. A bruiser.

**Meyney** Very nice today. Good sample. Focused, well-made wine. Best sample of this to date.

**Pagodes de Cos** Licorice aromas that follow to the palate. Sweet and lush on the palate.

**Phélan-Ségur** Very tannic and a bit too short on palate.

## Pauillac

**Clerc-Milon** 55% Cabernet, 40% Merlot, 3% Cabernet Franc, 2% Petit Verdot. Boysenberry aromas and red currant flavors. Sweet mid palate and tannic at the end. Well-structured.

**d'Armailhac** Powerful. Very tannic and dry finish. Lots of black fruit flavors.

**Carruades de Lafite** 51% Cabernet and 46% Merlot. Ripe currant nose. Black raspberry on the palate. Dense and thick with fine sweetness. Silky wine.

**Grand-Puy-Ducasse** Well-made wine. Rustic but sweet fruit flavors. Superb value!

**Grand-Puy-Lacoste** Tasted three times. Big and tannic wine. Not resolved yet.

**Haut Bages-Averous** Nice coffee aromas. Great mouthfeel. Sweet and lush. A sleeper.

**Haut-Bages-Libéral** Good sweetness and a little tough at the end. Tannin abounds

**Haut-Batailley** 82% Cabernet, 18% Merlot. Black fruit aromas. Tons of black fruit flavors. Very good wine and a buy if priced correctly.

**Lafite-Rothschild** 87% Cabernet, 9% Merlot, 4% Cabernet Franc. One of the best of the vintage. Wonderful nose of cassis.

Sweet and lush entry on the palate. Finesse wine. Holding back right now; will be a great wine some day.

**Latour** 74% Cabernet, 25% Merlot, 1% others. Toasty, coffee-like aromas. Some tobacco undertones on the nose. Sweet, rich and dense. Quite elegant for the vintage. As usual, one of the better wines of the vintage.

**Les Forts de Latour** 82% Cabernet and 18% Merlot. Very dense wine that is a bit closed up. It is sweet and lush on the palate.

**Lynch-Bages** 20% less production than 2001. A bit herbal but has a nice sweetness. Palate-pleasing wine that should be a value.

**Mouton-Rothschild** 77% Cabernet, 12% Merlot, 10% Cabernet Franc, 1% Petit Verdot. 13% alcohol. Red current fruits abound on the nose. An exceptionally sweet entry on the palate with great mid-palate fruit. Superb density and structure. Perfect balance. Long, lingering finish. One of the best wines of the vintage.

**Pédésclaux** An up-and-coming property. Good substance and richness. Chocolate flavors and length. Very good effort. A sleeper.

**Pichon Lalande** 75% of normal crop (17,000 cases). Sweet, red-fruit aromas. Sweet palate entry. The wine is dense and thick, but also very fruit driven. Lush and long on the palate.

**Pichon Baron**  
65% Cabernet and 35% Merlot. 13.2% natural alcohol. Chocolate aromas with cedar undertones. Sweet and elegant. Finesse wine that also has perfect balance, silky yet concentrated. One of the better wines of the vintage.

**Pontet-Canet**  
Closed-up nose. Tons of fruit and great depth. Big wine and long on the palate.

**Reserve de Comtesse**  
Blueberry aromas and good spice on the palate. Great to buy on delivery. Should be a fine value.

## Saint-Julien

**Beychevelle** More elegant style. This wine is on the light side for the vintage.

**Branaire-Ducru** Quite sweet and lush, but sample seems off.

**Clos de Marquis** 74% Cabernet Sauvignon, 25% Merlot, 1% Petit Verdot. Smoky, red raspberry fruit aromas. Sweet and elegant with some spicy nuances on the palate.

**Ducru-Beaucaillou** 82% Cabernet Sauvignon and 18% Merlot. Substantial wine with licorice aromas and some spicy nuances. Sweet and long on palate-rounded tannins. Fine!

**Gloria** Chunky fruit. Lively wine. Good spice. Could be a value and a sleeper.

**Gruaud-Larose** Peppery and spicy. Very nice wine. Semi-new-

wave. Balanced and focused.

**Lagrange** Weedy and green—problem with sample? Better at UGC tasting.

**Langoa Barton** Spicy black fruit aromas and flavors. Quite rich and balanced. Very good.

**Léoville-Barton** 30% less production than 2001. Great upfront fruit. Dense black fruit flavors with a sweet mid-palate. Some chocolate nuances on the nose and palate. Black raspberries on the palate. Excellent wine. Tasted three times—all consistent.

**Léoville-Las Cases** 66% Cabernet, 5% Petit Verdot, 14% Merlot, 15% Cabernet Franc. As usual a super wine. Tons of tannin that is covered by tons of fruit. Very concentrated wine that will cellar for a long time. 13.5% natural alcohol.

**Léoville-Poyferré** Dryish edge. Red fruits on palate. A little dilute? Hard to judge.

**Talbot** Sweet and lovely. Mid-term ager. Elegant. Lots of finesse. Some think it is too light. If priced correctly, it will be a buy.

## Margaux

**Alter Ego de Palmer** 53% Merlot, 47% Cabernet. Very fruity, with tannins hidden by fruit.

**Brane-Cantenac** Some spice and fruity flavors. Focused and straight forward. Very nice and pure fruit flavors. Great balance. Very fine.

**Cantenac-Brown** 60% Merlot. Sweetness on palate. Some coffee and spice on the nose. Red fruit flavors with a nice middle-palate impression. Good effort.

**d'Angludet** Only 6000 cases produced. (10,000 is normal). 58% Cabernet, 35% Merlot, 7% Petit Verdot. Black licorice aromas and flavor. Sweet and ripe on the palate. A sleeper.

**d'Issan** Spicy up front. Could be a good buy on arrival.

**du Tertre** First sample was a little green and herbal on the nose. Second sample is much better. Semi-new-wave. Fruity, slightly citric flavors. Pretty good.

**Ferrière** Nice sweetness and good depth of fruit. Should be good buy on arrival. Claire Villars is doing well with her three properties and this classified growth is one to watch.

**Giscours** Very ripe nose. Big and extracted. Dry finish. Hard to taste at the moment.

**Labégorce Zédé** Pretty good sweetness. Not bad for the property.

**Lascombes** Lots of chocolate on nose and up front on palate. Exotic and spicy. Sexy new-wave wine that has balance.

**La Gurgue** Sweet nose, lighter style wine. A Claire Villars property.

**Margaux** Spicy, cassis aromas. Textbook Margaux—elegant

wine. Silky texture and still good density. Iron fist in velvet glove. Very focused.

**Monbrison** Sweet and forward on the palate. Very nice—a sleeper. Purity of fruit.

**Palmer** 52% Cabernet, 40% Merlot, and 8% Petit Verdot. Stunning wine. Sweet red fruit aromas with some blackberry underneath. Seamless and utterly elegant. Jammy on the palate.

**Pavillon Blanc** Some pear aromas and pineapple flavors. Very ripe with very high acid also. 14.8% alcohol! Perfect in all respects. So much fruit that it masks the acid and alcohol. As good as the monumental 2001.

**Pavillon Rouge** 66% Cabernet, 30% Merlot, 2% Cabernet Franc and Petit Verdot. Extremely sweet on the palate. Blackberry fruit flavors. Nice middle-fruit flavor. Very good.

**Prieuré-Lichine** Blackberry and boysenberry aromas and flavors. Clean and straightforward. More black fruit flavors. Shows very well.

## Graves & Pessac

**Carbonnieux** Soft and forward. Early drinker.

**de Fieuzal** Over the top. Exotic. Extracted. Alcoholic.

**Domaine de Chevalier** Perfumey nose. Thick on the palate. Integrated tannins and sweet finish.

**Haut Bailly** 62% Cabernet, 32% Merlot, 3% Cabernet Franc and 3% press wine. Delicious wine. Earthy and mineral aromas with some black fruit nuances. A purity of fruit where the tannins are meshing well with the fruit. My style. Pure and unadulterated. High acid makes for an ager. Excellent.

**Haut-Brion** 51% Merlot, 40% Cabernet Sauvignon, 9% Cabernet Franc. Closed up right now. Many other tasters who tasted it on different days thought it was great. Sweet mid palate with some meaty undertones.

**Haut-Brion Blanc** 80% Sauvignon Blanc, 20% Semillon. Some melon aromas and flavors. Quite tart at the back end. Lemon mid-palate impression. Creamy.

**Laville-Haut-Brion** 80% Semillon, 20% Sauvignon Blanc. Very elegant wine that has a sharp edge on the palate. A little citrus at the back end. Should mellow out.

**la Louvière** Simple and straightforward. Could be a good value.

**la Mission-Haut-Brion** 52% Merlot 48% Cabernet Sauvignon. Red fruit aromas. Fairly rich with some spice. Quite tannic at back.

**Malartic La Gravière** Chocolate and mocha aromas. Nice wine.

**Pape-Clément** Sweet blackberry aromas and chocolate flavors. Good density and richness. Very nice wine. Lots of power. Semi-new-wave, but balanced. Very fine.

## Côtes de Castillon, Other Right-Bank Wines

**Aiguilhe, Côtes de Castillon** This is one of the rising stars of the Right Bank. Toasty aromas and black fruit flavors. An excellent value.

**Clos l'Eglise, Côtes de Castillon** Port-like, but dry. Too extracted.

**Sainte Colombe, Côtes de Castillon** Sweet and ripe. Peppery flavor—lots of pepper. Okay.

**Beaulieu, Comtes de Tastes, Bordeaux** Toasty up front. A bit harsh at the back end. A property to watch in future.

**Joanin Becot** Garage extraction. Thick and a bit bitter. Tough at end. Too extracted.

**Gigault, Blaye “Cuvée Viva”** Prune nose. Restained style. Hard to judge right now.

**Marjosse Rouge, Bordeaux** Ripe, brambly fruit. Simple

**Roc de Cambes, Côtes de Bourg** Another fine wine from this overachieving property. Balanced and structured for the cellar.

## Fronsac & Lalande de Pomerol

**La Fleur de Bouard, Lalande de Pomerol** Fairly extracted and tough. Could smooth out.

**De Viaud, Lalande de Pomerol** Tough and tannic. Semi-new-wave.

**La Sergue, Lalande de Pomerol** Good sweetness and a touch harsh at the end. Good effort.

**La Fleur Saint Georges** Good, sweet entry. A touch rough at end.

**Les Trois Croix, Fronsac** Quite sweet up front. Good richness. A little harsh at end.

**Fontinel, Fronsac** Sweet fruit flavors. Has tannin at the end. Has good depth and length. Nice at the end. Value. A sleeper?

**Le Plus de La Fleur de Bouard, Lalande de Pomerol** Super sweet entry. Good mid-palate sweetness. .

## Pomerol

**Beauregard** Nice entry; some chocolate flavors. Good effort.

**Clos l'Eglise** Chocolate flavors. Dense and rich. A bit drying at back but good effort. Should age well. Only 800 cases made.

**l'Evangile** Not tasted but we heard it was very good.

**la Conseillante** Lots of sweetness. Lush. Elegant style.

**la Pointe** Sweet middle. A little rustic. Should be good value.

**la Petite Eglise** Orange zest on the palate.

**le Bon Pasteur** Nice fruit; not overdone. Good length and depth. A little dry at end.

**Nenin** 78% Merlot 22% Cabernet Franc. Blackberry flavors. Nice mouthfeel.

**Petit Villages** Sweet licorice on the nose. Good palate entry. A bit short at the back end.

**Rouget** Smells sweet and lush. Blackberry jam nose. Not huge on palate, but good balance. A tendency to Jack Daniels flavors. Will see next year.

**Vieux Château Certan** Lively, spicy aromas. Good mouthfeel. Reserved on palate. A winner.

## **Saint-Emilion**

**Angelus** Only 4000 cases produced. 55% Cabernet Franc, 45% Merlot. Spicy nose. Big wine with black licorice flavors. Integrated tannins. Purity of fruit and not over extracted. Very good.

**Ausone** Not tasted

**Beauséjour Becot** Chunky, meaty aromas. Full-flavored. Should be good.

**Canon La Gaffeliere** Bigger and richer. More tannin and more depth. More of everything. Almost overdone.

**Chauvin** Sweet and elegant. A little less extracted and lighter style. Has good tannin and they are rounded.

**Cheval Blanc** 50% Merlot and 50% Cabernet Franc. Blackberry fruit flavors. Good length and depth. Hard to judge at this time. Only 3500 cases made.

**Clos de l'Oratoire** Super nose. Blackberry fruit. Has good strength and sweetness. Very well balanced. Super effort. Peppery flavors.

**Faugeres** Over-ripe; prune nose.

**Figeac** Quite tannic at end. Big wine, hard to taste.

**Fombrauge** Nice sweetness and good balance. Lively wine. Super balance. Tends toward garage style but is good.

**Grand-Mayne** Ripe and sweet. Well-made. Tends toward over-extraction, but it is balanced.

**la Commanderie** Nice sweetness. Simple.

**la Dominique** Like hay on the nose and has sharp acidic aromas. Problem with sample?

**la Gaffeliere** Straightforward and old style. Plenty of fruit to balance the tannins.

**la Gomerie** Very rich. Semi-garage style with decent acid and good fruit.

**La Mondotte** Big wine. Lots of extraction, but good balance.

**le Carrillon de l'Angelus** Sweet up front, with lemony finish.

**Mondorion** Ripe, extracted. A little fleeting on the palate.

**Pavie** Whisky-like aromas. Thick and rich on palate. Too much for me.

**Peby Faugeres** Sweet nose with some whisky aromas. Garage; ripe and alcoholic.

**Tertre Rotebouef** Not tasted

**Valandraud** Very ripe and sweet. Excellent length and depth. Superb.

**Yon Figeac** Super extracted. Too tannic

## **Sauternes**

**Coutet** Some pear flavors. Creamy and thick. A touch bitter at the end.

**Doisy-Daëne** Nice up front. Lemony finish.

**Doisy-Vedrines** Pear aromas and flavor. Lush and balanced. Has depth and richness with purity of fruit. Not the 2001, but very good.

**Guiraud** Coconut aromas. Decent length and balance.

**Rieussec** Creamy nose. Quite thick and sweet. Very rich style.

**Suduiraut** Pear and honey flavors. A fine effort for 2002. Has high acid and fruit content. Very nice and should be a good buy.

—Clyde Beffa, Jr.