

# Bordeaux Masterclass

## 1) White

<b>Name</b>	<b>Chateau Tour Leognan</b>	<b>Year</b>	<b>2007</b>	<b>Price</b>	<b>£11.99</b>
<b>Grapes</b>	<b>Sauvignon &amp; Semillon</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC Pessac Leognan</b>				
<b>Source</b>	<b>Waitrose</b>				
<b>Detail/Note</b>	The Chateau belongs to the owners of the classified Chateau Carbonnieux. The AOC of Pessac Leognan is home to many of the very best white wines produced in Bordeaux. The wine has benefitted from 10 months of maturation in oak barrels on the lees, with regular stirring. This adds finesse to the wine.				

## 2) Red

<b>Name</b>	<b>Chateau Latour Camblanes</b>	<b>Year</b>	<b>2005</b>	<b>Price</b>	<b>£</b>
<b>Grapes</b>	<b>Merlot &amp; Cabernet</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>Premieres Cotes de Bordeaux</b>				
<b>Source</b>	<b>producer</b>				
<b>Detail/Note</b>	Wines from the Cotes are not as well known as those AOCs that are home to the most famous Chateaux. The Cotes are therefore a source of very good value.				

## 3) Red

<b>Name</b>	<b>Chateau Lescure</b>	<b>Year</b>	<b>2005</b>	<b>Price</b>	<b>£</b>
<b>Grapes</b>	<b>Merlot &amp; Cabernet Franc</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC St. Emilion Grand Cru</b>				
<b>Source</b>	<b>producer</b>				
<b>Detail/Note</b>	A right bank wine with a high percentage of Cabernet Franc, and no Cabernet Sauvignon. The grapes were hand picked and the wine has matured in French oak for a year before bottling.				

## 4) Red

<b>Name</b>	<b>Chateau Tour St Bonnet, Cru Bourgeois</b>	<b>Year</b>	<b>2003</b>	<b>Price</b>	<b>£</b>
<b>Grapes</b>	<b>Cabernet &amp; Merlot</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC Medoc</b>				
<b>Source</b>	<b>Private Cellar</b>				
<b>Detail/Note</b>	This is a Cru Bourgeois wine. Such wines are ranked immediately below those of Grand Cru Classe status. The wine has benefitted from over 5 years of cellaring and shows tastes and aromas that were not present in the young wine.				

## 5) Red

<b>Name</b>	<b>Chateau Guadet, Grand Cru Classe</b>	<b>Year</b>	<b>2005</b>	<b>Price</b>	<b>£28.99</b>
<b>Grapes</b>	<b>Merlot &amp; Cabernet Franc</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC St. Emilion Grand Cru</b>				
<b>Source</b>	<b>Threshers</b>				
<b>Detail/Note</b>	This wine is from a long established estate in Saint-Emilion. It was awarded Grand Cru Classe status.				

## 6) Red

<b>Name</b>	<b>Chateau La Tourette</b>	<b>Year</b>	<b>2001</b>	<b>Price</b>	<b>£24.00</b>
<b>Grapes</b>	<b>Mainly Cabernet Sauvignon</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC Pauillac</b>				
<b>Source</b>	<b>Great Western Wines</b>				
<b>Detail/Note</b>	The small vineyard of 3Ha adjoins more prestigious vineyards, Lynch Bages, Batailley and Forts de Latour. Following the 1995 wine being rated second only to Mouton Rothschild, the wine attracted a large following and the vineyard was acquired by Chateau Latour in 2003. Note: The wine laws of Bordeaux allow a Chateau to <i>extend</i> its acreage.				

## 7) Red

<b>Name</b>	<b>Chateau Grand Puy Lacost, Grand Cru Classe</b>	<b>Year</b>	<b>1988</b>	<b>Price</b>	<b>£40.25</b>
<b>Grapes</b>	<b>Cabernet &amp; Merlot</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC</b>				
<b>Source</b>	<b>Reid Wines</b>				
<b>Detail/Note</b>	This is a fully mature 5 <sup>th</sup> growth. The wine was made before modern wine making techniques became commonplace. This means that the wine would have been very tannic when young, enabling the possibility of a long maturation period. The cepage is cabernet dominated.				

## 8) Sweetie

<b>Name</b>	<b>Chateau Doisy-Vedrine</b>	<b>Year</b>	<b>2005</b>	<b>Price</b>	<b>£29.99</b>
<b>Grapes</b>	<b>Semillon &amp; Sauvignon</b>	<b>Personal Notes</b>			
<b>Region</b>	<b>AOC Sauternes</b>				
<b>Source</b>	<b>Avery</b>				
<b>Detail/Note</b>	The Doisy vineyard was classified Grand Cru Classe in 1855. Subsequently the vineyard was split into three parts. The Vedrine part of the name reflects that the original vineyard was owned by the knights Vedrine. As with all Sauternes of this quality the grapes are harvested in several tries, berry by berry. And the wine will have been matured in new French oak. The special aromas and taste are due to the combination of late harvesting and noble rot/botrytis that flourishes when, as in Sauternes, there is morning mist and afternoon sun.				