

WINE News

Stock Up on Bordeaux Values and Collectibles for the Holidays.



OCTOBER 3, 2022 FEATURES

- | | | | |
|-----|---------------------|-----|-------------------------------------|
| 1-2 | Clyde's Picks | 5-6 | Off-Vintage Values |
| 3-4 | Ryan's Collectibles | 6 | Autumn Wines |
| 4-5 | From Ralph's Cellar | 7 | The Bartons |
| | | 8 | Top Picks / Steak and Claret Corner |

Our Bordeaux Cup Overfloweth

by Clyde Beffa Jr, Co-owner and Bordeaux Buyer



In January we had plenty of in-stock Bordeaux, while in June we were at a 15-year low on Bordeaux inventory. Now we have rallied back with 10 new shipping containers just arrived and full of excellent French, Spanish, Aussie, and Italian wines.

We were selling so much Bordeaux pre-arrival in 2021, and a lot of those wines are now making their way to our stores. We are chock full of great Bordeaux, including quite a large selection of fantastic values, with more scheduled to arrive in October—just in time for the holidays. You'll find a lot of diverse wines in this newsletter, with reports from six fellow Bordeaux lovers throughout K&L.

My reports will be on pages 1, 2, and 7 (all about the wonderful estates of Léoville- and Langoa-Barton). Our Key Accounts Manager Ryan Moses talks collectibles on pages 3 and 4, while the cagey Bordeaux vet Ralph opens his cellar for pages 4 and 5. Jacques from LA writes about well-aged values with a capital "V" on pages 5-6, and SF's John Majeski waxes poetic about fall on page 6. On page 8, Julio Santos (RWC) makes his newsletter debut, plus steak and claret recs from Gary Westby.

Please note that, while inflation is at a 40-year high, it is not so regarding the prices of Bordeaux. Fortunately, the current parity between the euro and the dollar has resulted in lower prices—affording you the ability to drink a bottle per night, at least! The following are some of my in-stock Bordeaux picks for your table or cellar.

2007 Haut Bergey, Pessac-Léognan \$24.99 We carry several vintages of this fine property, especially pre-2016 vintages. We love these so-called "off vintages," which, though underappreciated in the press, often

produce wines that way overdeliver for their price—such as this one! Robert Parker's *Wine Advocate*: "A sleeper of the vintage, this constant overachiever's 2007 exhibits notes of plum sauce, soy, spice box, and unsmoked, high-class cigar tobacco. This round, generous sleeper of the vintage shows good density, medium to full body, and a silky, smooth style."

2016 Bellegrave, Pauillac \$29.99 Our Bordeaux home away from home in the 1990s, thanks to our great friend the late Henri VanderVoort, owner of this fine estate. The property is exceptionally close to Haut Bages Liberal, Pichon-Lalande, and Pichon-Baron. An absolute steal for under \$30. 93JS: "A very attractive array of purple flowers, dark stones and cocoa powder with a wealth of spicy dark berries and earthy nuances. The palate has a very plush, juicy and deep-set build of regal tannins. Long, seamless finish. Right on form and one of the best from here in recent times, as well as being one of the value wines of the vintage."



2019 l'Enclos, Pomerol \$32.99 A small property, relatively unknown in the U.S. I always like their wines, so I bought a decent amount of this fine 2019. Put it away for a few years. 94DC: "The Pomerol estate owned by Stephen and Denise Adams of Fonplégade. This is gorgeous, has a bounce in its step, lovely firm supple blackberry and black cherry fruits..."

2016 Kirwan, Margaux \$59.99 One of K&L's favorite properties in Bordeaux for the last 40 years. The wines are lovely and very age-worthy, and if you ever get invited to dine at the property, please accept the invite. Bravo Sophie! Cellar for a few more years or decant for an hour. 95WE: "This big,



continued on page 2



rich wine offers dense tannins as well as sumptuous black fruits. Fruit and acidity come together to create a wine with both richness and juicy black plum flavors.”

The first property I visited in 1985 (my first buy trip to Bordeaux) was **Sociando-Mallet** just north of St-Estèphe. The famous Bill Blatch introduced me to their wines, and I have loved them ever since. We have several vintages available in stock. Here are three of my faves:



2012 Sociando-Mallet, Haut-Médoc \$39.99 I am loving some of the 2012s, which are quite open, sweet, and well-priced. This baby needs an hour decanting to show its sweetness and finish. **90WA:** "Once again proprietor Jean Gautreau has hit pay dirt..."

2016 Sociando-Mallet, Haut-Médoc \$44.99 Outstanding quality here from a great vintage. Powerful wine with superb latent fruit that will blossom in a few years. **94JS:** "Dark-berry and currant aromas with hints of spice. Medium body, firm and chewy tannins and a fresh and clean finish.”



2006 Sociando-Mallet "Cuvée Jean Gautreau," Haut-Médoc \$54.99 Their prestige cuvée from a controversial vintage really shines. I like it better than their 2005. Blackberry and cedar aromas that follow to the palate. Decant one hour.

One property that really flies under the radar is **Lynch-Moussas** from Pauillac—the neighbor to the famous Château Lynch-Bages. Both properties are classified as Fifth Growths—in fact they were one property many years ago. Lynch-Moussas makes fine wines and the prices are quite reasonable. We just got in several vintages. Try them! You will find them very fine values.

2000 Lynch-Moussas, Pauillac \$79.99 Famous vintage, superb wine. **91WS:** "Very pretty aromas of crushed fruit, with raspberry and blackberry character. Full-bodied, yet fine and silky, with a long, delicious finish. Very balanced red. I can't remember tasting a better Lynch-Moussas.”



2001 Lynch-Moussas, Pauillac \$59.99 We love 2001 Bordeaux—what great values for 21-year-old wines. This one is outstanding. Fresh, sweet, and elegant. **17/20JR:** "An exceptionally successful vintage for this property. Pretty, deep crimson. Rich nose redolent of treacle. Smooth, quite sumptuous texture. Very flattering and relatively subtle.”

2005 Lynch-Moussas, Pauillac \$79.99

2010 Lynch-Moussas, Pauillac \$64.99 Two more great vintages, but supplies are quite limited. **92JS:** "Aromas of fresh herbs and berry with chocolate powder undertones. Full and very velvety with a lovely finish.”

A few "F for Fun" wines to try:

For a party try the magnum of **1979 Château Fonbadet, Pauillac 1.5L \$119.99** Château Fonbadet is nestled among some of the Pauillac's greatest estates including Château Mouton Rothschild, Château Latour, Château Lynch-Bages, Châteaux Pichon Longueville Baron, and Comtesse.



2019 Fonroque, St-Émilion \$39.99 We tasted this wine and bought it on the spot. We do not have much of a history with this property, but we will check them out yearly after this showing. **94JD:** "Seriously good, the 2019 Château Fonroque shows the elegance and classic style of the vintage while bringing plenty of fruit and opulence. Giving up lots of mulled currants, spiced black cherries, cedar pencil, and Asian spices, it hits the palate with medium to full-bodied richness, beautifully integrated oak, and a great finish. I'd be thrilled with bottles in the cellar.”

2010 Fombrauge, St-Émilion \$59.99 A Bernard Magrez wine, and it is spectacular. We have sold thousands of bottles.



Two top-of-the-charts selections for those who have everything:



Clyde and Hubert de Boüard de Laforest, co-owner of St.-Emilion's Château Angélus.

We have been friends with Hubert de Boüard since he and I met in 1985. It was his first year as winemaker and my first trip to Bordeaux. Our relationship with Cos Estournel is just as long with Bruno Prats and then Jean-Guillaume Prats. We have many vintages from both properties currently in stock.

Here are two of my favorites. These are fantastic wines that deserve a spot in your cellar.

2015 Angélus, St-Émilion \$389.99 99JS: "A great wine with superb concentration and richness. Yet it's ever so agile and polished.”

2018 Cos d'Estournel, St-Estèphe \$219.99 98JD: "An incredible wine from this estate that's as good as anything in the vintage.”

Collector's Corner: New and Old Favorites

by Ryan Moses, Key Accounts and Retail Analytics Manager



With the exchange rate dropping over the past few months, we've seen some very sharp pricing on Bordeaux favorites that will be remarkable assets to any deep cellar or casual collection. Such is the case with the Left Bank 2016s we have on offer today, wines that speak loudly to a reference-point vintage and reflect the highest levels of their respective châteaux.

2016 Malescot-St-Exupéry, Margaux (Pre-Arrival) \$79.99 97JS 96JD leads the way as a quintessential Margaux that also happens to be flat-out delicious.

On the more classic side of the spectrum, **2016 Grand-Puy-Lacoste, Pauillac (Pre-Arrival) \$99.99 97JS 97VN 97JA** is an elegant, beautiful, undeniably great Pauillac that defies its price point.

From a bit up the road, **2016 Léoville-Barton, St-Julien (Pre-Arrival) \$169.99 97WS 97JS** has everything going for it. Combining the depth of the vintage with the structure of the inimitable terroir, *Wine Spectator* called it "St-Julien to a T" in their 97-point review that also awarded it their top prize of #1 Wine of the Year. We just secured a new parcel direct from the property and can't recommend it enough.

A few other properties that shaped the resplendent 2016 vintage: **2016 Rauzan-Ségla, Margaux \$129.99 98JD 98JS 97+WA** that Jeb Dunnuck calls a "borderline perfect Margaux that should be snatched up by readers" and **2016 Léoville-Poyferré, St-Julien (Pre-Arrival) \$129.99 98DC 98JD** that will rival the estate's best (including the 100-pointers!) in due time.



Speaking of rivaling the estate's best, First Growth Latour released their **2016 Forts de Latour, Pauillac (Pre-Arrival) \$249.99 96JS 96VN** that floored us when we tasted it in Bordeaux this spring. An all-timer for the Forts label, and one that could easily rival many of the Grand Vins of the past, it is a tribute to the towering terroir of Latour.

We also have some of the highlights of the 2016s in stock. Anybody looking for a value collectible should fill their cellars with the newly arrived **2016 Meyney, St-Estèphe \$49.99 96JS 95VN**, a Montrose neighbor that stands tall and rivals top classified growths for a sub-\$50 price. It rarely gets better than this for highly rated Left Bank Bordeaux.

Many hold a similar opinion on **2016 Prieuré-Lichine, Margaux \$49.99 96VN 94DC**, a classically proportioned Margaux that Antonio Galloni called "one of the sleepers of the vintage." This will be hard to find at this kind of market-best pricing going forward.

Another classic that is bound to offer a ton of long-term upside over the years is **2016 Cantemerle, Haut-Médoc \$34.99 94JS 93WE**. We have been huge Cantemerle fans over the years, and this 2016 is another great chapter in their storied history. Fans of the benchmark 2010 should also line their cellars with this one, especially while it can be had for under \$35.

For more in-stock gems, the heights of the 2018 Bordeaux vintage are now just a few clicks away. These feel like old favorites after tasting them at every stage of their evolution, but they are young wines that will delve out a ton of drinking pleasure for decades to come. One of the great examples is **2018 Léoville-Barton, St-Julien \$109.99 97JD 97WS**, a wine that wowed us from the first moment we tasted it from barrel and has been a joy to revisit ever since.

We were equally as awed with **2018 La Gaffelière, St-Émilion \$99.99 99VN 97WA**, a brilliant edition that fully takes advantage of the hillside terroir next to Ausone and crafts a rival for the famed cult-collectible. With this kind of press and quality, it is shocking that the price is still so reasonable.



And for those who are looking for an all-time legend, **2018 Palmer, Margaux \$575.00 100VN 100DC** is about as singular and rare as it gets for the fan-favorite property.

Speaking of perfect wines, two 2009s just returned to our inventory. **2009 Montrose, St-Estèphe (Pre-Arrival) \$349.99 100WA 100RP 100JS** is an epic collectible of the highest regard, recently reconfirmed by new reviewer William Kelley, who sparingly grades wines at this kind of three-digit level. This is a Montrose that any experienced collector will be proud to have in their collection. The same is true for **2009 Ducru-Beaucaillou, St-Julien (Pre-Arrival) \$375.00 100RP 100JD**, it is a wine that will rival all-time greats from anywhere, with ease. A rich, resounding Grand Vin, it is a masterclass in balance, showcasing nearly endless depth and nuance. Either selection would quickly be the centerpiece of any top-flight tasting as soon as the cork is pulled.

Those who adore 2009s should also be quick to strike on our recent acquisition of **2009 Duhart-Milon, Pauillac (Pre-Arrival) \$139.99 97WA 97JD**, a wine that "will compete with the best out there,"



according to Jeb Dunnuck. Robert Parker also compared it to Grand Vins of the past, showing its Lafite roots with panache. We've been delighted by the wine every time we've come across it, but finding it for this kind of pricing these days is becoming a rare thing.

Pontet-Canet also continues to overperform and delight fans of top-flight wines from all

continued on page 4

Collector's Corner Continued...

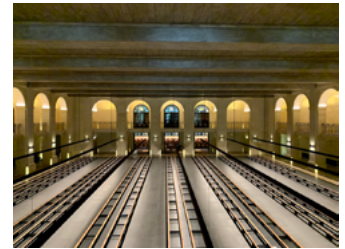
over the world. **2010 Pontet-Canet, Pauillac (Pre-Arrival) \$299.99 100WA 100JS** is starting to come out of its shell in its second decade, displaying its caliber among the top releases of the famed vintage. It will be a thrill to follow over time and is a great tribute to the estate's modern generation. That leaves big shoes to fill for the more recent releases, but the **2019 Pontet-Canet, Pauillac (Pre-Arrival) \$154.99 99JS 98DC** might have what it takes to rival the famed '10. It is a dynamic wine that could compete with both cult Cabs and top classified growths, but does so at a fraction of the price. We're also keeping an eye on the **2020 Pontet-Canet, Pauillac (Pre-Arrival) \$114.99 98-99JS 96-98+WA**, which is still available at first-tranche pricing and looks incredibly sharp against its peers at well under \$120. The ceiling is very high on this 2020, and it is shaping up to be a savvy pre-arrival purchase among the elite of Pauillac.

Last up, I have a few under-the-radar favorites. My sneaky-good value pick of the season is **2019 Dalem, Fronsac (Pre-Arrival) \$25.99 94VN 94JD**. Neal Martin's 94-point score is massive for a

sub-\$30 wine, and this is one that collectors will want to visit again and again over the years. At this kind of pre-arrival pricing, it will be all too easy to do so.

2016 Gravette de Certan, Pomerol (Pre-Arrival) \$79.99 95JD 95WA gives readers a chance to experience the magic of Vieux Château Certain, from a Pomerol second label that will challenge many top Right Bank releases.

And don't forget **2020 Montrose, St-Estèphe (Pre-Arrival) \$194.99 98-100VN**—a superb showing that hasn't been discussed much since few tasted it En Primeur. That said, we did, and absolutely adored it. When Neal Martin tasted it this spring, he also went head over heels for 2020 Montrose, calling it "simply brilliant" in a potentially perfect review. This is the perfect time to strike, as it is only a matter of time before more folks catch on.



Cellars at Montrose.

Bordeaux: The Foundation for Success!

by Ralph Sands, Bordeaux Specialist



I wish everyone could taste the wines of the First Growths and Château d'Yquem, as they are truly special and fascinating wines. But, if you never do, believe me, it would not be the end of the world. You would still have all the magic of the 61 Classified Growth wines, plus 7,000 more to choose from in Bordeaux, the world's largest and greatest region for fine wine—quality, and value alike.

Thankfully, shipping containers full of some of our favorite wines are finally arriving, and I'm excited to have such an array of bottles from these great estates. They are among the many that have helped create our thriving Bordeaux business over the years at K&L, and many of their bottles line the walls of my own collection.

2015 Pape Clément, Pessac-Léognan \$119.99 99JS 97JD 96WA

95DC 95VN 95WE 95WS Let's start in Pessac. The first vintage at this estate was 1259—good dirt then, good dirt now. I first tasted here with Clyde in April 1990, and I have great memories of the classic 1988 and 1989. As good as they were then, the wines today



A lineup for the ages alongside Ralph's tasting notes.

are at an entirely different level. Made by Bernard Magrez with Michel Rolland, they now rival the quality of the First Growths. The 2015 vintage produced a big, dark wine with layers of ripe, rich black fruits with great

polish, round tannins, and beautiful balance. I love this wine and this superb 2015 vintage! I have 11 vintages of Pape Clément in my cellar.

2018 Domaine de Chevalier Rouge, Pessac-Léognan \$94.99 99JS 96-98DC 97JD 97VN

97WE 96WS 95WA The next stop in Léognan on the same trip was Domaine de Chevalier, where we were lost and late! The team of Olivier Bernard's family and winemaker Rémi Edange welcomed us then, as they still do today. The wines are as great as they ever have been, and they are very different style-wise than Pape. DDC wines are packed with great-tasting, silky, blood-red fruits with good zest, incredible balance, and elegance. Great purity of fruit, texture, elegance, and balance are the key characteristics at DDC. In my opinion one of the very best from the 2018 vintage. Reminds me of the 1988. I've got 10 vintages in my cellar.



Ralph pulled out the last '88 and '89 from his cellar.

The great trio vintages of 1988, 1989, and 1990 were indeed excellent for their time; but the reality is that the advances since then in both the vineyard and in technology mean that the sometimes-rustic nature of previous generations is gone, and wines are flat-out better today. Yields are lower, the fruit is far more pristine and pure, as are the winemaking facilities. The vineyards are "garden vineyards," selection of fruit is intensely precise, and wood programs are finely tuned. The resulting wines shine with freshness and great taste. Most importantly these wines give more pleasure by simply being ready to drink earlier in their lives. Mother nature is still the most important element, however—just ask 2011, 2013, and 2017.



Ralph with the Barton family. Damien is on the far right with Melanie and their father, Michel, who is Lillian Barton's husband.

2015 Léoville-Barton, St-Julien \$109.99 97JD 97WE 96JS 96VN 95WA 95WS

2018 Léoville-Barton, St-Julien \$109.99 97JD 97JS 97WE 97WS 96DC 96VN Our good friend Anthony Barton may be gone, but I know he is happy. He ended strong with some great vintages! The Barton Family wines are in great hands with his daughter Lillian in full control; grandson Damien watching over Langoa; and granddaughter Melanie making the wine at Château Mauvesin Barton in Moulis. Léoville-Barton, just like Léoville-Las Cases, never waivers in style. They make wines of incredible consistency and quality with some patience required! Léoville-Barton is always loaded with dark, powerful, zesty fruit with elements of blackberry and blueberry, framed by sparkling acidity, great freshness, and elegant, sleek power. These two vintages are classic LBs and need some time to chill out, with the 2015 being a little friendlier in its youth. I've reviewed these wines 54 times—that tells the story!

The 2016 vintage is fantastic, especially in St-Estèphe where you will find Château Meyney. I love Meyney and have an upcoming vertical tasting in the works and 10 vintages in the cellar. The **2016 Meyney, St-Estèphe \$49.99 96JS 95VN 94DC** is



classic Meyney. Big juice—it screams of deep, old-vine fruit. It's a touch rustic, with hints of earth and leather. This is a strong wine with round tannins and mouth-coating power! Give it a few years.

All of these wines are like my children, so I don't play favorites, but I definitely have a very special place in my heart for Château Cantemerle—with 61 entries. This is my Father's Day wine, and it always performs. The **2016 Cantemerle, Haut-Médoc \$34.99 94JS 93WE** already sleeps in my cellar and is a high-toned, strong, and spicy Cabernet Sauvignon with hints of cassis, raspberry, and dark chocolate undertones.

Next up: my at-home great value drinkers! Jacques Meynard makes amazing wines at Château Bois-Malot and Château Valentons-Canteloup, which are planted mere feet from the Dordogne River. His wines are big and loaded with tremendous fruit, so he holds them in tank for a few years to soften. Both the **2015 Bois-Malot, Bordeaux Supérieur** and **2015 Valentons-Canteloup, Bordeaux Supérieur** are just **\$12.99!**

The **2019 L'Avocat Rouge, Graves \$16.99** just arrived from Cérons—a great vintage in both harmony and taste. Comprising 52% Cabernet Sauvignon and 48% Merlot, the wine exudes supple ripe reds fruits after being aged for 16 months in 25% new oak. The **2020 L'Avocat Blanc, Graves \$15.99** is 90% Sauvignon Blanc and 10% Sémillon aged on fine lees in tank with weekly stirrings, which give it a touch of richness. Lovely wine for \$15.99.

Toujours Bordeaux! Cheers and go Niners!

The So-Called "Off" Vintages Provide Stunning Value

by Jacques Moreira, Bordeaux Specialist



There have been a great deal of technological advances in winemaking. Humans can now control pretty much every aspect of this once mythical process. Except one—the weather! That is true, be it in Bordeaux, Rioja, or Piedmont. The anticipation for the next phenomenal harvest starts the moment the last of the grapes from the year are safely tucked away in the winery, out of the elements, and busy transforming

themselves into precious wine.

We can't control the weather, but we can cross our fingers for the best. In Bordeaux, that means we can hope for a cold and wet winter, but not too cold or wet. Then, ideally, there's a sunny and warm spring that doesn't come too early. We hope for long, sunny, warm days and cool nights during the summer, with enough rain at just

the right times. And nobody wants to pick grapes under pouring rain during harvest, so we all hope that it's dry. Occasionally, all these variants fall into place and we have a phenomenal vintage—the kind all the critics write home about. Often, however, we must work with reality, and fortunately, despite having been through a myriad of vicissitudes, it all generally ends up okay.

We in the industry call those years—the non-blockbuster vintages—the "off-vintages." There are many advantages to buying, cellaring, and drinking wines made during such years. First and foremost: the prices. They tend to be much lower than those from the vintages-of-the-century. Approachability is also a factor to consider, since those wines will be drinking sooner. In fact, you find many off-vintage wines on restaurants wine lists. Style is perhaps the most important factor, for less ripe years tend to produce wines with less alcohol and headiness, yet more pronounced tannins and lip-smacking acidity. We call them classics. You might call them what's to drink with dinner tonight.

continued on page 6

Value Vintages Continued...



2001 de L'Île Margaux Rouge, Bordeaux Supérieur

\$29.99 The property has vineyards on a little island in the Gironde, directly across from Château Margaux's estate, which it was once a part of. With 21 years of age, the wine is at its peak right now, showing lots of leather notes, with an almost saline finish. An old-school wine, from a cool vintage, and it is ready to be drunk now.



1996 Peyraban, Haut-Médoc \$21.99 This Cru Bourgeois is located a stone's throw from Cabernet paradise: Pauillac, and I can't think of a better vintage for Cabernet in the mid-to-late 90s than 1996. This bottle shows its pedigree with an unassuming flair. It aged gracefully, with its

perfectly ripened sweet fruit still apparent in the background. The tannins are gentle, and its acid structure holds it all together in perfect balance. It's an elegant experience to drink this seamless wine. I would pair it with a Magret de Canard with truffles, or a simple roast lamb with wild mushroom sauce. As I am writing, I just realized we are talking about a less-than-\$25 bottle of wine, but not only that, one that is also 26 years old.



1999 Bel Air Lagrave, Moulis-en-Médoc \$29.99 We have back in stock two vintages of this little-known property with a history of offering tremendous value wines. The quality is indeed undeniable. Both are drinking now, but I believe the 1999 still has many years to live in a cellar.

Dark tawny color, with a beautiful array of tertiary notes. Leather, lacquer box, cocoa, and tobacco come to mind, but the sweet core of fruit is still very much present. The tannins are supple—pure velvet. It is an exceptional wine for those looking for an elegantly understated wine.



2001 Bel Air Lagrave, Moulis-en-Médoc \$29.99

The 2001 is ready to drink now. The developed notes of earthy, woody forest floor are supported by its delicate fruit profile. All this in combination with the sweet cherries and cassis on the background, along with its resolved tannins make it a classic food wine. Roast pork with dried fruit and nuts with red wine sauce comes to mind...



2007 Lanessan, Haut-Médoc \$17.99 I last tasted this wine in 2018, and luckily it is back in stock. But now, four years later, I am having yet another experience with it. Floral is the word here, from the pretty aromatics to the palate. Violets, with raspberries and soft tannins. Perfect balance between the acidity and the sweetness of its

still-present fruit. I would advise buying a case or two and drinking it through the fast-approaching holidays.

2007 Haut-Bergey, Pessac-Léognan

\$24.99 No introduction needed here.

Husband-and-wife team Hélène Garcin-Lévêque and Patrice Lévêque are well-beloved around K&L, and they know what they are doing. This over-achiever (Robert Parker's words) is an absolute classic in 2007. Lacquer box, tobacco, coffee, wet earth, sweet cherries. I could go on, but I will let you discover more wine notes in this bottle on your own. There are many more. It is another perfect candidate for Thanksgiving—but I suggest you stock up now!



A pre-Covid dinner with co-owners Clyde and Trey Beffa and longtime K&L friend and winemaker Hélène Garcin-Lévêque in Hollywood.

Fall for Bordeaux

by John Majeski, Bordeaux Specialist



We're now entering autumn, when the air turns crisp, the leaves twist and pirouette to earth, and grapes conspire their escape, only to be picked and plopped into a waiting basket. It's harvest time! Fortunately the wines offered here have already gone through all that jazz and are ready to uncork, relish, and enjoy. And what brings greater

enjoyment than a well-priced bottle of Bordeaux?

The **2018 Roquefort Rouge, Bordeaux \$12.99**, predominantly Merlot, has abundant drinkability to offer in its charming, softly textured black-fruit profile, imbued with a slightly mineral tinge, considerable ripeness, and very smooth tannins. An ideal Wednesday night charbroiled hamburger wine.

Its accomplice, the aromatic **2020 Roquefort Blanc, Bordeaux \$12.99**, grown on chalky-clay soils, entices the palate with a racy array of tropicality: tangerine, pineapple, lemon, lime, enhanced by a stony note and lively acidity to bring you back for a second glass.

Yet another astonishing value, the **2018 Virginie Thunevin, Bordeaux Rouge \$13.49 92JS 90VN**, an all-Merlot charmer, opens beautifully with ripe, black cherry and raspberry fruit, soon followed by a mid-palate flourish of roasted plums, tobacco, spicy oak, and oolong tea, accentuated by ravishing tannins and a lingering finish. You won't find a better bottle of Bordeaux for the price!

Upping the ante, the **2018 Le Clémentin du Pape Clément, Pessac-Léognan \$41.99 94JS**, the second wine of venerable Pape Clément, speaks eloquently of the panache, power, and finesse of the famed estate's wines. It shows a complex robe of bright, savory black fruits, brambles, sweet tobacco, and licorice, all embellished by taut tannins and superb acidity.

To end on a sweet note, the **2017 Petit Guiraud, Sauternes (375ml) \$14.99**, the light color of straw, is a Sauternes both subtle and sublime in its delicate flavors of lemon curd, peach, and golden apple that float on the tongue like chamber music—lithe and lovely. Lastly, the **2015 Guiraud, Sauternes (375ml) \$24.99 95WE 95WS 94JS 94WA 93DC 93JD 93VN**, already deeply honeycomb-hued, embodies all the botrytized volume, textural depth, and viscous power of its vintage, with melted caramel, candied apple, apricot, and ginger notes abounding.

The Legendary Estates of Langoa- and Léoville-Barton

by Clyde Beffa Jr., Bordeaux Buyer

These two estates are among our favorites in Bordeaux, and we have deep ties with the Barton family. I met Anthony Barton in 1985 on my first trip to Bordeaux. He had just taken over the production of the fine wines of Langoa- and Léoville-Barton. What a gentleman—the best Bordeaux had to offer!

Over the years, the K&L crew (Ralph, Trey, Kerri, Kay, etc.) and I developed a great relationship with the Barton family—Anthony; his lovely wife, Eva; their daughter Lilian; and Lilian's kids Damien and Melody. Anthony, Lilian, and the kids always would come to California to pour their wines for us and our customers. Their wines represent some of the best of Bordeaux—and definitely great values for top Bordeaux wines.

Anthony Barton Fine Wines is a negociant company, and we buy many wines from them as well. I just purchased over 15 vintages of Langoa and Léoville wines from them. We are offering some below on a pre-arrival basis with PERFECT provenance—the wines have never left the properties. We also have a few vintages in stock. Do not miss these superb wines.

2006 Langoa-Barton, St-Julien (Pre-Arrival) \$79.99 I prefer this to the 2005—and it's almost ready to drink! **91WS:** "Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish. Balanced and rich."

2009 Langoa-Barton, St-Julien (Pre-Arrival) \$99.99 I love 2009 Bordeaux wines. **94VN:** "The 2009 Langoa-Barton has a gorgeous bouquet with blackberry, bilberry, cedar and light tobacco aromas that blossom from the glass. This feels so composed and pure. The palate is medium-bodied with sappy black fruit, fine-grain tannin, beautifully judged acidity and a svelte, languorous finish that fans out with style. What a gorgeous and utterly seductive St-Julien."

2010 Langoa-Barton, St-Julien (Pre-Arrival) \$89.99 I love this wine as much as I love their 2009. Both are great values. **94WE:** "Fruity and juicy, this showcases the accessibility of this estate, while also highlighting some of the tannic structure of its big brother, Léoville-Barton. There is a classic black-currant note that's balanced by the firm tannins of the vintage."

2019 Langoa-Barton, St-Julien (Pre-Arrival) \$59.99 96JS: "Plenty of blackberry, currant and floral aromas. Some mint as well, following through to a full-bodied palate with layers of ultra-fine tannins and wonderful length. This is sophisticated and beautifully crafted with style and personality, displaying its terroir. Extremely well done."

2020 Langoa-Barton, St-Julien (Pre-Arrival) \$49.99 94-96JD 95WE 93-95WA 93-94JS What a delightful wine with super Asian spice aromas and some cherry cola on the palate. Finely balanced with fruit covering the tannins. More black fruit flavors.

1995 Léoville-Barton, St-Julien \$169.99 92-94WA: "A meaty rich ripe nose of cassis, mulberry and cherry. Full-bodied and expansive



Lilian Barton (left), Betsy Reynard (middle), and Clyde enjoying some older vintages of Langoa and Léoville after this year's UGC tasting in San Francisco.

structure. Approachable with layers of strawberries and red fruits. A rich, voluptuous Barton."

1999 Léoville-Barton, St-Julien (Pre-Arrival) \$119.99 I love the 1999 wines, and many are at their peak after 23 years. A value wine here for sure. **91VN:** "The 1999 Léoville-Barton has a delightful bouquet that is brimming over with vivacious black fruit, wild strawberry, and cedar; hints of tobacco emerge with time in the glass. This is classic St-Julien. The palate is medium-bodied with sappy black fruit laced with black olive, tar, and pencil lead. Classic gentleman's claret."

2000 Léoville-Barton, St-Julien (Pre-Arrival) \$219.99 96JS: "Decadent aromas of strawberry tart, earth, meat, spices, that gives way to flowers and currants. Full and very soft, with refined tannins with a very long finish."

2001 Léoville-Barton, St-Julien \$159.99 96WE Our K&L team is on a 2001 Bordeaux kick. Underrated vintage showing great right now. Lovely wine here. Decant and enjoy with a juicy steak.

2005 Léoville-Barton, St-Julien (Pre-Arrival) \$169.99 97WE: "Power and elegance merge effortlessly in this superb wine. Its pure black currant fruit is tightly coiled, supported by just the right amount of firm tannins."

2009 Léoville-Barton, St-Julien (Pre-Arrival) \$169.99 98WE: "A major success of the vintage. *#3 Top 100 Cellar Selections of 2012*"

2016 Léoville-Barton, St-Julien (Pre-Arrival) \$169.99 97WS: "This is so vivid as it brims with pastis-soaked plum, blackberry, black currant and blueberry paste flavors, all carried by a perfectly integrated brambly spine."

Julio's Picks

by Julio Santos, Redwood City Manager and Bordeaux Specialist



2016 Dauphin De Grand Pontet, St-Émilion

\$24.99 This is the second label from Grand Pontet and only made in great vintages. Comprising 70% Merlot and 30% Cabernet Franc, this Right Bank classic shows dark fruits, a nice balance of cocoa and sweet spice, and delicate smoky notes on the long-structured finish. A lot of wine for only \$25!

2016 Lamouroux, Graves \$14.99 Yet another great second label from the favored 2016 vintage! This one comes from Grand Enclos du Château de Cérons. This is a juicy, medium-bodied wine with impressive minerality, notes of cherries, a hint of tobacco, and a touch of wood and vanilla on the finish. Comprising 60% Merlot and 40% Cabernet Sauvignon. This is one of my top weeknight bargain wines!

2015 Alcée, Castillon-Côtes de Bordeaux \$19.99 92JS I love the fruity, expressive wines from the warm 2015 vintage, and this one from Nicolas Thienpont is a great representation. On the nose it shows ripe red berries and a hint of leather. The palate delivers invitingly rich cherry and blackberry, with hints of toast, spice, chocolate, and minerality. The ripe

berries follow the grainy tannins all the way through the long finish.

2018 Clos la-Gaffelière, St-Émilion \$34.99 92-93JS The second label from Chateau La Gaffelière, this is a fantastic wine from the challenging 2018 vintage. In the glass it shows a deep-red, almost inky color, with notes of sweet blackcurrants and a hint of vanilla and leather. On the palate this complex wine is smooth and enticing: black plums, dark cherries, a hint of licorice and oak, balancing acidity, and firm tannins. Decant for an hour and buy a second bottle to drink in 5 years!

2019 Bourdieu "N°1," Blaye Côtes de Bordeaux \$15.99 95DC The 35-year-old vines at this property are carefully looked after by Luc Schweitzer and his two sons, and the high quality of this wine is the product of their hard work and dedication. Blackberry, baking spices, and mushrooms work together to give this wine a savory but elegant profile. This is a delicious wine at an incredible price!

2020 Lamouroux Blanc, Graves \$12.99 Like the Lamouroux Rouge, this is an amazing bargain! This white from the Left Bank is aromatic with notes of green apple and white flowers. The palate is dry with citrus and hints of tropical fruit notes, a saline character that adds a pleasant round midpalate, and a clean crisp finish. The perfect white for the end of summer! 60% Semillon, 30% Sauvignon Blanc, 10% Sauvignon Gris.

Steak and Claret Corner

by Gary Westby, Champagne Buyer and Bordeaux Enthusiast



My favorite part of each week is Friday evening, when my wife, Cinnamon, and I celebrate by sharing a bottle of mature Bordeaux with a steak. We have had this tradition for more than a decade, and it is a special luxury for us.

When there are more than two of us, a magnum is called for, and last week we enjoyed the **1986 Chasse-Spleen, Moulis 1.5L \$169.99** with Beef

Wellington. The 1986 vintage is a favorite of the Bordelais themselves, as it was not only one of the best quality vintages of the 1980s, but also one of the best yields. This wine is still incredibly fresh, with a bright ruby color, gorgeous nose of cassis and tobacco, and a medium-to-light impression on the palate. It was like a second knife for the rich Wellington, with resolved tannin and fresh acidity.

The week before, we enjoyed the **2000 Camensac, Haut-Médoc \$64.99** with pan-seared Denver steak. Camensac was classified as a Fifth Growth in 1855 with Pontet-Canet and Lynch-Bages, but now flies under the radar. The miraculous 2000 vintage, with its poor start and fantastic finish, is well known for its concentration, and now, at 22 years of age, the wines are ready to drink. This wine has a dark purple color, and a wonderful earthy, dark-fruit bouquet. In the mouth it is silky, suave, and full of great black currants, leading to a super-long finish. This property has a long border to the south of St-Julien, and the strength of the Cabernet in this bottle reminds me of its neighbor to the north.

Next week, we will have the **2007 Haut-Bergey, Pessac-Léognan \$24.99**, as it is the kind of extraordinary value that Clyde is famous for finding, priced at less than \$2 per year of age! I love the dark ruby color, the gravel and cigar box nose and the effortless, medium body. The wine is still very fresh, but the tannins have had time to smooth out. I am thinking of New Yorks on the grill!



K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061

P (650) 364-8544 **F** (650) 364-4687

HOURS Tues-Sun 11am-7pm (Closed Mondays)

LOCKERS Daily 11am-6:30pm (Last Appt. 6pm)

KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637

Email: customerservice@klwines.com

K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028

P (323) 464-WINE (9463) **F** (323) 836-0853

HOURS Tues-Sun 11am-7pm (Closed Mondays)

K&L EVENTS & TASTINGS

We host virtual events throughout the year. For the complete calendar go to [KLWines.com/Local-Events](https://www.klwines.com/Local-Events).

K&L SAN FRANCISCO

855 Harrison Street, San Francisco, CA 94107

P (415) 896-1734 **F** (415) 896-1739

HOURS Tues-Sun 11am-7pm (Closed Mondays)

LOCKERS Daily 11am-6:30pm (Last Appt. 6pm)

CURBSIDE PICKUP

All locations daily, 11am-7pm

We accept American Express, Discover, Visa, Mastercard, and PayPal.

For Order Inquiries, Shipping Information, Local Events, Policies, and Up-to-the-Minute Inventory, visit [KLWines.com](https://www.klwines.com)



FOLLOW OUR BLOGS ON THE TRAIL AND SPIRITS JOURNAL FOR THE LATEST UPDATES FROM K&L