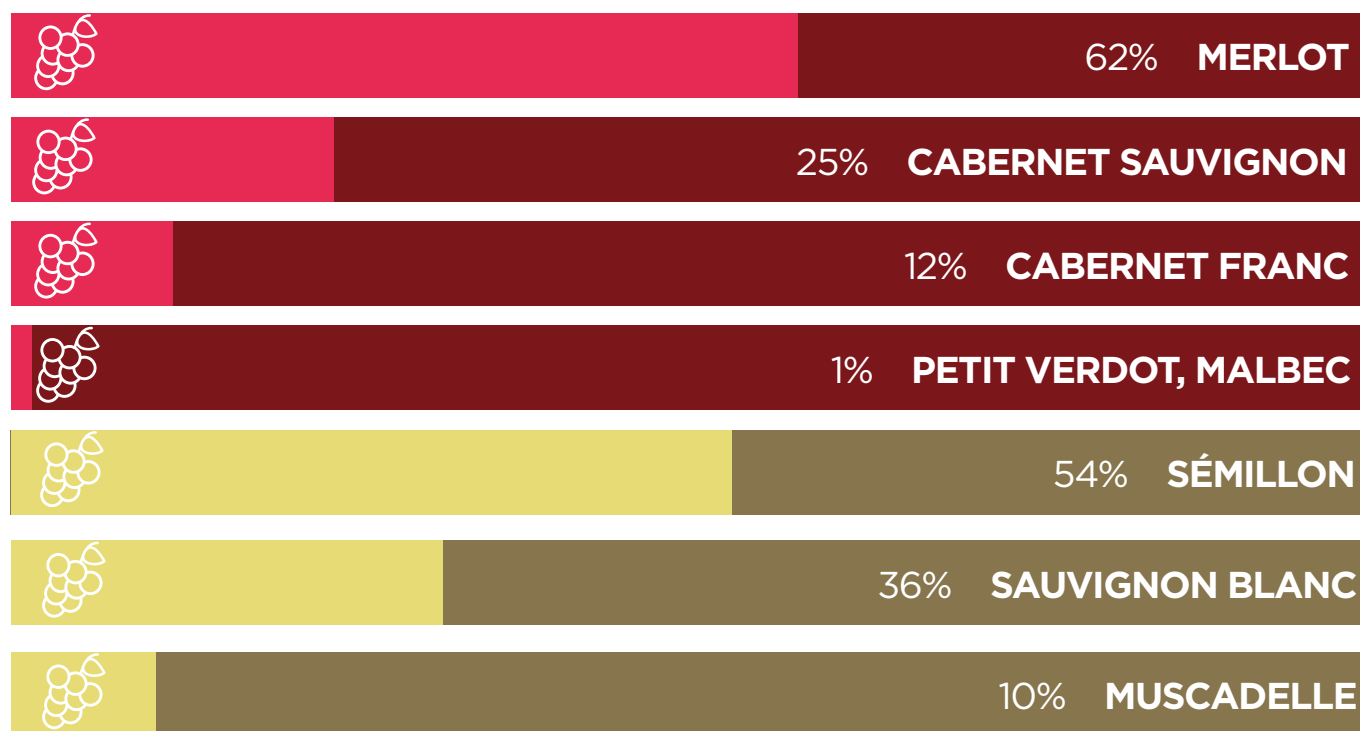


# BORDEAUX

# Bordeaux

## RED AND WHITE GRAPES IN BORDEAUX:



Bordeaux wines originate from southwestern France. The area is situated at the convergence of two rivers, the Dordogne and the Garonne, which form the Gironde estuary. Even the Romans knew that this zone, not to mention its proximity to the rivers, has always allowed for easy transport of wines both locally and abroad. Its outlet to the ocean is one of the aspects fundamental to the commercial success of the wines in this area, particularly across northern Europe.

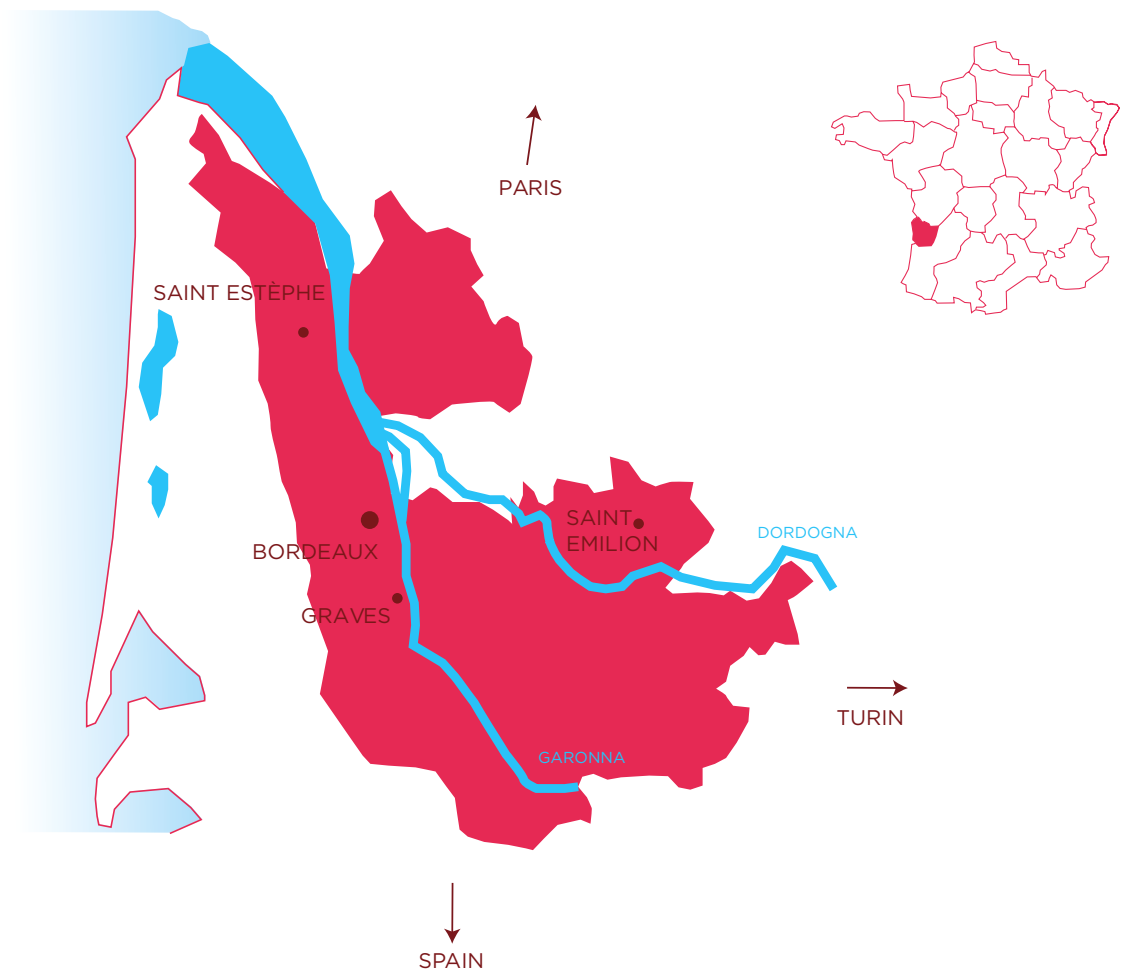
Being a coastal zone by nature, the climate that distinguishes it, is mitigated in part by the presence of the rivers and the ocean (the Gulf Stream arrives here), is hot in the summer and mild during the winter.

In this territory, are present several different denominations called appellations. In total there are a little less than 60 for still wines, in particular:

white, red, rosé, and sweet, in addition to a small number dedicated to sparkling wine. The lion's share, quantitatively but above all qualitatively speaking, the red appellations Médoc, Graves, Saint-Émilion, Pomerol, and in second place the sweet, white wines Barsac and Sauternes. The wines of the Bordeaux are generally made up of a blend of varieties.

The grapes that are used in the production of the Bordeaux wines belong to the following varieties:

- **Cabernet Sauvignon:** late red berry, adapts well to different soils, also needs mild climate conditions in order to facilitate maturity, but penalized with herbaceous sensations and by consequence, is little pleasing. Often provides a robust tannic patrimony. Its most suitable zone is the left bank, in particular, the Médoc and Graves appellations.



- **Cabernet Franc:** another late red berry, however much more sensitive to the quality of the soil with respect to the Cabernet Sauvignon. For the most part, it is used as a complement to the variety in order to give it freshness.

- **Merlot:** red berry of early maturity. Grows best in areas that are not too hot. It is one of the varieties, along with the Cabernet Sauvignon, very present in the Bordeaux blends, providing fruity notes, as well as soft, velvety sensations. On the right bank, it is the most present variety. Its appellations are Pomerol and Saint-Émilion.

- **Malbec:** somewhat rustic red grape that favors hot and dry climates. It is never a dominant grape in blends of this area.

- **Petit Verdot:** red grape of late maturation. Produces intensely colored wines, as well as a wealth of abundant tannins. It is used in small percentages within the Bordeaux.

- **Sauvignon Blanc:** white berry used in the production of either dry or sweet Bordeaux. In general, it provides acidity and flavor. The appellations in which it is most used and with excellent results, are the Pessac-Léognan (dry

white), and in lesser quantities in the Barsac and Sauternes, both sweet wines.

- **Sémillon:** white grape used in the production of both sweet and dry Bordeaux. Normally, bringing structure and richness to the sensations. Often attacked by noble mold, for this reason it is used commonly in sweet wines. Found in higher percentages, with respect to other varieties, in those wines of the Barsac and Sauternes appellations.

- **Muscadelle:** white accessory grape (about 10% of the total) in the production of Barsac and Sauternes, which confers floral and slightly musky sensations.

These varieties are grown on variegated terrains. However, if looking for a geological profile, we could say that in general, the left side of the riverbank is for the most part characterized by lean and stony soils, while that of the right is composed mostly of soils rich in clay and limestone.



The appellations of the Bordeaux wines are further divided into **5 classifications** that were originally drafted for commercial reasons and now represent a great instrument, especially that of 1855, for obtaining a reliable understanding of the wines, including the excellent ones produced in this area.

- **Classification of 1855:** requested by Napoleone III for the world exposition in Paris. Based on a wide temporal window relative to the vintage, in order to create a sort of hit parade of the Médoc wines and the houses or Châteaux that produce them. This classification refers to the 59 red wine products produced in the Médoc, plus one that falls under the Graves appellation. In this sort of wine ranking, and for certain types produced by the wineries, they are divided in 5 categories:

1. **Premières Grands Crus Classé (5 in total)**
2. **Deuxièmes Grands Crus Classé (13 in total)**
3. **Troisièmes Grands Crus Classé (14 in total)**
4. **Quatrièmes Grands Crus Classé (10 in total)**
5. **Cinquièmes Grands Crus Classé (18 in total)**

To these are added the classifications of the white wines, subdivided between the Premier Cru Supérieur, Premier Crus, e Second Crus for a total of 27 Châteaux. The classification of 1855, notwithstanding the fact that it is rather dated, has only been modified two times in 160 years,

when the Château Cantemerle (inadvertently omitted in the original) was added, and in the 1970s when the Château Mouton-Rothschild, was promoted from second to first growth to the Premier Grand Cru Classé.

- **Graves Classification:** drafted in 1959 and altered slightly six years later, it aims to protect a denomination that does not have specific hierarchies. In this classification, both red and white wines are present. Here appears, along with that in 1855, the famous Château Haut-Brion.

- **Saint-Émilion Classification:** born in the middle of the 1950s and revised, if necessary, every 10 years. Represents about 6% of the entire production of wines of the area and subdivides the wineries into Premiers Grands Crus Classé, in turn separated into sub-sets A and B, and Grands Crus Classé.

- **Crus Bourgeois Classification:** Born when the rich bourgeoisie began to buy territories in the Bordeaux, giving life to other wineries. Today, there are 250.

- **Crus Artisans Classification:** category introduced at the end of the 1980s, for the most part made up of family wineries of small size (less than 6 or 7 hectares).

# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

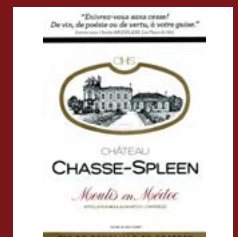
## Listrac-Médoc, Haut-Médoc, Moulis-en-Médoc

90

 Moulis-en-Médoc 2013

CHÂTEAU CHASSE-SPLEEN

From the small appellation of the Médoc, Cabernet Sauvignon at the base, aged for 18 months in wood, of which 40% is new. Delicateness of the aspect associated with immediacy, the weapons with which this vineyard confronts a difficult vintage. Juicy mouth, just enough extended and vertical.

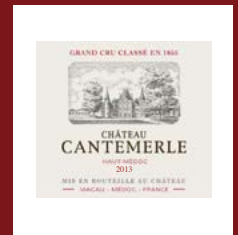


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 Haut-Médoc Grand Cru Classé 2013

CHÂTEAU CANTEMERLE

Fifth growth vinified in conical tanks and aged in oak for more than a year. The vintage does not render it as strong as it often happens to be. This cloud's silver lining is the sleekness of the sip, distinguished by tones of violet, plum, and coffee. Well blended tannins.



90

 Haut-Médoc Grand Cru Classé 2013

CHÂTEAU DE CAMENSAC

Another wine that falls under the 1855 classification like the fifth growth. Simplicity, maybe from the vintage, is combined with good immediacy thanks to the vineyard. The mouth is dominated by the fruity component with notes of plum giving amplexness to those of cassis, which help to determine its length. Acidic tannins.

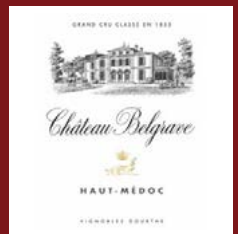


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 Haut-Médoc Grand Cru Classé 2013

CHÂTEAU BELGRAVE

Summarized by its grace, all seems in the proper place both on the nose and in the mouth. A citrusy departure of mandarin zest that is none too harsh, followed by the juiciness of red berries that combines on the finish with a dry note of graphite. Flavorful tannins.

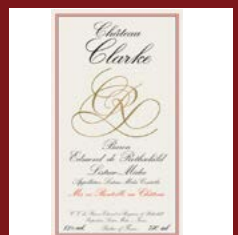


88

 Listrac-Médoc 2013

CHÂTEAU CLARKE

A Merlot base of 60%. Delicate aromas of berries, altogether complex, as well as sweet and piquant spices. In the mouth, the range of sensations is restricted to the blackberry, blueberry, and cacao, although actually increasing the expressive realism and the intensity of the perception with respect to these sensations. Tannins a bit green.



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# Margaux

93



## Margaux Grand Cru Classé 2013

CHÂTEAU LASCOMBES

*From one of the largest Medoc vineyards, with a little less than 120 hectares, a Deuxième of great finesse. Aromas of cherry and fresh blackberry with a rather composed touch of cacao and cassis preserves. The mouth creamy, but never too smooth, faithfully obliges that which is perceived on the nose. Mentholated finish. Powdery tannins.*



93



## Margaux Grand Cru Classé 2013

CHÂTEAU GISCOURS

*Half of the aging realized in new wood, so as not to taint the wine, as much on the nose as in the taste with those spices that remain in the foundation. A creamy note of rose stands out, accompanied during the sip by tones of yellow raspberry and peach. Delicately floral tannins.*



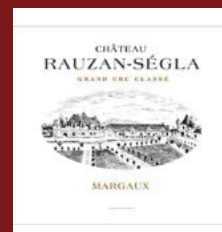
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## Margaux Grand Cru Classé 2013

CHÂTEAU RAUZAN-SÉGLA

*Gravel combined with clay are among the primary soils of this second growth that is very rich, geologically speaking. Aromas of red fruit and sweet spices, such as cinnamon and the Tonka bean. In the mouth, creamy but not completely expressed. Time will accentuate the drink. Powdery tannins.*



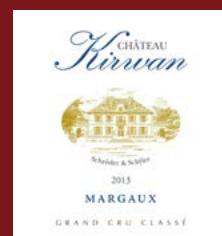
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## Margaux Grand Cru Classé 2013

CHÂTEAU KIRWAN

*Cold and humidity in the first part of the season slowed the grape's natural growth cycle. Despite this, the wine in question demonstrates a stylistic precision never affected by the notes of unripened fruit. In the mouth, red fruit, from berries to cherries, and citrus, such as bitter orange. Fresh closing thanks to acidic tannins.*



90



## Margaux Grand Cru Classé 2013

CHÂTEAU BRANE-CANTENAC

*Deuxième Cru from a complicated vintage. The mouth takes off on suggestions of violet, whether fresh or lightly candied, accompanied by red fruit, such as sour cherry and cassis. The sip, again fruity, but not inclined to widen on the palate. Rich finish of roasted notes. Acidic tannins.*



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

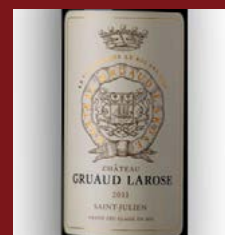
 LONG (more than 15 years)

## Saint-Julien

95

 **Saint-Julien Grand Cru Classé 2013**  
CHÂTEAU GRUAUD LAROSE

*Delicately floral perfumes very well articulated for this second growth. The sip is also floral on sensations of geranium and rose, becoming little by little more succulent with notes of raspberry and cassis. On the finish, the fruit is rendered somewhat Eastern by red peppercorn and cinnamon. Acidic tannins.*



94

 **Saint-Julien Grand Cru Classé 2013**  
CHÂTEAU BEYCHEVELLE

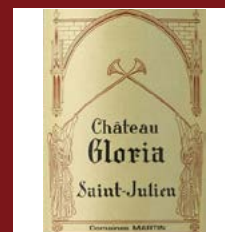
*Fourth growth concentrated in color as in the aromas, all played on dense tones of dark berries and dried rose petals. In the mouth, dense and fleshy, even if in some manner enlightened and refined by the flashes of wild berries as realistic, as it is juicy. Powdery tannins with excellent persistence.*



92

 **Saint-Julien 2013**  
CHÂTEAU GLORIA

*Creamy aromas of rose and blackberry. In the mouth, the dark, ripe fruit dominates the rather ample sip, which then thins on the finish thanks to a juicy acidity that recalls pomegranate and currant. Spicy finish of green peppercorn and cloves. Acidic tannins.*



92

 **Saint-Julien Grand Cru Classé 2013**  
CHÂTEAU LÉOVILLE-BARTON

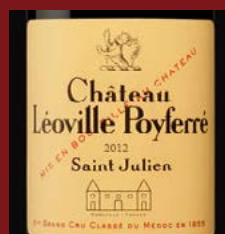
*Second growth again from the Barton family. In the mouth, fruity sensations that recall the sweetness of the cherry, alternate with more bitter suggestions such as sour cherry. From mid-sip and beyond is added a dustiness that recalls both coffee and cinnamon. Excellent drink.*



92

 **Saint-Julien Grand Cru Classé 2013**  
CHÂTEAU LÉOVILLE-POYFERRÉ

*After a floral-balsamic nose of geranium, this second growth turns towards fruity sensations in the mouth, but at the same time towards sour ones of wild strawberry and cassis, which create an almost sharp perception of the sip. The acidic tannins do nothing but emphasize the good qualities of the drink.*



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



## Graves, Pessac-Léognan white

95



### Cru Classé de Graves White 2013 DOMAINE DE CHEVALIER

In prevalence Sauvignon, about 70% of the composition. Floral character of neroli and citrus on the nose. Dense mouth, which does not penalize the drinkability, and is helped by a series of fruity notes, such as lime, rennet apple, and bergamot, accompanied by balsamic tones. A finish that recalls beeswax.



92



### Cru Classé de Graves White 2013 CHÂTEAU PAPE CLÉMENT

Equal amounts of Sémillon and Sauvignon Blanc, complemented by small percentages of other white berries. The intense spices of the nose are attributable to the disposable wood. A mouth with tropical attack of papaya and pineapple, followed by spiciness at the center. Sweet-balsamic finish of star anise.



92



### Cru Classé de Graves White 2013 CHÂTEAU MALARTIC-LAGRAVIÈRE

Aromas again a bit conditioned by the wood. Fortunately, the boisée sensation in the mouth diminishes in favor of a luminous and succulent fruity predominance of white honeydew, peach, and mandarin. The horizontal dimension and generosity of sip prevail. Smoky finish.

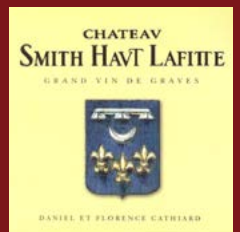


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### Cru Classé de Graves White 2013 CHÂTEAU SMITH HAUT LAFITTE

Almost totally Sauvignon with a 90% share of the grapes. A year of aging in wood, half of which is spent in new oak. Nose centered on the dualism between the sweetness of white peach and the acidity, however soft, of mandarin. Rich sip complemented by a refreshing note of sage.

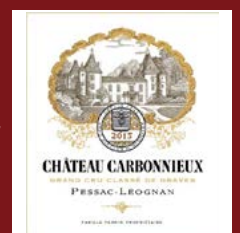


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### Cru Classé de Graves White 2013 CHÂTEAU CARBONNIEUX

After an initial reduction on the nose, aromas of white flowers, acacia, and touches of jasmine develop, followed by bittersweet sensations of lemon and lime. Delicate and understated sip, always with citrus tones that make the finish almost salty. A wine that whispers more than yells, very refined, but also a bit subtle.



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

## Graves, Pessac-Léognan red

92



### Cru Classé de Graves Red 2013

CHÂTEAU PAPE CLÉMENT

Aromas of pomegranate and white-fleshed peach have great assets of realism and intensity, so much so, that they are easily recognized, notwithstanding an accentuated insistence of the oak. A smooth, but not sweet sip that recalls cassis preserves, blackberry, and macerated cherry. Very good drink, thanks also to acidic tannins.



91



### Cru Classé de Graves Red 2013

DOMAINE DE CHEVALIER

Green coffee at the onset followed by variations on the theme of cherry, from fresh to macerated, at the nose. In the mouth, a fruity attack of cherry and cassis, a creamy and smooth stride, which then pulls back on the finish, assisted by powdery tannins. Very good persistence.



90



### Cru Classé de Graves Red 2013

CHÂTEAU HAUT-BAILLY

Nose a bit closed and at times hermetic, which does not extend beyond fruity and spicy nuances. A sip lightly marked by alcohol, compact. With respect to the nose, more spicy than fruity, with obvious nuances of cinnamon and nutmeg. On the finish, an earthy note of rhubarb peeks out. Rather austere acidic tannins



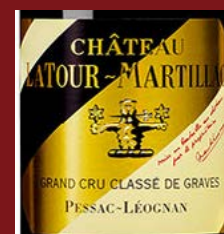
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### Cru Classé de Graves Red 2013

CHÂTEAU LATOUR-MARTILLAC

Immediate wine, but not in the banal sense of the term. Red fruit, translated with abundance into different variations on the theme, remains the protagonist whether on the nose or in the taste. In this second phase, the fruity nature allows the sip to develop in both breadth and length. That which it gains in pleasantness, however, it loses in complexity.



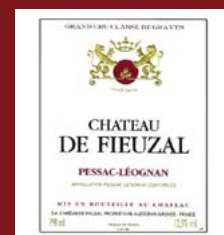
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### Cru Classé de Graves Red 2013

CHÂTEAU DE FIEUZAL

Dark, almost dense fruit, on the nose. The wine remains shadowy even in the mouth, from a constant spiciness that recalls cloves. A times, however, moving away from its dark soul, thanks to powdery suggestions of ripe plum. Abundant tannins of a flavorful nature.



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



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LONG (more than 15 years)

## Pomerol

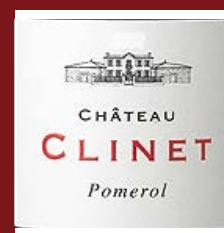
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**Pomerol 2013**

CHÂTEAU CLINET

Despite a rainy vintage, this château manages to produce a wine that does not demonstrate stylistic flaws of any kind. The nose has everything in the right place, starting with dark fruit, ranging from blackberry to plum, ending with a rich dowry of the sweet and spice of cacao and nutmeg. Tannins extracted according to the norms.



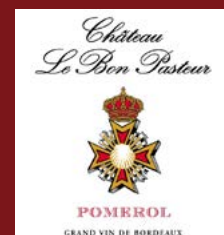
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**Pomerol 2013**

CHÂTEAU LE BON PASTEUR

Very dark aromas with evident notes of licorice, both the sweet version, as well as that woody variety from the actual root, which appears again in the mouth next to sensations of fresh blackberry and jammy cherry. Powdery tannins.



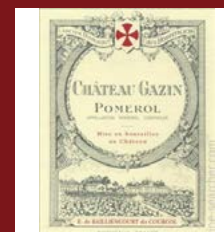
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**Pomerol 2013**

CHÂTEAU GAZIN

Vinified in cement and aged in wood for around 18 months. Nose is a bit rustic, conditioned by notes of cherry, not completely ripened, that reappear in the mouth. In this phase, however, we also find soft tones of licorice root and coffee powder that keep the sip balanced. Acidic tannins.



89



**Pomerol 2013**

CHÂTEAU PETIT VILLAGE

A wine that is delicate yet not lacking in a full range of sensations. The leitmotif is ever-present, even in an underwhelming vintage such as this. Nose that plays upon blackberry, accompanied by balsamic notes of mint and anise. In the mouth, it is elegant, harmonic, and of a good persistence.



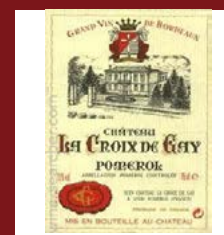
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**Pomerol 2013**

CHÂTEAU LA CROIX DE GAY

Rather balanced wine in which acidic extension is guaranteed by notes of Morello cherry, while the smoothness recalls ripe plum. Missing a bit of complexity, which is not helped by the slight hint of almond, present in the finish. Tannins already rather blended.



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

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 LONG (more than 15 years)

# Saint-Émilion

95

 **Saint-Émilion Premier Grand Cru Classé 2013**  
CHÂTEAU FIGEAC

*A nose that is not too articulated but has an almost tangible authenticity, in particular on notes of cassis, mint, and pink peppercorn. In the mouth, the complexity increases together with a constant sour push that recalls pomegranate and sour cherry. Powdery finish of graphite. Acidic tannins.*



93

 **Saint-Émilion Premier Grand Cru Classé 2013**  
CHÂTEAU PAVIE MACQUIN

*More than 80% Merlot grown on clay-rich terrain. Powerful aromas of cherry and blueberry. Fleshy sip that knows how to extend itself on the palate with beautiful progression. Completing and refreshing the sip are graphite tones and sweet spices. Abundant and powdery tannins.*



91

 **Saint-Émilion Premier Grand Cru Classé 2013**  
CHÂTEAU CANON-LA-GAFFELIÈRE

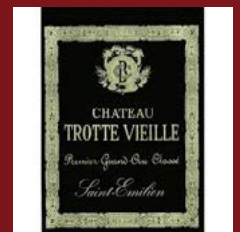
*Enjoyable aromas of berries and cacao. The mouth takes off on sensations suggested by the nose, although here it does not linger too much on the softness, but rather on the freshness of the fruit, which in this phase is coupled with a flavorful verve, propelling the sip and by consequence, the drink.*



91

 **Saint-Émilion Premier Grand Cru Classé 2013**  
CHÂTEAU TROTTE VIEILLE

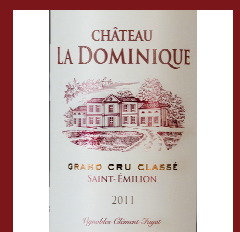
*Fruity and balsamic aromas of aromatic herbs and green peppercorns, this last probably attributed to the rather high level of Cabernet Franc. Juicy mouth of pomegranate and cherry, but fresh and macerated. At mid-sip appears a blueberry note that also characterizes the finish. Acidic tannins.*



90

 **Saint-Émilion Grand Cru Classé 2013**  
CHÂTEAU LA DOMINIQUE

*A somewhat closed nose that limits itself to berries, both fresh and in preserves. In the mouth, the fruity sensations are quite high, especially the blueberry, rendering it more nuanced by the green balsamic and spiciness of mint and green peppercorn. Acidic tannins.*



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



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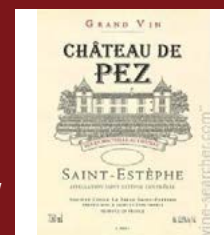
# Saint-Estèphe

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## Saint-Estèphe 2013 CHÂTEAU DE PEZ

Aromas of red berries thinly veiled by a touch of cinnamon. In the mouth, open and communicative, thanks to the very same fruity sensations perceived on the nose, coupled by a spiciness that goes well beyond, for intensity and complexity, the cinnamon perceived on the nose. Slightly biting tannins

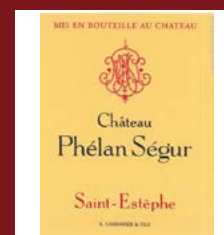


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## Saint-Estèphe 2013 CHÂTEAU PHÉLAN-SÉGUR

Cabernet Sauvignon dominates, even if the amount of Merlot is rather high – more than 40%. Upon tasting, we encounter an initial juicy acidity of cranberry that leaves room for the roundness of the blueberry. On the finish extending thanks to a spicy ending of great refinement and balance. Flavorful tannins.

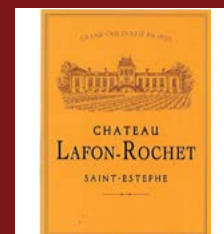


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## Saint-Estèphe Grand Cru Classé 2013 CHÂTEAU LAFON-ROCHET

Fourth growth. Dark fresh fruits such as blackberry, blueberry, and mulberry on the nose. In the mouth, the initially fresh blackberry assumes little by little, a softness recalling the same fruit in preserves. On the finish, the richness increases thanks to cacao and star anise. Slightly bitter tannins.

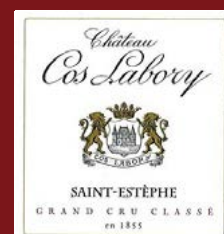


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## Saint-Estèphe Grand Cru Classé 2013 CHÂTEAU COS LABORY

Green, without necessarily referring to poor maturation. The fruit, succulent and mature, is present and recalls cassis, but is also accompanied by balsamic sensations of aromatic herbs. There is a spice, which cannot be other than green peppercorn. Tannins already rather blended.

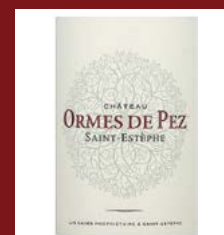


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## Saint-Estèphe 2013 CHÂTEAU ORMES DE PEZ

Almost a balance, quantitatively speaking, between Cabernet Sauvignon and Merlot. Aromas of red berries, accompanied by balsamic notes of eucalyptus and dill. Succulent mouth not too complex, that rounds out on the finish with nuances that recall tobacco and licorice. Rustic tannins.



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

# Pauillac

95



## Pauillac Grand Cru Classé 2013

CHÂTEAU PICHON LONGUEVILLE COMTESSE DE LALANDE

*Strawberry and white-fleshed peach on the nose. In the mouth, the fruity quality moves beyond the juicy register, added to a very noticeable flavorfulness, that gives an undoubtedly vertical dimension to the sip, even if too subtle, thanks this time, to an earthy sweetness of rhubarb. Acidic tannins.*



92



## Pauillac Grand Cru Classé 2013

CHÂTEAU LYNCH-BAGES

*Aromas of dried rose and sweet-piquant spices. In the mouth, compact without becoming monolithic even if the fruit does not manage to give the sip that minimal horizontal dimension, thus rendering it more enjoyable. The drink remains discrete, assisted on the finish, by a lively note of red peppercorn. Powdery tannins.*



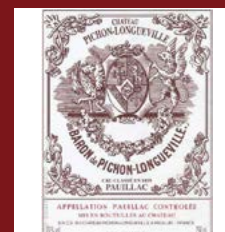
92



## Pauillac Grand Cru Classé 2013

CHÂTEAU PICHON BARON

*Floralness of Damascus rose and fresh cherry. The mouth, while highlighting the macerated version of this fruit, demonstrates more than a horizontal dimension. Powdery finish, both for the notes of coffee, as well as the same tactile sensation that characterizes the tannins.*



90



## Pauillac Grand Cru Classé

CHÂTEAU GRAND PUY DUCASSE

*Floral attack of rose petals, peony, and rose jam. In the mouth, the fruity aspect of raspberry, both fresh and in preserves, confers length to the smooth sip without excessive richness. On the finish, appears a light note of licorice, followed by explosive tannins.*



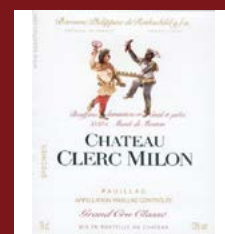
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## Pauillac Grand Cru Classé

CHÂTEAU CLERC MILON

*The initial floral note is swallowed up quickly by clear dark fruit sensations such as mulberry and blackberry, on an almost powdery foundation of coffee. Mouth marked by alcohol, but capable of demonstrating a complexity that includes fruity, spicy, and even woody (cedar) sensations.*



# GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

## Sauternes e Barsac

95



### Premier Grand Cru Classé Barsac 2013

CHÂTEAU CLIMENS

*Exclusively Sémillon grown in a biodynamic viticulture. Aged for about two years. Spices of Tonka bean and star anise appear on the gustative level until the end of the sip, mostly built around citron and orange zests, apricot, beeswax, and eucalyptus.*



94



### Premier Grand Cru Classé Sauternes 2013

CHÂTEAU SUDIRAUT

*The complexity, noticeable from the aromas, owes itself in this phase of the tasting to a rich fruity structure, ranging from mango to white melon and from papaya to mandarin. Sleek mouth in which the smoothness of the fresh fruit unites with that of candied citrus, cinnamon, and almond.*



94



### Sauternes 2013

CHÂTEAU DE FARGUES

*The wine runs the gamut of all the variations on the citrus theme with fresh mandarin and kumquat, but also candied orange and citron. Not missing is the white part of the peel that guarantees that light bitter note, which pleasingly divides the duality of sweetness and freshness. Finish of saffron and cardamom.*



92



### Premier Grand Cru Classé Barsac 2013

CHÂTEAU COUTET

*Dehydrated pineapple, pear, and kumquat on the nose. In the mouth, alongside the fruity notes, sensations of the dried fruits that recall almond and pecan. The end of the sip, while remaining smooth, extends to become more elegant, thanks to a suggestion of a spicy, as well as, refined complexity.*



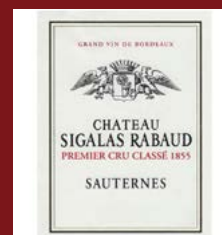
92



### Premier Grand Cru Classé Sauternes 2013

CHÂTEAU SIGALAS RABAUD

*Sémillon, although cut with about 15% Sauvignon. Aromas of mango, dehydrated pineapple, and lychee. Despite this, the sip is ample, rich, and honeyed with an overall taste profile that is still quite balanced. Finish with touches of resin, beeswax and vanilla bourbon.*



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JUNE 2016

BORDEAUX WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**JUNE 2016**

