

Saint-Émilion & Pomerol

...bank benefitted from bright sunshine until... and had a serene harvest period without... Here too, one had to juggle with the... Indian summer blessed by nature and the... desire to extract and underline Merlots... were already beautiful with the risk to overdo... 2016. Contrary to 2015 it seems that this... of great concentration will not manage to... the peculiarities. It will less iron out the diffe-... and might make the big composers stand out.

Château Fontroque in Saint-Émilion Grand Cru is one of those. This wine offers an astonishing deepness, probably the word that best defines this vintage, the mid-palate is juicy and creamy. The intense dark wine immediately reminds of this warm vintage. The tight tannins do not overwhelm the fresh and delectable fruits. Undoubtedly a beautiful success. The dry and gravelly terroirs of Pomerol surely provided some freshness to this beautiful vintage. Château Berthelin-Clinet proposes a broad aromatic range and a near-to-perfect balance between fruits and tannins.

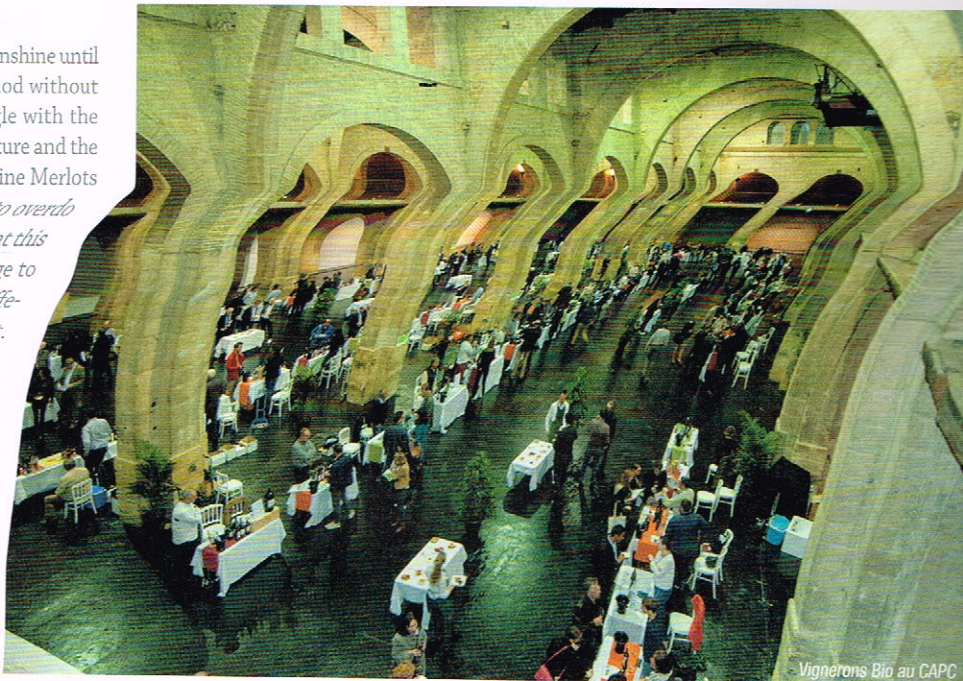
Medoc & Haut Médoc

Paz Espejo, manager of Château Lanessan, Haut-Médoc, says, "this vintage will be in our memories for a long time as it started very bad". At the risk of offending the unconditional lovers of the right bank, we must say that in this part of the vineyard probably have the most beautiful expressions of this vintage. Crimson robe with plum tinges, intense and a great complexity with notes of black fruit and light roasting. The Cabernet Sauvignons suffered less from draught than the Merlots that we must wait a little more. The blends with a good proportion of Cabernet Sauvignon should do well.

Paz Espejo, Château Lanessan :

"Very classy wines thanks to an unlimited summer."

Château Agassac in itself symbolizes the success of this vintage. The nose is marked by blackberry, the palate is fresh, gaining consistency in the finish. Fresh and fruit compote really characterize this vintage. It will make it stand out. We are looking forward to fully appreciate it! And what about Château Agassac that explodes in the mouth and coats



Vignerons Bio au CAPC

the palate with exquisite empyreumatic notes. The dense, deep and smooth mouth is the second layer of this beautiful wine. Let's repeat it, 2016 was an exceptional vintage on this bank.

Saint-Estèphe & Margaux

An appellation that will probably have some treasures with expressive and well-structured Cabernet Sauvignons like Château Saint-Pierre de Corbion with its broad and fruity palate. Or Château Malleret that attracts with aromas of juniper and truffle on a still harsh palate but full of promises.

Graves

Here too, the harvest in late October or early November for the reds lasted exceptionally long, providing this vintage with a very good tannic potential. These wines will probably have less aggressive tannins than 2015. Intense and deep red Graves with aromas of black fruits for a very fresh and round result for those who managed to preserve the qualities of the vintage and not over-ripe the grapes and loose fruitiness.

Château Haut-Selve presents a soft and slightly vanilla-scented nose. On the palate we have the fleshy and juicy body of black fruits. Château Haut-Maray, located in the south of the appellation on gravelly and clayey soils, stands out with crisp and ripe Cabernet Sauvignons. In this area they managed to avoid Merlots lacking substance for a very fresh result. The palate is deliciously cocoa-flavored and deep.

About the whites, prefer lively wines with Sauvignons matured on the lees and vintners that pampered aromatic Semillons. Château Doms presents white wines full of juice, floral and slightly thiolated. An option chosen to keep freshness and vividness. A tendency found at Château Piron who – despite a very cold period in this area of the north of the AOC subjected to frost – managed to preserve acidity, opportune in a vintage that sometimes lacks some.

Pessac Léognan

Stella Puech from Château Bardins says it up front: "We will long remind this 2016 vintage with all its excesses. It rained a lot in winter and spring, making good reserves but delaying the work in the vineyard. Then summer has been very dry. The vines that have very deep roots could find the necessary resources to ripen the grapes. We admire their work!". All the more that quality and volume are there. The degustation of Pessac-Léognan gave another beautiful occasion to come back to the preconceived idea that the terroir of Graves would be one and indivisible.

Arnaud Lesgourgues,
Château Haut-Selve :

"No doubt that 2016 will be a great vintage on the left bank with a potential worth the 2010s."

The degustations of the chateaux Larrivet Haut-Brion and Carmes Haut-Brion swiftly disprove the preconceived idea. The first wine stemming from vines planted on warm sandy-gravelly soils offers a fresh and delicate palate and is the exact contrary of the Château Carmes Haut Brion with its deep, thick, very expressive and smooth palate. It is a fact that in 2016 the Cabernet Francs found in the clay and gravelly terroirs the ideal soil to accomplish themselves.

The white Pessac-Léognans, just like their southern 'cousins', offer beautiful aromatic ranges and fairly enough freshness. Which is the case at Château Haut-Nouchet, broad on the palate, with notes of fresh basil, but slightly lacking acidity like many other 2016s.

Henry Clemens



Paz Espejo