

For the month of September, we are pleased to present to you ...

## Classic White Bordeaux

In the hierarchy of "world's greatest wines," the dry white wines of Bordeaux do not always get the attention and respect they deserve. The best of these wines, in our opinion, are profound, complex, and fascinating, with a delicious flavor profile that magically combines the best characteristics from its component grapes, Sauvignon Blanc and Semillon. If you're looking for a dry white alternative to Chardonnay, especially with food, a dry white Bordeaux is often an excellent choice, especially from a top producer.

Since our earliest days in the wine trade we've had a passion for these wines. At that time (early 1980s), top dry white Bordeaux, especially from the three giants of the region (Laville Haut-Brion, Haut-Brion Blanc, and Domaine de Chevalier Blanc,) were wines that were held with reverence. They could be compelling, especially with food. With many seafood and shell fish dishes, the lemony richness, minerality, and lively acidity of well made dry Bordeaux combines perfectly with the dish for a heavenly match up.

**04 Bots      2005 Cos d'Estournel Blanc**  
**Price per bot: \$260.00**

**23 Bots      2005 De Chevalier Blanc**  
**Price per bot: \$142.00**

**Robert Parker rated 95 points**

Domaine de Chevalier's fabulous 2005 white offers terrific acidity, body, and texture as well as high acidity, which suggests this wine should enjoy an incredibly long life. I recently had the 1985 at a charity dinner, and it is still remarkably youthful. The 2005 may last just as long, if not longer. Hints of figs, licorice, honeysuckle, and lemon oil are accompanied by a concentrated, dry, nearly austere wine, but there is so much going on, that it should be prodigious with another decade of cellaring. It will last for 30-40+ years.

**24 Bots      2005 De Fieuzal Blanc**  
**Price per bot: \$72.00**

**Robert Parker rated 92 points**

The 2005 Fieuzal offers up aromas of hazel nuts, lemon zest, white peaches, currants, and honeysuckle. Gorgeous acidity, a touch of creamy oak, and a full-bodied mouthfeel result in a **Burgundian-style white Graves**. Enjoy it over the next 20 years.

**12 Bots      2004 Laville Haut-Brion Blanc**  
**Price per bot: \$299.00**

**Wine Spectator rated 93 points**

Not giving much on the nose, but there's some mineral, fennel, slate and citrus fruit. Full-bodied, with a caressing texture of ripe fruit and dried pineapple and mango character. Needs time to develop in the bottle. Best after 2009. **700 cases made** . –JS

**18 Bots      2005 Laville Haut Brion Blanc**  
**Price per bot: \$473.00**

**Robert Parker rated (96-98) points**

**Another excellent vintage for Bordeaux's dry whites** , which tend to be vastly underrated and exceptionally long-lived (30-40 years in some cases). The 2005s possess crisp acidity as well as serious weight, richness, and texture. Space constraints did not allow full tasting notes, but this is **one of the top 2005 dry white Bordeaux wines** .

**24 Bots      2005 Pape Clément Blanc**  
**Price per bot: \$312.00**

**Robert Parker rated 96 points**

**An outstanding combination** of 55% Sauvignon Blanc and 45% Semillon, this full-bodied, dry white boasts copious quantities of lemon grass, honeysuckle, and apple notes backed up by hints of wood, quince, and nectarines. Concentrated, with admirable acidity, richness, and a more forward style than its neighbors, Laville Haut-Brion and Haut-Brion, **this beauty can be enjoyed now and over the next 10-15 years**

**29 Bots      2005 Smith Haut Lafitte Blanc**  
**Price per bot: \$125.00**

**Wine Spectator rated 96 points**

Honey, apple tart, light toffee, cream and piecrust. Very complex and full-bodied, with lively acidity and beautiful clove honey, red apple and lemon flavors. Long, balanced and very lively. A massive white. Layered and beautiful. Made to age, but who can wait to drink this? –JS

**24 Bots      2006 Pape Clement Blanc**  
**Price per bot: \$328.00**

**Robert Parker rated (96-100) points**

Arguably the dry white wine of the vintage along with Laville, **this is an extraordinary wine with the texture of a grand cru white Burgundy, the so-called gout de petrol that one finds in Coche-Dury Meursault-Perrieres, or one of the top Montrachets from the likes of Domaine Leflaive or Romane-Conti** . Honeyed orange, sweet melons, subtle smoke, stunning

concentration, and a full-bodied mouthfeel make for an extraordinary expression of white Graves that should age beautifully for 15-20 years. The final blend from the tiny 7.5-acre parcel of this historic vineyard was 50% Sauvignon Blanc, 40% Semillon, 5% each of Sauvignon Gris and Muscadelle.

**24 Bots      2006 Smith Haut Lafitte Blanc**  
**Price per bot: \$148.00**

**Robert Parker rated (93-95) points**

**This is a strong vintage for Bordeaux 's dry white wines, probably as good or better than 2005.** Crisp acidity combined with outstanding concentration and the fact that most of the white grapes were harvested before the rains began in mid-September resulted in an impressive group of wines

**(All prices quoted above are not inclusive of GST)**

\*All prices above are in Singapore dollar and are subjected to the prevailing GST charges.

\*All wines and vintages are subject to stock availability.

Delivery charge of S\$20 will be waived for orders above S\$350.

All wines are to be collected within 1 weeks of notification or a storage fee of S\$20.00 per carton of 12 will be imposed accordingly.

Goods sold are not exchangeable or refundable.

Payment to be made upon confirmation of order.

Terms & Conditions apply.

Should you have any further enquiry, please do not hesitate to contact me.

Looking forward to your invaluable support, I remain, with warmest regards,

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