

Château Berliquet 2012

Saint Emilion Grand Cru Classé



Vicomte Patrick de Lesquen

A dark plum/purple color is followed by notes of forest floor, damp earth, crushed rocks, red and black fruits, new saddle leather and underbrush. Made in a medium to full-bodied, slightly rustic style with some tannin to shed, give it 4-5 years in the bottle and drink it over the following 15-20 years.

This blend of 70% Merlot, 25% Cabernet Franc and 5% Cabernet Sauvignon comes from a south-facing hillside vineyard in the lieu-dit of Mazerat, not far from Angelus. A late harvest between October 5 and October 17 produced only 30 hectoliters per hectare, and the grapes were sorted by the new toy of wealthy proprietors, the Vistalys Laser Optical System. The final blend was 65% Merlot, 30% Cabernet Franc and 5% Cabernet Sauvignon (14.2% alcohol).

Robert Parker, Wine Advocate (April 2013)

89-91/100

Offers a fresh, bright, open feel, with a core of accessible plum and red currant fruit inlaid with hints of bergamot and rooibos tea. A kirsch note echoes on the focused finish.

James Molesworth, Winespectator (April 2013)

89-92/100

A wine with blackberry and mineral character. Medium-to-full body, with juicy fruit and a silky finish. Well done for the vintage.

James Suckling, www.jamessuckling.com (April 2013)

90-91/100

Fresh and zesty on the nose and palate. Dark fruit notes. Round attack then firm, long finish.

James Lawther, Decanter (April 2013)

16,25/20

Deep dark cherry. 30% Cabernet Franc, 5% Cabernet Sauvignon, 65% Merlot. You can smell the Cab in that cassis fruit. Slight malty note too. Finesse of the tannins really adds to the juicy freshness. Juicy and without excess.

Julia Harding, www.jancisrobinson.com (April 2013)

16/20

Powerful and fruity, this finely situated chateau on the edge of the slopes of Saint-Émilion has produced a brightly fruity wine typical of the year. It's a wine that's ripe with berries, soft tannins and great juiciness

Roger Voss, WineEnthusiast (April 2013)

90-92/100

Jean-Marc Quarin, www.quarin.com (Avril 2013)

16-16,25/20

Jolie finesse fruitée pour ce vin charnu, épicé mais frais. Ce style digeste, parfait pour la table, défend la maturité au service de l'équilibre. Un métronome.

La Revue du Vin de France, (mai 2013)

15-16/20