

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
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Bordeaux 2013 at Southwold-on-Thames

The annual Southwold blind tasting of Bordeaux wines harvested four autumns earlier decamped this year to the spacious and well-appointed Thames-side offices (right) of Farr Vintners because our normal venue at the pretty seaside town of Southwold was being renovated. As a result, we had even better tasting conditions than usual but no chance to breathe the sea air or battle the North Sea winds, only those around Wandsworth's high-end new development area. (My photo below shows the view from the Farr offices on this rather gloomy February morning.)

Whereas the tasting generally includes about 250 wines, mainly red but also dry and sweet whites, this year the number was reduced to about 160, not because of the change of venue but because expectations of the quality of the 2013 vintage, tasted en primeur by Richard and then again in bottle by me and Richard at the London UGC tasting, were decidedly low.

Sad to say, our expectations were fully met: I found the reds easier to taste than the 2011 reds because the tannins seemed less aggressive – suffering less from the 'tannic obduracy' that I found in many reds at the Southwold tasting of the 2011s – but the overall impression was of wines that lacked a real core of ripe fruit and were therefore, on the whole, rather lean and stalky, often a bit hard on the finish. The reasons for this lack of fruit depth in the 2013s can be found in Jean-Christophe Mau's frank account, Bordeaux 2013 – hardest in 30 years.

The group as a whole rated the Pomerol flight as the best among the reds and definitely superior to the St-Émilions. Looking at my scores, the average for Pomerol (16 wines) was 15.9 whereas my average for St-Émilion (30 wines) was 15.5. Some of the top wines from the right bank were particularly disappointing, Ausone and Petrus being the most obvious. (Well done Le Pin for being bold enough to not make a 2013.) Although I am not always a fan of the rich, powerful Pavié style, it seems to have served them well in 2013, with that power toned down and with richer fruit than achieved by most. Vieux Château Certan succeeded in its typically more elegant style.

On the left bank, the Pauillacs were generally disappointing, the one standout being Pichon Baron. There were a few wines here that seemed overoaked, as if the decisions about (new) oak had not been adjusted sufficiently to the lack of fruit intensity and ripeness in 2013 (see this discussion on the forum about over-oaking). St-Julien looked better as a group, better balanced, as if the winemaking had shown more respect for the vintage conditions. Léoville Las Cases showed surprisingly well at this young age for a typically slow burner, as did Léoville Poyferré. Margaux the appellation seemed particularly up and down but Ch Giscours was very well balanced and fragrant; the St-Estèphes were really too few in number to be able to generalise. Down in Pessac-Léognan, I found more consistency but no real standouts although the Haut-Bergey red, like its white counterpart, showed well and thus offers better value than many higher-priced labels.

The whites were much better on the whole, though the number tasted was much smaller and there were highs and lows. Ch Smith Haut Lafitte was terrific and Haut-Bergey was a well-priced standout for me and for many in the group (looking at current Wine-Searcher prices).

Sauternes and Barsac were definitely better than the reds as a group, with richer fruit flavours, greater intensity and greater persistence. This last characteristic was noticeably lacking in the red wines, though these sweet whites may not have the longevity of some of the best vintages. Yquem and La Tour Blanche looked very good and, for me (and also for Richard, en primeur) Ch de Myrat was unexpectedly impressive in its generosity and flavourfulness.

The majority of this tasting group, which varies only slightly from year to year, comprised wine merchants, those who had to make decisions on buying the 2013s en primeur and who are still involved in selling them – or buying them back from their original customers in order to sell them to others.

They all had gloomy stories about the en primeur campaign, similar to that of Stephen Browett of Farr Vintners, as relayed by Jancis in Very last word on Bordeaux 2013 primeurs? Browett expanded on his 2014 comments in conversation with me during and after the

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tasting last month:

'Our en primeur sales figures are enormously vintage-dependent as our customers tend to be pretty informed about quality. I get the impression that other markets are much more consistent and tend to buy the same wines year after year. Here are our en primeur sales figures for recent vintages:

2009 £70m
2010 £36m
2011 £12.5m
2012 £8.5m
2013 £2m
2014 £5 2015 £7m

'As you can see, it's easily the worst en primeur campaign for a long while. I think the worst since 1997 – as is the quality of the wines.'

Farr's current stock of 2013s is about 25 cases. It wasn't just the quality of the vintage that was the problem but the quality of the wines in relation to the high prices. Browett continued in a subsequent email:

'The campaign started off very badly with Alfred Tesseron releasing Pontet-Canet in early April before the en primeur tastings and at the same price as he'd released the 2012 vintage (€60 euros per bottle). I think that most people were expecting a poor vintage to be released at low prices but this early move (which was seen as very arrogant) set the trend for no price reduction or only small ones. Today the 2013 Pontet-Canet is available in the market at original release price or less [see the Liv-Ex table below] and I doubt very little of it has reached consumers' cellars.

'Looking at other Châteaux, Cos d'Estournel was released to us at €81.50 meaning a GBP sell price of £900. At that time we were selling the 2008 at £720, 2007 at £680, 2006 at £800 and even the excellent 2001 was on the market at £900. Why the Château thought that any right-minded consumer would buy 2013 en primeur for the same price that they could buy the mature 2001 is absurd.

'Another wine that I may have mentioned in the tasting as being over-priced was Quintus. This was released at €60 (UK sell £680) when L'Arrosée 2012 (its predecessor) had been €20. Today it's a hard sell at £380.'

Mark Savage MW of Savage Selections' has three criteria for buying en primeur, at least one of which must be achieved: The wine must be of exceptionally good quality. The price will be lower en primeur than will prevail after the bottling. The wine is produced in such limited quantity that there is a risk of not being able to find it at all later on. Working to those criteria, he purchased just three wines en primeur in 2013.

Philip Moulin of Berry Bros & Rudd told me that they sold almost exactly half the volume of 2013 Bordeaux (8,400 cases and a turnover of c £6 million) compared with that of 2012 (17,000 cases and a turnover of £13.5 million). 'In really good vintages (2005, 2009 and 2010) we sold between 40,000 and 50,000 cases.' They bought pretty much only those wines they had orders for or which they had to take to retain their allocation. They have very little left to sell (the wines they had to take to retain those allocations but which they did not push en primeur) and he believes they will sell in time, 'most likely to restaurants'.

Stephen Browett's comment after the tasting just about sums it up: 'It's certainly a vintage that lived up to our low expectations as being the worst since 1997 (at least). Thank goodness we didn't stitch up our customers with too many of these wines en primeur!'

What disappoints me even more than the quality of many of wines, which was to be expected given the weather conditions (and the fact that some good wines were made is evidence of the immense skill and hard work of the Bordeaux winegrowers), is the quality/price ratio.

If you are interested in more detail on the price movements, read on. If not, jump to the wines.

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Below are the figures kindly supplied by Liv-Ex that show the release prices for the most-traded wines v the current prices (in order of best performance). Note especially the lower current prices for wines such as Lafleur, Cheval Blanc, Palmer and Pontet-Canet, which might generally be thought of as good investments. It is particularly interesting to see that the top three performers are all second wines.

All prices are in sterling per case of 12 in bond. The release prices are for the first tranche. Sarah Philips of Live-Ex explained: 'We take the lowest release price from leading UK merchants, the likes of Farr, Berry's, Justerini's, Armit etc. (but they all come out at the same price nowadays!).' Current market prices are defined by Liv-Ex as 'The price you are likely to pay for Standard-In-Bond (SIB) compliant stock (with no condition issues*) in the market. Calculated from the lowest prices advertised by leading stockholders in the EU.'

*Possible condition issues include but are not limited to: label and/or capsule damage, signs of leakage or pushed out corks, low levels of wine in bottle, non-EU or merchant strip labels, non-original packaging.

<http://www.jancisrobinson.com/articles/bordeaux-2013-at-southwoldonthames>

The 158 wines below are grouped by appellation and then alphabetically by producer. You can change the order using the self-sort menu below. Although the scores of all the tasters were totted up and averaged, the scores below are my own.

There were three wines in particular (Ch Mouton Rothschild, Ch Tertre Roteboeuf and its sibling Roc de Cambes) that I thought I misjudged, perhaps to do with where they came in the tasting order, perhaps simple palate fatigue. Having listened to my fellow tasters' comments on the wine – each wine is discussed briefly within the group – I went back to these three, raised my score and revised my description. This is made clear in the relevant tasting notes. Other wines may have fared badly simply because of bottle variation or because they do not show well blind (eg Haut-Bailly, which I often find turns into a swan having looked less impressive when younger). There has been much debate about tasting blind v sighted and I am generally in favour of blind tasting. But the arguments put forward by those who prefer not to taste blind, especially the suggestion that to know the identity of a wine helps you better anticipate its future development, may well apply to some wines more than others.

DRY WHITES

[Ch Bouscaut 2013 Pessac-Léognan](#)

- Tasted blind. Lots of struck match. Smoky, dry but with nice fresh grapefruit. Good weight on the mid palate. Deliciously smoky. (JH) Drink 2016-2024
[17](#)

[Ch Carbonnieux 2013 Pessac-Léognan](#)

- Tasted blind. Complex aromas of citrus and a touch of vanilla. Hint of smoky reduction but also a touch acetic on the nose and the SO2 still seems to be felt (at least by my sinuses). Is it not the best bottle? Creamy and rich fruited on the palate. Interesting. (JH) Drink 2015-2019
[16](#)

[Dom de Chevalier 2013 Pessac-Léognan](#)

- Tasted blind. Both bottles badly corked. (JH) Drink ??
[??](#)

[Ch de Fieuzal 2013 Pessac-Léognan](#)

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- Tasted blind. Smells rather dusty but on the palate it has real purity and directness. Just a bit lean. (JH)Drink 2016-2020
[16.5](#)

[Ch Haut-Bergey 2013 Pessac-Léognan](#)

- Tasted blind. First bottle: almond essence and oddly fruity. Second bottle: odd ripe fruit and still that almond character. Smells as if it has been over-handled in the winery. Or some botrytis? (JH)Drink ??
[14.5](#)

[Ch Haut-Brion, La Clarté de Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. 61% Sémillon. A touch smoky but also has a light apricot note. Tight, bright but does taste as if there is some botrytis here - adding interest rather than elegance. There's power here too but rather brash. According to Stephen Browett of Farr Vintners, this wine trades for less than the release price, as do almost all Clarence Dillon wines. (JH) Drink 2017-2023
[16](#)

[Ch Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. Very little on the nose, just a bit dusty. Better on the palate: definite oak but with the citrus fruit to fill it out and a very long mineral finish. (JH) Drink 2017-2025
[16.5](#)

[Ch Lafleur, Les Champs Libres 2013 Bordeaux](#)

- This was 100% Sauvignon Blanc in 2013.
Tasted blind. Attractively reductive and smoky. Creamy and rich in a very distinct reductive style but some weight of citrus fruit to balance the acidity. (JH) Drink 2017-2023
[16.5](#)

[Ch Larrivet Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. Smoky grapefruit and some green fruits. Sweet and sour on the palate as if there were some residual to cover the acid? That seems unlikely but that is the effect on my palate. (JH)Drink 2015-2019
[15.5](#)

[Ch Latour-Martillac 2013 Pessac-Léognan](#)

- Tasted blind. Dusty and herbal citrus, with what seems like some sulphur still showing. A bit woody (not oaky). Fresh and zesty on the palate. But a bit tart/hard on the finish. (JH)Drink 2017-2021
[15](#)

[Ch Malartic Lagravière 2013 Pessac-Léognan](#)

- Tasted blind. Nutty and fragrant, interesting and complex. Dry, grapefruit flavours. On the leaner side in terms of fruit flavour but lots of mineral intensity and long. (JH)Drink 2017-2025
[17](#)

[Ch Margaux, Pavillon Blanc 2013 Bordeaux](#)

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- Tasted blind. A hit of smoky reduction, smoky grapefruit. Dusty. Rich, creamy texture and full in the mouth but with excellent freshness. Mouth-watering and well endowed with steely citrus fruit. Long. A real standout. (JH)Drink 2017-2025
[17.5](#)

[Ch La Mission Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. Very scented, almost grapey. Ripe but a bit woody on the palate. Hard finish. (JH)Drink 2016-2020
[15.5](#)

[Ch Mouton Rothschild, Aile d'Argent 2013 Bordeaux](#)

- Tasted blind. First bottle oxidised. Even the second bottle smells a touch oxidised. Crisp acid but still rather flat overall even if better than the first bottle. I wonder if this is a storage problem. I originally scored it 15.5 but changed it to ?? Because I think - hope - this is a bottle problem. (JH)Drink ??
[??](#)

[Ch Olivier 2013 Pessac-Léognan](#)

- Tasted blind. Smells much riper than Latour-Martillac. Ripe lemon, even a touch of orange. Intense, lots of fruit for the vintage. Zesty finish. (JH)Drink 2017-2021
[16.5](#)

[Ch Pape Clément 2013 Bordeaux](#)

- Tasted blind. Fragrant with citrus and a touch of orange/apricot. More smoky and reductive on the palate. Lovely depth and texture and mineral finish. (JH) Drink 2017-2023
[17](#)

[Ch Smith Haut Lafitte 2013 Pessac-Léognan](#)

- Tasted blind. A touch of elderflower on the nose but mostly mealy citrus. Big and sophisticated with some smoky reduction but plenty of citrus and richly textured by the oak and lees. Very long. A standout in this line-up. (JH) Drink 2017-2025
[18](#)
SWEET WHITES

[Dom de l'Alliance 2013 Sauternes](#)

- Tasted blind. Spicy, ripe citrus but also something slightly odd - not quite clean? Rich, full and pleasingly rounded in the mouth but not terribly long. Almond finish. Just fresh enough. (JH)Drink 2017-2025
[15.5](#)

[Ch d'Arche 2013 Sauternes](#)

- Tasted blind. Light spice but not very intense aroma. Sour grapefruit and almonds, flavourful and with good persistence after a full-flavoured palate. Slightly odd woody finish. Casks not properly rinsed, suggests one of my fellow tasters? (JH) Drink 2019-2028
[16](#)

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[Ch Bastor-Lamontagne 2013 Sauternes](#)

- Hint of caramelised lemon on the nose but the sulphur dioxide shows too. Not particularly intense and woody on the finish. (JH) Drink 2020-2030

[16](#)

[Ch Climens 2013 Barsac](#)

- Tasted blind. Mid gold, spicy and savoury as well as all that bitter orange. Power and aroma on the mid palate. Broad and spicy but long too. That sourness is very attractive as part of the whole. (JH) Drink 2025-2038

[17](#)

[Clos Haut-Peyraguey 2013 Sauternes](#)

- Tasted blind. Subtle on the nose. Touch of candied lemon. Better freshness than Dom de l'Alliance with a bitter-orange complexity. Deep, fresh and well balanced. (JH) Drink 2019-2032

[16.5](#)

[Ch Coutet 2013 Barsac](#)

- Tasted blind. Rich aroma of apricot and orange. Luscious and viscous but seems to need a little more acidity to balance. (JH) Drink 2023-2033

[16](#)

[Ch Doisy-Daëne 2013 Barsac](#)

- Tasted blind. Not much on the nose, perhaps some dried grasses? Chamomile? More savoury than most but with fine, clear-cut lemon peel. Orange on the palate. Broad and almost gentle. Long, long finish. (JH) Drink 2023-2040

[17](#)

[Ch Doisy-Védrines 2013 Sauternes](#)

- Tasted blind. Quite pale. Almonds and lemon. Fat and full but not very long. Easy sweetness/acid balance but then really long. (JH) Drink 2020-2035

[17](#)

[Ch de Fargues 2013 Sauternes](#)

- Tasted blind. Unusual and spicy on the nose. Almost an aroma of biscuits with lemon oil. Big and rich and intensely sweet but fresh too. Still very primary and a lot more complexity to come. (JH) Drink 2023-2038

[16.5](#)

[Ch Guiraud 2013 Sauternes](#)

- Tasted blind. Strong baked-apple/cider aroma on the first bottle. Second bottle has cider too. Broad and cidery but packed with flavour. Fresh but other tasters suggest it is acidified. Not very typical of this producer - poor bottles? Drink 2020-2035

[16](#)

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[Ch Lafaurie Peyraguey 2013 Sauternes](#)

- Tasted blind. Strong note of glue at first, marzipan. Almonds on the palate too. Not a powerhouse but sweetness and acid are balanced. (JH)Drink 2018-2028

[16](#)

[Ch Lamothe Guignard 2013 Sauternes](#)

- Tasted blind. Deeper gold than the two Peyragueys. Ripe, spicy and golden on the nose. Rich, tarte Tatin fruit, golden and rich, and enough freshness to balance. Lively and long. A bit broad overall. (JH) Drink 2018-2028

[16](#)

[Ch de Myrat 2013 Sauternes](#)

- Tasted blind. Seems to be more oak in evidence on the nose - cedar, spice and coconut. Intense apricot and orange fruit. Bags of flavour. Generous and persistent. Intense and balanced. (JH)Drink 2020-2033

[17.5](#)

[Ch Nairac 2013 Barsac](#)

- Tasted blind. Spicy citrus. A bit of sulphur on the nose. Not very intense but fresh on the finish. A bit sour overall. Long though. (JH) Drink 2020-2032

[16](#)

[Ch Rabaud Promis 2013 Sauternes](#)

- Tasted blind. Very little aroma. Light almond note. On the palate, almost savoury. Serious rather than glamorous - seems a little bit closed and slightly flat on the finish. (JH) Drink 2020-2030

[16](#)

[Ch de Rayne Vigneau 2013 Sauternes](#)

- Tasted blind. Honeyed citrus aroma. Intense, spiced lemon on the palate. Lacks vibrancy on the palate but has a nice sour intensity to finish. (JH) Drink 2020-2030

[16](#)

[Ch Sigalas Rabaud 2013 Sauternes](#)

- Tasted blind. Much more aromatic than the Rayne Vigneau. Spicy citrus and barley sugar. Rich and viscous on the palate, caressing and generous and just avoids heaviness. (JH)Drink 2018-2028

[16.5](#)

[Ch Suduiraut 2013 Sauternes](#)

- Tasted blind. A little bit woody on the nose. Big, rich and viscous on the palate. Impressive length. Bold and just a little brash, then spice on the finish. Pure and very clean edges, and long. Very intense, honeyed citrus on the end. (JH)Drink 2025-2040

[16.5](#)

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[Ch La Tour Blanche 2013 Sauternes](#)

- Tasted blind. Spicy citrus and dried grasses. Rich apricot sweetness and impressive intensity and length. Power and showy, very very sweet but balanced. (JH) Drink 2025-2038

[17](#)

[Ch d'Yquem 2013 Sauternes](#)

- Tasted blind. Woody/oaky aroma entwined with orange and apricot. On the palate it is pure in lemon oil and richly creamy in texture. Caressingly rich. And just a hint of almonds. Spicy, long finish. Very intense. Classy - the universal verdict when we discussed it later. Delicious. (JH) Drink 2025-2040

[17.5](#)

ST-ÉMILION

[Ch Angélu 2013 St-Émilion](#)

- Tasted blind. More toasty than the wine just tasted (which turned out to be Pavie). Sweeter aroma. Light, dry and elegant. Just a bit dusty. But has nice fragrance. (JH) Drink 2023-2033

[16](#)

[Ch Ausone 2013 St-Émilion](#)

- Tasted blind. Dark-fruited and toasty. Juicy and fresh but a bit skinny. Not for the very long term? Lean and a bit tart. (JH) Drink 2020-2028

[15.5](#)

[Ch Beau-Séjour Bécot 2013 St-Émilion](#)

- Tasted blind. Mid garnet. As on the wine just tasted (which turned out to be Quintus), real sweetness of fruit and oak on the nose and nicely peppery/dusty. Quite a lot of oak. Firm and chewy tannins with good density and moderate length. Little bit of heat on the finish. A bit tough overall. (JH) Drink 2020-2030

[16](#)

[Ch Beauséjour \(Duffau-Lagarrosse\) 2013 St-Émilion](#)

- Tasted blind. Deep garnet. Restrained, dusty, slightly leafy nose with much darker fruit than the two wines I have just tasted (Quintus and Beau-Séjour Bécot). Dry finesse, not a lot of weight but elegant overall. Very fresh and lively but a bit tart on the finish. (JH) Drink 2017-2028

[16](#)

[Ch Bélair Monange 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Leafily fragrant, cedary. Lightish, dry, fine-boned and quite elegant. Making the most of the vintage limitations. (JH) Drink 2023-2033

[15.5](#)

[Ch Berliquet 2013 St-Émilion](#)

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- Tasted blind. Mid garnet. Dusty, light, touch of coffee. Lean and a bit green but not mean. But very dry finish. (JH)Drink 2016-2022
[14.5](#)

[Ch Canon 2013 St-Émilion](#)

- Tasted blind. Mid garnet. More sweet and red fruited than most so far. Chewy but satisfying in its balance of fruit and structure. Needs more time. (JH) Drink 2023-2033
[16.5](#)

[Ch Canon La Gaffelière 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Red cherry fruit. Leafy, fresh. Powdery tannins but rounded out overall. Easy to drink. Dry finish. (JH)Drink 2017-2025
[16](#)

[Ch Cheval Blanc, Le Petit Cheval 2013 St-Émilion](#)

- Tasted blind. Colour looks rather developed. Quite woody on the nose. Dusty, dry but better harmony on the palate than I expected from the aroma. (JH) Drink 2017-2025
[16](#)

[Ch Cheval Blanc 2013 St-Émilion](#)

- Tasted blind. Lighter than most. Sweet and toasty. Dry but showing finesse and length. (JH) Drink 2023-2033
[16](#)

[Clos des Jacobins 2013 St-Émilion](#)

- Tasted blind. First bottle TCA. Second bottle: Dark cherry. Volatile and harsh. Tough tannins. I am not sure if this was faulty but we agreed to score it, unlike a couple of other wines where both bottles clearly had seemingly unredeemable faults. (JH)Drink ??
[14](#)

[Le Dôme 2013 St-Émilion](#)

- Tasted blind. Lightish garnet. A little like dried cherry - a touch oxidised? Better on the palate, chalky tannins but not much charm. Dry finish. Thin. (JH)Drink 2017-2023
[15](#)

[Ch Figeac 2013 St-Émilion](#)

- Tasted blind. Deep garnet. Sweet oak and rather stinky on the nose. Even more so on the palate, with very drying tannins. Chalky, dry, lightish but still showing a certain finesse. (JH)Drink 2020-2030
[16](#)

[Ch Fombrauge 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Dusty/woody nose. A bit green and firm but just holds it together and there's some richness of fruit in the middle. (JH)Drink 2016-2025

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[15.5](#)

[Ch La Gaffelière 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Again that dustiness and a bit metallic and meaty. Dryish tannins but not without elegance in its structure. Very dry. (JH) Drink 2016-2024

[15](#)

[Ch Gracia 2013 St-Émilion](#)

- Tasted blind. Very dark. Cedary, leafy but also some sweet vanilla. Floor polish? More heavily extracted than most but also more fruit depth so it almost makes it. Pretty tough overall. (JH) Drink 2018-2025

[14.5](#)

[Ch Grand Mayne 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Sweetish fruit and sweet oak more noticeable. Pretty tough on the palate but a decent level of fruit in the middle. Chewy finish. (JH) Drink 2017-2025

[16](#)

[L'If 2013 St-Émilion](#)

- Tasted blind. Deep garnet. Some Ribena-cassis sweetness but also a more dry stalky note, then more leafy. A little bit lean and dry on the palate. (JH) Drink 2018-2025

[15.5](#)

[Ch Larcis-Ducasse 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Quite perfumed and notably fruity on the nose - perhaps a bit tarty (high percentage of Merlot). Cedary and a hint of alcohol on the nose. Still reasonably fresh and with nice fruit scent on the mid palate. Lightish but in balance. (JH) Drink 2016-2023

[15](#)

[Ch Laroze 2013 St-Émilion](#)

- Tasted blind. Deep crimson. Sweetly fragrant and only slightly leafy. More leafy and drying on the palate and a bit tough on the finish. (JH) Drink 2017-2023

[15](#)

[La Mondotte 2013 St-Émilion](#)

- Tasted blind. Deep garnet. Not much on the nose, just a touch leafy. Pretty dry on the palate with only just enough fruit to keep the tannins at bay. Juicy but dry on the finish. (JH) Drink 2018-2028

[16](#)

[Ch Pavie 2013 St-Émilion](#)

- Tasted blind. Deep smudgy garnet. Dark and tarry. Lots of black fruit. Chewy, dense and yet harmonious in that big style. Dark and savoury and with a lovely graphite flavour and surprisingly fine texture. (JH) Drink 2023-2040

[17](#)

[Ch Pavie Macquin 2013 St-Émilion](#)

- Tasted blind. Dark greyish crimson. Riper, darker fruited than some but a bit metallic. Better, and better fruit, on the palate, though not terribly long. A little chewy on the finish. (JH) Drink 2016-2023

[15](#)

[Ch Quintus, Le Dragon de Quintus 2013 St-Émilion](#)

- Tasted blind. Mid to light garnet. Scented with fruit and oak sweetness. A little leafy. Rather drying on the palate but reasonably gently handled. (JH) Drink 2017-2023

[15.5](#)

[Ch Quintus 2013 St-Émilion](#)

- Tasted blind. Mid garnet. Sweet fruited and a little malty, mocha too. Rich in sweet fruit and there's sweet oak too. Rounded and not very long but harmonious now. Fresh and velvety. There was a suggestion that this bottle had a slight problem with TCA so a second was opened. It did seem marginally juicier and fresher but I think that was more to do with the slightly cooler temperature of the second bottle. (JH) Drink 2017-2028

[16.5](#)

[Ch Sansonnet 2013 St-Émilion](#)

- Tasted blind. Thunevin is consultant here. Very dark. Dusty but quite dark-fruited. Spirit on the nose. Pretty tough and only just enough fruit but better depth than many. Needs time but there is an acid/tannin clash that may never resolve. (JH) Drink 2018-2023

[14.5](#)

[Ch Tertre Roteboeuf 2013 St-Émilion](#)

- First tasting, blind: Very oaky nose. More mocha than fruit. On the palate, the oak is even more dominant though there is fruit sweetness underneath.

Second taste, sighted: Slightly deeper than the Roc de Cambes but still quite a bit of brick at the rim - colour quite evolved. On the nose some oak sweetness but nowhere near as dominant as on the first bottle. Smells a touch bloody/meaty but has a seductive sweetness to the fruit. Tannins are chalky but less compact than on the Roc, more velvety. (JH) Drink 2018-2028

[16.5](#)

[Ch Troplong Mondot 2013 St-Émilion](#)

- Tasted blind. Very dark. Sweet oak but not much else on the nose. Pretty aggressive tannins, chewy but just about holding the balance. Thick texture. Tough but could come round. (JH) Drink 2020-2030

[16](#)

[Ch Trottevieille 2013 St-Émilion](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Mid garnet. Dusty blackcurrant-leaf nose. A bit green and metallic. Chewy and dry. (JH) Drink 2017-2023
[14.5](#)

Ch Valandraud 2013 St-Émilion

- Tasted blind. Very dark. Quite sombre and dark-fruited but not expressive. Serious, savoury and chewy but not tough. Not giving much now but good potential. (JH) Drink 2023-2035
[16.5](#)

Ch Villemaurine 2013 St-Émilion

- Tasted blind. De Boüard consulting. Mid garnet. Dusty and leafy on the nose. But sweeter and rather attractive red fruits on the palate. Softer tannins than most and finishes sweet but fresh. Slight but balanced. (JH) Drink 2016-2022
[15](#)
POMEROL

Ch Beauregard 2013 Pomerol

- Tasted blind. Mid garnet. Very quiet nose. Not bad fruit and scented on the mid palate but pretty drying on the finish. Chalky and chewy. (JH) Drink 2017-2022
[14.5](#)

Ch Le Bon Pasteur 2013 Pomerol

- Tasted blind. Mid garnet. Dark fruit and hint of coffee. Some chewy chocolate texture but reasonably balanced and whole if not my preferred style. Oak dominates even now but this may appeal to some and it certainly has more richness than many 2013s. (JH) Drink 2018-2025
[16](#)

Ch Clinet 2013 Pomerol

- Tasted blind. Deeply coloured. Dark aroma but also a bit stinky/dusty. Dry, a bit leafy but better than I expected from the nose. Just a little bit tough on the finish. (JH) Drink 2020-2028
[16.5](#)

Ch Clos L'Église 2013 Pomerol

- Tasted blind. Deep garnet. A bit malty on the palate and rather lean in the middle though the tannins are more delicate than some. Hard finish. (JH) Drink 2020-2028
[15.5](#)

Ch La Conseillante 2013 Pomerol

- Tasted blind. Mid garnet. Not very open but has suggestion of fine, dark fruit - a touch leafy. Lively and quite gentle but refined in texture and just in balance. (JH) Drink 2020-2028
[16](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[Ch L'Église-Clinet 2013 Pomerol](#)

- Tasted blind. Deeply coloured. Fruit to the fore. Firm and chewy but with fruit in the middle. Just slightly tough on the finish but should come round. (JH) Drink 2023-2033

[16.5](#)

[Ch La Fleur-Pétrus 2013 Pomerol](#)

- Tasted blind. Mid garnet. Leafy but quite fragrant. Then pretty lean in the middle and dry on the finish. (JH) Drink 2020-2030

[15.5](#)

[Ch Le Gay 2013 Pomerol](#)

- Tasted blind. Mid garnet. Dark and fresh on the nose. A bit stalky on the palate and relatively light but the tannins are light enough to end with balance. (JH) Drink 2023-2033

[16](#)

[Ch Gazin 2013 Pomerol](#)

- Tasted blind. Deeply coloured. Riper than most on the nose. Chewy texture but with an honesty and wholesomeness that just needs more time. (JH) Drink 2020-2028

[16.5](#)

[Ch Lafleur, Pensées de Lafleur 2013 Pomerol](#)

- Tasted blind. Mid garnet. Leafy, graphite aroma. Quite woody on the palate but the freshness is nice. Just a bit lacking in fruit depth. Lean but elegant. (JH) Drink 2020-2030

[16](#)

[Ch Lafleur 2013 Pomerol](#)

- Tasted blind. Deep garnet. Dark and smoky. Fine texture but a bit lean in the middle for this level of wine. (JH) Drink 2023-2030

[16](#)

[Ch Petit Village 2013 Pomerol](#)

- Tasted blind. Mid garnet. Mocha and leafy cassis. Lively, juicy and only slightly dry on the palate. Another more drinkable wine but acid sticks out on the finish a little. (JH) Drink 2016-2025

[16](#)

[Petrus 2013 Pomerol](#)

- Tasted blind. Deep garnet. Savoury and dark on the nose but a bit cardboardy. Chewy and dry and short on fruit in the middle. Tough. Second bottle seems a little less tough. Absolutely crazy price/quality ratio. (JH) Drink 2023-2030

[15](#)

[Ch Trotanoy 2013 Pomerol](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Mid garnet. Lots of mocha oak on the nose. But leafy too. Then rather well balanced on the palate even though it is a little dry at the end. Tannins not forced. (JH) Drink 2020-2028
[16.5](#)

[Vieux Château Certan 2013 Pomerol](#)

- Tasted blind. Deep garnet. Mocha at first. Then juicy on the palate. Lively and just a little dry at the very end. But refreshing, elegant and harmonious in the context of this vintage. (JH) Drink 2023-2033
[17](#)

[Ch La Violette 2013 Pomerol](#)

- Tasted blind. Deeply coloured. Sweeter on the nose than most, with oak sweetness. Perhaps slightly raisined? A bit stewed on the palate too. Though the tannins are rounded. (JH) Drink 2018-2025
[15](#)

OTHER RIGHT BANK

[Ch La Chenade 2013 Lalande-de-Pomerol](#)

- Tasted blind. Another Denis Durantou wine. Mid garnet. A sweet almost meaty note. Light but harmonious. Much more attractive than many and more drinkable. Leafy but balanced. (JH) Drink 2016-2023
[16](#)

[Ch Les Cruzelles 2013 Lalande-de-Pomerol](#)

- Tasted blind. Very dark. Dark and savoury on the nose too. Quite different from most. Chalky, dry texture but with some fruit sweetness. Just finishes a bit hard but started well and the savoury character lasts. (JH) Drink 2016-2025
[15.5](#)

[Ch Montlandrie 2013 Castillon Côtes de Bordeaux](#)

- Tasted blind. A Denis Durantou wine. Mid garnet. Sweetly oaky on the nose. Spicy and perfumed. But hard and dry on the palate. (JH) Drink 2017-2022
[14.5](#)

[Roc de Cambes 2013 Castillon Côtes de Bordeaux](#)

- First tasting, blind: Bricky garnet - looks much older than 2013. Smells very evolved too. Second bottle, sighted, a few days later: Mid ruby with brick rim, looks relatively developed. On the nose a sort of sultry sweetness and some oak spice, coffee, red fruits, leather. Really compact tannins, in fact, it feels like dense, compacted chalk. This bottle seems much less evolved than the first. (JH) Drink 2018-2023

[16](#)

ST-ESTÈPHE

[Ch Calon-Ségur 2013 St-Estèphe](#)

- Tasted blind. Dark core. A bit volatile on the nose. All rather average on the palate, not tough but lacks energy. Chewy finish. (JH) Drink 2020-2028

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[15.5](#)

[Ch Cos d'Estournel 2013 St-Estèphe](#)

- Tasted blind. Very dark. Sweetly dark and oaky. Chewy but quite rich. Thick texture but could come round. (JH) Drink 2023-2033
[16.5+](#)

[Ch Lafon-Rochet 2013 St-Estèphe](#)

- Tasted blind. Deep garnet. Leafily fragrant. Juicy, elegant and fresh. Plays to the vintage. (JH) Drink 2020-2030
[16.5](#)

[Ch Montrose 2013 St-Estèphe](#)

- Tasted blind. Fragrant and dark fruited on the nose. Deep, chewy and more generous than most. (JH) Drink 2020-2032
[16.5](#)

[Ch Phélan Ségur 2013 St-Estèphe](#)

- Tasted blind. Very dark with inky core. Ripe, spicy, sweet-fruited and inviting. Dry but supple texture. The fruit is perhaps just a little stewed? (JH) Drink 2019-2028

[16](#)

PAUILLAC

[Ch d'Armailhac 2013 Pauillac](#)

- Tasted blind. Inky garnet. Odd chemical-like nose. Stalky too. Acid and tannins clash to give a really hard wine. (JH) Drink 2020-2028
[14.5](#)

[Ch Batailley 2013 Pauillac](#)

- Tasted blind. Mid garnet. Bags of toasty oak. Smells super-sweetly oaky. Tastes over-oaked too - shame because there is some nice fruit underneath. But finishes bitter. (JH) Drink 2020-2028

[15](#)

[Ch Clerc Milon 2013 Pauillac](#)

- Tasted blind. Deep crimson. Dark and lifted but a bit spirity. Fine texture, just a bit dry and lean overall. (JH) Drink 2020-2028
[15.5](#)

[Ch Duhart-Milon 2013 Pauillac](#)

- Tasted blind. Rather odd nose - a touch meaty (bretty?). OK but rather dry and slight on the palate. (JH) Drink 2020-2025
[15](#)

[Ch Grand-Puy-Lacoste 2013 Pauillac](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Very oaky nose. Better fruit depth than some but the tannins are still pretty drying. Tough, bitter. (JH) Drink 2020-2028
[15](#)

Ch Haut-Batailley 2013 Pauillac

- Tasted blind. Mid garnet. Pretty leafy on the nose. And a bit stalky on the palate. Lightish overall so that the alcohol shows. Slightly tart on the finish. (JH) Drink 2020-2030
[15.5](#)

Ch Lafite 2013 Pauillac

- Tasted blind. Light on the nose and just a touch leafy, like Cab Franc. Leafy and quite light but also fresh and juicy. Light pleasure but pretty dry. (JH) Drink 2023-2033
[16](#)

Ch Latour, Les Forts de Latour 2013 Pauillac

- Tasted blind. Light notes of dark fruit. Dry and rather lean but at least it is not overoaked. (JH) Drink 2019-2026
[15.5](#)

Ch Latour 2013 Pauillac

- Tasted blind. Deep garnet. Fragrant with dark red fruit and tea leaf. Fine-boned, dry and light and pretty dry on the finish. (JH) Drink 2023-2033
[16](#)

Ch Lynch-Bages 2013 Pauillac

- Tasted blind. Deep garnet. Gentle and sweet-fruited on the nose. Better ripeness but the tannins are rather thick, giving a toughness to the finish. Might come round? (JH) Drink 2019-2028
[15.5](#)

Ch Mouton Rothschild, Le Petit Mouton 2013 Pauillac

- Tasted blind. Deep garnet. Very toasty aroma. Really tough. (JH) Drink 2020-2025
[15](#)

Ch Mouton Rothschild 2013 Pauillac

- Tasted blind. Inky garnet. Very toasty on the nose, very oaky. There's some sweet fruit but on the finish the oak overwhelms. Seems hard and overoaked at the moment. Since this generally elicited positive responses from several other tasters, I went back to it later: the fruit seemed more evident and the oak not as intrusive. The texture was also smoother than my first impression, which was possibly influenced by a tannin build up: not so bad but not great. I originally scored it quite a bit lower. (JH) Drink 2022-2028
[16](#)

Ch Pichon Baron 2013 Pauillac

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Inky with black core. Ripe cassis - stands out for rich fruit in this line-up. Attractively savoury too. Firm, dark and very Pauillac with finesse to the tannins. Embryonic and promising. (JH) Drink 2022-2032

[17](#)

Ch Pichon Longueville Comtesse de Lalande 2013 Pauillac

- Tasted blind. Mid garnet. Fragrant and leafy on the nose. Very dry and stinky on the palate. Tannins are fine but there's a lack of fruit to fill the structure. Pretty green. (JH) Drink 2018-2025

[15](#)

Ch Pontet-Canet 2013 Pauillac

- Tasted blind. Deep garnet. Odd porty nose. Overripe and tough. (JH) Drink 2020-2026

[14.5](#)

ST-JULIEN

Ch Beychevelle 2013 St-Julien

- Tasted blind. Deep garnet. Perfumed with sweet oak and dark fruit. But a little bit hard on the palate and gets tougher on second taste. (JH) Drink 2020-2025

[15.5](#)

Ch Branaire-Ducru 2013 St-Julien

- Tasted blind. Deep garnet. Savoury on the nose with a touch of char and graphite. Dry, refined texture, fine tannins. Very fresh but balanced. (JH) Drink 2018-2025

[16](#)

Ch Ducru-Beaucaillou 2013 St-Julien

- Tasted blind. First bottle slight TCA? Second bottle: Lighter than some. But lovely fragrance. Delicate, elegant and scented. Lovely in a lighter mode, respecting the vintage. (JH) Drink 2023-2030

[16.5](#)

Ch Gloria 2013 St-Julien

- Tasted blind. Deep garnet. Lots of toasty oak on the nose giving a malty sweetness. But lacks sweetness or fruit depth on the mid palate. Recovers some balance on the finish. Juicy for the vintage. (JH) Drink 2020-2028

[16](#)

Ch Gruaud Larose 2013 St-Julien

- Tasted blind. Sweet oak at first but juicy dark fruit on the palate. Fluid and balanced. (JH) Drink 2022-2030

[16.5](#)

Ch Lagrange 2013 St-Julien

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Bright dark-cherry colour. Fragrant dark fruit. Lively and fresh. Juicy and just harmonious - a little tart on the finish. (JH)Drink 2019-2028

[16](#)

Ch Langoa Barton 2013 St-Julien

- Tasted blind. Mid garnet. Gently leafy nose. But pretty drying on the palate, needs a little more flesh in the middle. (JH)Drink 2019-2025

[15.5](#)

Ch Léoville Barton 2013 St-Julien

- Tasted blind. Mid garnet. Savoury with a hint of oak char at first but a leafiness comes through thereafter. Firm and chewy but has reasonable fruit depth to balance. (JH) Drink 2020-2030

[16](#)

Ch Léoville Las Cases, Clos du Marquis 2013 St-Julien

- Tasted blind. Deep garnet. Toasty oak covering a rather stinky/dusty aroma. Rather green on the palate. 'Not a year for second wines.' (JH)Drink 2019-2025

[14.5](#)

Ch Léoville Las Cases 2013 St-Julien

- Tasted blind. Mid garnet. Toasty and black-fruited on the nose. Rich and firm and again has density like the wine tasted just before (Léoville Poyferré). Very good depth and all still to play for. Deep and long. (JH) Drink 2023-2035

[17++](#)

Ch Léoville Poyferré 2013 St-Julien

- Tasted blind. Inky cassis colour. Ripe and dark fruited. Deep, dry and elegant as well as powerful - without being tough. Dense and still balanced. Firm, chewy and promising. (JH)Drink 2021-2033

[17](#)

Ch St-Pierre 2013 St-Julien

- Tasted blind. Deep garnet. Very toasty aroma but some cassis too. Very toasty on the palate and the oak gives it a thickness that needs time to slim down, but overall in balance if a little oaky now. (JH) Drink 2023-2030

[16++](#)

Ch Talbot 2013 St-Julien

- Tasted blind. Mid garnet. Black fruit and some tea-leaf aroma. Chewy, chalky but appetising and well balanced. Fine texture and good length. Not popular with the other tasters. (JH) Drink 2023-2030

[16.5](#)

MARGAUX

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[Ch Brane-Cantenac 2013 Margaux](#)

- Tasted blind. Deep garnet. Lots of oak on the nose, covering a slight stalky character. Lean but juicy on the finish. Finely textured tannins. Perhaps just a little tart on the finish, undermining the balance. (JH) Drink 2018-2025

[15](#)

[Ch Cantenac Brown 2013 Margaux](#)

- Tasted blind. Bright dark crimson. Sweet and almost red-fruited. Fragrant and juicy with fine tannins, just a touch of chocolate on the finish. (JH) Drink 2018-2028

[16](#)

[Ch Giscours 2013 Margaux](#)

- Tasted blind. Mid garnet. Fresh dark fruit, nicely aromatic, some tea leaf. Juicy and finely textured. Very nice balance and elegant. Scented to the end. (JH) Drink 2019-2028

[17](#)

[Ch d'Issan 2013 Margaux](#)

- Tasted blind. Deep smudgy garnet. Dominated by toasty oak on the nose and a touch meaty. Oaky palate covers the rather dry tannins but gives a sweet chocolate finish, without quite enough richness of fruit to balance. (JH) Drink 2020-2028

[16](#)

[Ch Kirwan 2013 Margaux](#)

- Tasted blind. Deep garnet. Spirity, stalky nose. Pretty dry, almost elegant but just the wrong side of the ripeness scale, so that the finish is tough. (JH) Drink 2018-2025

[15](#)

[Ch Lascombes 2013 Margaux](#)

- Tasted blind. Inky with a rim that looks a bit developed. Damsons on toast. Riper fruit flavours but pretty tough tannins. Hard finish. (JH) Drink 2020-2025

[15](#)

[Ch Malescot St-Exupéry 2013 Margaux](#)

- Tasted blind. Mid garnet. Cloves on the nose. Lacks anything in the middle to keep the acid and tannins apart. (JH) Drink 2020-2025

[14.5](#)

[Ch Margaux, Pavillon Rouge 2013 Margaux](#)

- Tasted blind. Greyish crimson. Sweet oak aroma. Juicy and firm but not tough. All needs time but the components are in balance if not yet harmonious. (JH) Drink 2021-2028

[16.5](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[Ch Margaux 2013 Margaux](#)

- Tasted blind. Deep garnet. Leafy but dark fruit showing too. Juicy finesse. Lightish but balanced and long. (JH) Drink 2023-2030
[16.5](#)

[Ch Palmer 2013 Margaux](#)

- Tasted blind. Deep garnet. Inviting mix of dark fruit and restrained oak on the nose. But the acidity and the tannins combine to be rather harsh on the palate. Tough finish. (JH) Drink 2023-2030
[15.5](#)

[Ch Prieuré-Lichine 2013 Margaux](#)

- Tasted blind. Mid garnet. Quiet, gently spicy nose. Gentle on the palate too. A bit insubstantial but harmonious. (JH) Drink 2018-2025
[15.5](#)

[Ch Rauzan-Ségla 2013 Margaux](#)

- Tasted blind. Deep garnet. Toasty dark fruit. Chewy but somehow wholesome. A little bit tart on the finish but the tannins are rounded if firm. (JH) Drink 2020-2028
[16](#)

[Ch du Tertre 2013 Margaux](#)

- Tasted blind. Lighter than most. Unusual aroma. A bit sweet and sour, then rather hard on the finish. Evolved, others suggested. (JH) Drink 2018-2025
[15](#)

PESSAC-LÉOGNAN

[Ch Bouscaut 2013 Pessac-Léognan](#)

- Tasted blind. Deep garnet. Fresh black fruit, gently leafy. Dry and elegant if quite light. (JH) Drink 2018-2025
[16](#)

[Ch Branon 2013 Pessac-Léognan](#)

- Tasted blind. Dark greyish garnet. Sweet toasty oak at first and pretty oaky on the palate. Softish texture, the oak is giving the sweetness. Thick texture and a bit chunky. Too much reliance on the oak for my taste. (JH) Drink 2018-2025
[15.5](#)

[Ch Carbonnieux 2013 Pessac-Léognan](#)

- Tasted blind. Mid garnet. Leafy but with coffee notes. Dusty. Pretty green tannins. Very high acid exaggerates the toughness. (JH) Drink 2017-2022
[14.5](#)

[Ch Les Carmes Haut-Brion 2013 Pessac-Léognan](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

- Tasted blind. Very dark core. Fruit sweetness here rather than oak. But a bit flat on the mid palate, though the tannins are well managed. A bit stemmy. (JH) Drink 2018-2025

[15.5](#)

Dom de Chevalier 2013 Pessac-Léognan

- Tasted blind. Very dark. Unusually sweet black fruit - more damson than cassis. Thick and chewy but not tough, balanced but not yet approachable. (JH) Drink 2023-2030

[16.5+](#)

Ch Haut-Bailly 2013 Pessac-Léognan

- Tasted blind. Deep garnet. Sweet mocha dominates the nose. Very very dry on the palate, the tannins have a tight grip so that it seems unbalanced. 'Never shows well blind', was a comment made by several in the group when the identities were unveiled, and I would have liked to retaste it on the day but the bottle was empty. This is one wine which I would like to go back and taste in another context and in a few years' time - one where knowing the identity might have helped - not because I would then have been biased in its favour but because I have had other experiences of the way this wine becomes more elegant with bottle age. (JH) Drink 2023-2030

[14.5](#)

Ch Haut-Bergey 2013 Pessac-Léognan

- Tasted blind. Very dark core. Smells very dark - dark-fruited and graphite notes, perhaps a slight char? Almost savoury. Savoury and dark on the palate too but the texture is very fine grained. Elegant in a dark mood. Needs more time than most. (JH) Drink 2023-2030

[16.5](#)

Ch Haut-Brion, Le Clarence de Haut-Brion 2013 Pessac-Léognan

- Tasted blind. Deep garnet. Subtle, dusty dark-fruit aroma. The acidity is a little aggressive versus the fruit so the tannins are toughened. Not much pleasure. (JH) Drink 2018-2025

[15](#)

Ch Haut-Brion 2013 Pessac-Léognan

- Tasted blind. Deep garnet. Toasty oak nose. Firm, chewy and fresh and with the fruit to hold it together, just. (JH) Drink 2023-2033

[16](#)

Ch Larrivet Haut-Brion 2013 Pessac-Léognan

- Tasted blind. Mid garnet. Odd woody/coffee nose. Chocolate sweetness from the oak rather than fruit sweetness, moderate fruit. Chewy but could still come round a bit? (JH) Drink 2018-2024

[15.5](#)

Ch Latour-Martillac 2013 Pessac-Léognan

- Tasted blind. Mid crimson. Very ripe dark fruit, almost blackcurrant jujube. But leafy too - smells like Chilean Carmenère. Powerful, chunky. Extreme but flavourful. Not very bordeaux. And then a bit green on the end. (JH) Drink 2017-2020

[15.5](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[Ch Malartic Lagravière 2013 Pessac-Léognan](#)

- Tasted blind. Very dark with inky core. Ripe damson and cassis, smells almost a touch raisined. Firm and a bit hard. Tough finish. (JH)Drink 2020-2025
[15.5](#)

[Ch La Mission Haut-Brion, La Chapelle de la Mission Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. Mid garnet. Sweet oak spice on the nose. Gently fragrant dark fruit. Fine texture, fresh and elegant. (JH)Drink 2019-2030
[16.5](#)

[Ch La Mission Haut-Brion 2013 Pessac-Léognan](#)

- Tasted blind. Greyish garnet. Light and sweet on the nose. Gentle, delicate and fragrant. Fine texture and well done in a lighter vintage. Lots of freshness on the finish. (JH) Drink 2023-2035
[16.5](#)

[Ch Olivier 2013 Pessac-Léognan](#)

- Tasted blind. Mid garnet. Dusty, leafy, but also some chocolate. Tannins are a bit green but they aren't tough in texture. Though the end is chewy. (JH)Drink 2018-2023
[15.5](#)

[Ch Pape Clément 2013 Pessac-Léognan](#)

- Tasted blind. Deep garnet. Some oak sweetness but not overdone. Dry texture but all just about in balance. Fine tannins, just a little drying on the finish. (JH) Drink 2019-2029
[16](#)

[Ch Smith Haut Lafitte 2013 Pessac-Léognan](#)

- Tasted blind. Deep garnet. Toasty oak sweetness on the nose. And dominated by oak on the palate and with insufficient fruit weight to counterbalance the oak. Very drying finish. (JH)Drink 2019-2028
[15](#)

OTHER LEFT BANK

[Ch Branas Grand Poujeaux 2013 Moulis](#)

- Tasted blind. De Boüard consulting. Mid garnet. Touch of menthol on the nose here but not very expressive. Lightweight and pretty dry on the finish, but fine-grained not tough. Juicy aftertaste. Not really great bordeaux but easy. (JH) Drink 2016-2022
[15.5](#)

[Ch Cantemerle 2013 Haut-Médoc](#)

- Tasted blind. Deep garnet. Attractive aroma with some leafiness but not extreme. Not a huge amount of depth yet the tannins are relatively silky. (JH)Drink 2018-2023
[15.5](#)

14 FÉV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
JancisRobinson.com

[Ch Chasse-Spleen 2013 Moulis](#)

- Tasted blind. Mid crimson. Some oak sweetness. Light, red-fruited on the palate, fresh and juicy, for the shorter term. (JH)Drink 2018-2023
[15.5](#)

[Ch La Lagune 2013 Haut-Médoc](#)

- Tasted blind. Deep greyish garnet. Unusual smoky aroma. A bit like black tea. Gentle but a bit weedy on the palate. (JH)Drink 2018-2023
[15](#)

[Ch Poujeaux 2013 Moulis](#)

- Tasted blind. Greyish crimson. Delicate and a touch of graphite. Fine-boned and juicy. Fresh but a bit austere. (JH)Drink 2020-2028
[15.5](#)

[Ch Sociando-Mallet 2013 Haut-Médoc](#)

- Tasted blind. Deep garnet. A little bit stalky on the nose. Pretty dry and hard on the palate. (JH)Drink 2019-2025
[14.5](#)

[Ch La Tour Carnet 2013 Haut-Médoc](#)

- Tasted blind. Mid garnet. Cedary cassis-leaf aroma. Wood polish. Dry tannins without much fruit to keep them apart. (JH)Drink 2016-2020
[14.5](#)