

08 NOV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

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Bordeaux 2015 in bottle

The Union des Grands Crus come to London every autumn (and tour several other wine-loving cities around the world) to show dozens of examples of the latest vintage of bordeaux in bottle. Last month it was the turn of the 2015s, a particularly attractive vintage. Julia and I were looking forward to tasting classed growths en masse for the first time since the en primeur tastings (see this guide to our coverage of Bordeaux 2015).

The September showing of 2015 crus bourgeois in London's Lindley Hall had been much enjoyed by Richard and me and these rather grander wines were even more consistent – perhaps because their selling prices are invariably high enough to allow their proprietors to use top-quality winemaking and vine-growing techniques.

UGC president Olivier Bernard (whose red Domaine de Chevalier 2015 most unfortunately fell through the cracks as we jointly tackled these 119 wines) sang the praises of the 2015s, describing it as 'great' in all appellations, including Sauternes, while acknowledging the wide disparity of style between 2015 and 2016. The younger vintage is much more obviously tannic while some of the 2015s should be broachable much earlier than most Bordeaux vintages.

Bernard's well-justified point was that bordeaux is simply getting better and better, not least because winemaking today is so much gentler and more sophisticated in terms of alcohol levels and extraction techniques. The result is much better balanced and more appetising wines than around the turn of the century.

I would add only my observation that I always think it a shame how few representatives from St-Estèphe are on show at UGC tastings.

As for 2017, Bernard claimed that in all his 30 years of winemaking, he had never known a vintage as easy to make as 2017. '2017 is not a '15 or a '16 but there will be some lovely wines', he assured us.

Domaine de Chevalier was presumably not one of those many estates devastated by the late-April frost. See Gavin Quinney's detailed report on Bordeaux 2017.

The 119 wines below are grouped by appellation and listed in alphabetical order by producer (sur)name but you can change this.

DRY WHITES

[Ch Bouscaut 2015 Pessac-Léognan](#)

- Complex, creamy and still taut aroma of cedary/oaky citrus. Intense, well-fruited and gorgeous texture. Pure, precise and long with excellent freshness. (JH) 14%Drink 2020-2030

[17](#)

[Ch Carbonnieux 2015 Pessac-Léognan](#)

- Less immediately aromatic than the Ch Bouscaut. Ripe and lightly spicy citrus. Tight and crisp and linear at the moment. Very crisp and could do with just a little more fruit in the middle for a longer life. (JH) 12.5%Drink 2018-2025

[16.5](#)

[Ch de Chantegrive 2015 Graves](#)

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- Smoky cedar and citrus, delicate note of struck match. Dry and woody (rather than oaky) on the palate, clean-cut, fresh and with good fruit depth. Mouth-watering finish. (JH) 13%Drink 2018-2022

[16.5](#)

[Dom de Chevalier 2015 Pessac-Léognan](#)

- Smells rich and fresh at the same time. Utterly inviting without shouting at you. Rich and creamy with an oatmeal/oak quality, fine ripe citrus and green fruits and a long fresh finish. All there and all in place, and a slight grip in the texture adds to the freshness. (JH)13.5%Drink 2019-2030

[17.5](#)

[Ch Ferrande 2015 Graves](#)

- Not giving much away on the nose. Crisp, green fruits on the palate, tight citrus and just a slight creamy texture. Very crisp and mouth-watering. (JH) 13%Drink 2018-2024

[16](#)

[Ch de Fieuzal 2015 Pessac-Léognan](#)

- Relatively restrained on the nose. Quite woody/cedary on the palate but with a cool citrus flow across the palate. Fresh and balanced if not that intense. (JH) 13%Drink 2017-2020

[16](#)

[Ch de France 2015 Pessac-Léognan](#)

- Woody citrus and plenty of freshness. Balanced but on the lighter side. Moreish fresh finish. (JH) 13.5%Drink 2017-2019

[16](#)

[Ch Latour-Martillac 2015 Pessac-Léognan](#)

- Creamy, spiced and rich in herby citrus fruit. Very crisp but with the fruit to carry the mouth-watering acidity. Moderate intensity with nice harmony and a very slight grip on the finish adding length. (JH) 13.5%Drink 2017-2020

[16.5](#)

[Ch La Louvière 2015 Pessac-Léognan](#)

- Lightly toasty oak note on the nose and plenty of bright citrus fruit too. On the palate, the oak spice is quite noticeable but doesn't seem to be giving a rounded texture so this is quite linear in its intensity. Needs a bit more time than some. Sour-fresh finish. (JH) 13.5%Drink 2018-2025

[16.5+](#)

[Ch Malartic Lagravière 2015 Pessac-Léognan](#)

- Salty-citrus aroma with a gentle oak-derived cedar note. Very dry, more grapefruit than lemon, tight, fresh, spicy finish, mouth-watering acidity increases the persistence. (JH) 14%Drink 2018-2022

[16.5](#)

[Ch Olivier 2015 Pessac-Léognan](#)

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- Ripe, rich and aromatic. Perfectly balanced between lively and tight citrus flavours and gentle creamy texture. Very fresh, pure and mouth-watering. (JH)13%Drink 2017-2022

[16.5](#)

Ch Pape Clément 2015 Pessac-Léognan

- Not particularly aromatic though there is a light oily spice suggesting richness. Super-creamy on the palate, rounded and broader in the mouth than many. Deep, almost savoury but still cool and fresh. (JH) 14.5%Drink 2018-2025

[17](#)

Ch Picque Caillou 2015 Pessac-Léognan

- Light aroma of grapefruit and cedar and then lovely depth of fruit on the palate. All primary still but much more to come, the texture and the fruit in harmony with the freshness. Sour-fresh finish. Balanced but not particularly intense. (JH) 13%Drink 2017-2020

[16.5](#)

Ch Rahoul 2015 Graves

- Very crisp, cedar-infused citrus. Intense, tight and fresh. Needs time but has really good concentration, needs to open or needs food. (JH) 13.5%Drink 2019-2025

[16.5+](#)

Ch Smith Haut Lafitte 2015 Pessac-Léognan

- Rich cedary nose. Spicy and mealy and still bright with citrus fruit. Gorgeous and balanced. Full and long. (JH)14%Drink 2018-2028

[17.5](#)

GRAVES AND PESSAC-LÉOGNAN REDS

Ch Bouscaut 2015 Pessac-Léognan

- Deepish crimson. Marked cedary oak aroma but nicely perfumed overall. But really dominated by the oak on the palate. I hope the fruit will re-emerge. Lots of freshness but at the moment the freshness makes the tannins slightly hard. (JH) 14%Drink 2022-2030

[16](#)

Ch Carbonnieux 2015 Pessac-Léognan

- Deep crimson. Finest of tannins framing dark, elegant fruit. Complete and refined, subtle but with the promise of a long life. Savoury, rocky graphite finish. (JH) 14%Drink 2022-2035

[17.5](#)

Ch Les Carmes Haut-Brion 2015 Pessac-Léognan

- Cabernets are dominant and 50% whole-bunch pressed. Deep crimson. Smells riper than the Pessacs and Graves tasted so far but still pure dark fruit. Savoury, dry and elegant, more length than depth at the moment and less fruit depth than I expected from the nose, but I think it will flesh out in the bottle. (JH) 14.5%Drink 2020-2032

[16.5](#)

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[Ch de Chantegrive 2015 Graves](#)

- Fresh, lively dark-red fruit. A little charry and savoury on the palate, fine tannins. Dry finish. (JH) 14%Drink 2019-2025
[16](#)

[Ch Ferrande 2015 Graves](#)

- Deepish crimson. Chewy cassis fruit, almost chalky in texture. Dry but not drying and with an attractive graphite quality on the finish. A slight hardness on the finish brings it down a bit. (JH) 14%Drink 2020-2028
[16](#)

[Ch de Fieuzal 2015 Pessac-Léognan](#)

- Mid cherry red. Leafy, dark-fruited freshness. Dry and cedary on the palate and pretty tightly furled at the moment. Really dry and withheld, almost austere, fine-boned. (JH) 14.5%Drink 2022-2030
[16](#)

[Ch de France 2015 Pessac-Léognan](#)

- Deepish crimson with ruby rim. Peppery and dark fruited, nicely dusty. Dry in texture and paper-fine tannins. Refined and elegant but doesn't seem to have the generosity of the vintage. (JH) 13.5%Drink 2022-2032
[16.5](#)

[Ch Haut-Bailly 2015 Pessac-Léognan](#)

- Mid crimson. Delicately leafy dark fruit, immediate impression of elegance and purity. Scented on the palate too. Harmonious and refined, with everything in place for a long life and already finely balanced between the restrained dark fruit, the super-fine tannins and a long fresh finish. (JH)
13.5%Drink 2025-2038
[17.5](#)

[Ch Latour-Martillac 2015 Pessac-Léognan](#)

- Mid crimson. Smells initially riper than the Ch Haut-Bailly but drier on the palate than the nose suggested. Elegant and refined, powder-fine texture. (JH) 14%Drink 2025-2035
[17](#)

[Ch La Louvière 2015 Pessac-Léognan](#)

- Mid cherry red with ruby rim. Spicy and sweet dark fruit. Rich and rounded and notably different from the other Pessac-Léognans tasted so far. Much softer and more approachable. (JH) 13.5%Drink 2022-2029
[16.5](#)

[Ch Malartic Lagravière 2015 Pessac-Léognan](#)

- Dark crimson. Smells deep and dark and promising. Rich, chewy and less typically Pessac but lots going on. Full and sturdy and with bags of fruit to fill out this relatively powerful Pessac. Long and embryonic. (JH)14%Drink 2025-2038
[17](#)

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[Ch Olivier 2015 Pessac-Léognan](#)

- Mid cherry red. Woody, cedary and dark fruited but opens up to more perfume. Dry, chalky, slightly thick in texture but there's lots of dark fruit at the core. (JH)14.5%Drink 2022-2032
[16.5+](#)

[Ch Pape Clément 2015 Pessac-Léognan](#)

- Deepish crimson. Seductively ripe damson fruit. Rich and chewy, full-bodied and firmly structured for the long term. Much better balance than some previous vintages I have tasted. (JH) 14.5%Drink 2025-2040
[17.5](#)

[Ch Picque Caillou 2015 Pessac-Léognan](#)

- Deep crimson. Dusty, dark fruited and with a touch of cedary oak. Pretty closed on the palate, the tannins to the fore but there's a smoothness and depth which bodes well even if it is not saying much at the moment. (JH) 14%Drink 2022-2034
[16.5+](#)

[Ch Rahoul 2015 Graves](#)

- Bright cherry red. Complex aroma that has plenty of dark-red fruit but also a more savoury/mineral quality. Dry in texture but not drying, the texture adds elegance. Chewy finish with just enough freshness. (JH) 14%Drink 2020-2028
[16](#)

[Ch Smith Haut Lafitte 2015 Pessac-Léognan](#)

- Charry oak and plenty of dark fruit on the nose. Rich, powerful and still beautifully balanced between the fruit and the structure. Long, chewy, dark finish. Great promise. (JH) 13%Drink 2025-2040
[18](#)
MARGAUX

[Ch Angludet 2015 Margaux](#)

- Mid crimson. Medium intensity – rather medium in every respect. Sweet and round and charming already. Very Margaux. A little sinewy on the end but the tannins are very well managed. This could be GV so long as you don't need a very long-term wine. Hint of mintiness. Neat finish.Drink 2020-2030
[16.5](#)

[Ch Desmirail 2015 Margaux](#)

- Vital concentrated crimson. A bit sweet toasty oaky on the nose. Oak is a little dominant on the palate too. Slightly astringent finish.Drink 2024-2034
[16+](#)

[Ch Durfort-Vivens 2015 Margaux](#)

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- Lovely period label. Certified biodynamic from 2016. Much deeper crimson than any wine tasted so far. This is the business on the nose! Lovely layers and complexity plus lushness. Really very gorgeous with fruit definitively trumping the hidden tannins. Subtle and making the most of Margaux's fragrance and gentle texture. Drink 2023-2038

[17.5](#)

[Ch Ferrière 2015 Margaux](#)

- In conversion to biodynamics since 2014. Deep crimson. Mild peppery nose. Quite a dry finish. Much less fluid than its close relative Durfort-Vivens. Just lacks a little bit of freshness but a solid effort. Drink 2025-2035

[16.5](#)

[Ch Giscours 2015 Margaux](#)

- Perfumed, seductive nose. Rather salty and salivatory. A little bit chunky and earthbound but lots of pleasure is available here. A nice typical wine that expresses the charm of the vintage well. Drink 2023-2035

[17](#)

[Ch Kirwan 2015 Margaux](#)

- First vintage using their concrete, tulip-shaped vats à la Cheval Blanc. Mid crimson. Black peppery scent. A little bit jagged on the palate – not quite enough Margaux charm in evidence – yet. At the moment it's a bit transitional. Drink 2025-2040

[17](#)

[Ch Labégorce 2015 Margaux](#)

- Sweetly fragrant. Rather bloody and assertive. A little chunkier/stodgier than classic Margaux. Not charming yet! Drink 2024-2035

[16.5](#)

[Ch Lascombes 2015 Margaux](#)

- Deep lustrous crimson. Quite penetrating aroma but still too sweet to be seriously refreshing! Hint of California chocolate here plus quite a bit of acidity. Drink 2025-2027

[16.5](#)

[Ch Marquis de Terme 2015 Margaux](#)

- Mid to dark crimson. Lightly perfumed nose recalls some soap in an inoffensive way. A little underripe notes on the palate. Lots to chew on. Rather astringent finish and a bit hollow on the mid palate. Drink 2024-2036

[16.5](#)

[Ch Monbrison 2015 Margaux](#)

- Fragrant, appealing nose without that much intensity but good balance. Solid, with a note of astringency and a hint of something underripe. Tannins not round but the whole seems a little stalky. Drink 2024-2032

[16.5](#)

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[Ch Prieuré-Lichine 2015 Margaux](#)

- Purplish crimson. Intense savoury perfume. Not that much sweetness on the palate; some inkiness on the end. Dry finish. Far from the most charming but a decent effort. Chewy and solid. Doesn't seem to have been that much effort at tannin management? Drink 2025-2038
[16.5](#)

[Ch Rauzan-Gassies 2015 Margaux](#)

- Deep lustrous crimson. A hint of oak but some real energy here too! Sort of fleshy and bumped up rather than beautiful. But this is a very good Rauzan-Gassies! It has really taken on flesh. Lots to chew on. A bit gritty rather than mellifluous but not bad at all. Drink 2024-2036
[16.5+](#)

[Ch Rauzan-Ségla 2015 Margaux](#)

- Bright lustrous crimson. Very carefully made with real vitality. Fresh and much more lifted than most. Long with a wonderful undertow. Already quite complex. No rough edges. Drink 2023-2040
[17.5+](#)

[Ch Siran 2015 Margaux](#)

- Deep crimson. Polished tannins, luscious inkiness and rather luscious fruit. Tasting this immediately after Ch Prieuré-Lichine, it seems to suggest that the raw material was not as classy, but they dealt with it better. Does that make sense? Very appetising even if not the longest-lasting 2015. Drink 2023-2035
[17](#)

[Ch du Tertre 2015 Margaux](#)

- Mid purplish crimson. Very well-married elements on the nose already. Sweet, very polished palate entry. Perhaps very slightly too sweet for refreshment value? But a well-made wine without excesses. Quite forward. Drink 2022-2035
[16.5](#)
ST-JULIEN

[Ch Branaire-Ducru 2015 St-Julien](#)

- Bright crimson. Slightly occluded nose. Could do with a little more precision and freshness but it's certainly absolutely typical. Hint of mint on the end. Drink 2024-2036
[16.5](#)

[Ch Gloria 2015 St-Julien](#)

- Glossy and penetrating with real vitality and some stoniness. I love the freshness (without tartness). Likely to be GV. Drink 2025-2038
[17](#)

[Ch Gruaud Larose 2015 St-Julien](#)

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- Rather heady, superior nose. Layers here. Very juicy and appealing. Good lifted, non-exaggerated stuff. Still very youthful. Drink 2026-2042
[17.5](#)

[Ch Lagrange 2015 St-Julien](#)

- Blueish crimson. Light and neat. A bit tight and restrained but certainly not flashy! A bit drying on the end but ambitious for the long term. A slightly minor key for the vintage. Drying end. Drink 2025-2038
[17-](#)

[Ch Léoville Barton 2015 St-Julien](#)

- Deep crimson. Fresh and zesty. Much more lifted than its Langoa stablemate. Really rather glorious actually. Very fresh but with slaty undertow. Now this is a 'mineral' wine! Drink 2028-2045
[18](#)

[Ch Léoville Poyferré 2015 St-Julien](#)

- Deep crimson. Sweet and round and polished – so extraordinarily different from Léoville Barton! There is some gravelly texture but it's overlaid with fruit and come-hither appeal. Although this is much more restrained than some vintages. Drink 2024-2040
[18](#)

[Ch St-Pierre 2015 St-Julien](#)

- Bright pinkish crimson. Very fragrant and lifted. A little sweet and then jagged. Not quite as refined as the Ch Gloria but a solid effort and very much a 2015. Inky finish. Drink 2024-2036
[16.5](#)

[Ch Talbot 2015 St-Julien](#)

- Dark crimson. Lots of sweet fruit but a slight lack of focus. Solid box-ticking wine but without real excitement. Drink 2024-2040
[17](#)
PAUILLAC

[Ch d'Armailhac 2015 Pauillac](#)

- Rather alluringly luscious nose. Then lots of substance and fruit all tucked in for future development. Ambitious wine that has not given in to simple ripeness. Drink 2026-2042
[17.5](#)

[Ch Clerc Milon 2015 Pauillac](#)

- Broad and sweet and easy but perhaps a little less clearly defined than the Ch d'Armailhac 2015. Inky, slightly astringent finish. Drink 2025-2042
[17](#)

[Ch Croizet-Bages 2015 Pauillac](#)

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- Sweet and solid but could do with a bit more ambition, structure and freshness. Good length though. Drink 2024-2036

[16.5](#)

Ch Grand-Puy Ducasse 2015 Pauillac

- Very deep crimson. Subtle and appetising. Maybe rather better than I have previously allowed. Great energy there. Plus a bit of stoniness. Drink 2024-2040

[17](#)

Ch Grand-Puy-Lacoste 2015 Pauillac

- So suave and well mannered! Nicely balanced with lots of ripe fruit in a suitably bordelais corset but not a standout. Well mannered rather than amazing. A big charge of tannin here. Dry finish. Drink 2026-2040

[17+](#)

Ch Haut-Bages Libéral 2015 Pauillac

- Presumably made by the Bories before the sale. Bright crimson. Lifted and quite intense on the nose. Sweet and polished with a bit of inky pencil shavings on the end. Some lusciousness. Drink 2024-2040

[17](#)

Ch Lynch-Bages 2015 Pauillac

- Very dark, very sweet – seems simpler than the Ch Pichon Baron tasted immediately before. Maybe this shows how much they need a new chai? Fine and dense but there is a slight green note to this. Drink 2024-2038

[17](#)

Ch Lynch-Moussas 2015 Pauillac

- Mid scarlet (paler than most). Sweet'n'easy on the nose. Lots of easy, early pleasure. Just a little foot dragging but much more fun than many other vintages from this property. Drink 2023-2032

[16.5](#)

Ch Pichon Baron 2015 Pauillac

- Notably darker than most other 2015s shown at this London Union des Grands Crus tasting. First-growth intensity on the nose. Very sweet – maybe not quite the freshness of some vintages – but definitely first growth in terms of build. Great stuff! Pure pleasure. The first wine I was tempted to drink. Drink 2024-2048

[18+](#)

Ch Pichon Longueville Comtesse de Lalande 2015 Pauillac

- Mid crimson. Heady and dense and so thick it almost tastes as though you could stand a spoon up in this wine!! Lots of fun. Not too sweet and masses of structure but maybe slightly less sophisticated than the other Pichon? Drink 2025-2045

[17.5+](#)

ST-ESTÈPHE

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[Ch Cos Labory 2015 St-Estèphe](#)

- Solid and chewy and sweet without really soaring excitement. Bit earthbound but ticks the boxes. Drink 2022-2030
[16+](#)

[Ch Lafon-Rochet 2015 St-Estèphe](#)

- Racy and lively with stones and strong St-Estèphe signature. Dry finish. With lots of personality. Drink 2023-2036
[17](#)

[Ch Les Ormes de Pez 2015 St-Estèphe](#)

- Light and fresh and only slightly austere but very true. Super-correct with nicely managed tannins and a bone-dry finish. Not a very long term wine but GV? Drink 2024-2034
[17-](#)

[Ch de Pez 2015 St-Estèphe](#)

- Slightly sweet and simple but correct. Needs a little more ambition and discipline. Drink 2023-2030
[16.5](#)

[Ch Phélan Ségur 2015 St-Estèphe](#)

- Very fresh and racy. Lots of St-Estèphe stoniness and great grip. Doesn't really have a weak point! Though maybe it's a bit too stony and doesn't have quite enough fruit for a long life. Drink 2023-2031
[17](#)

MOULIS AND LISTRAC

[Ch Chasse-Spleen 2015 Moulis](#)

- Mid cherry red. Spicy and cedary on the nose, already scented. Supple and almost approachable now. Notably gentle and nicely dusty on the finish. Refined. (JH)13.5% Drink 2022-2030
[16.5](#)

[Ch Clarke 2015 Listrac](#)

- Mid crimson with ruby rim. Dark and savoury on the nose, dark fruit and dark chocolate. Dry, fine texture but a little short on fruit to fill out the middle. (JH)13% Drink 2024-2034
[16](#)

[Ch Fonréaud 2015 Listrac](#)

- Mid cherry red. Cedary, dark graphite aroma at first, opening up to sweeter fruit on the palate. Tannins are fine-textured but a little drying compared with the fruit weight. (JH) 13.5% Drink 2021-2028
[15.5](#)

[Ch Fourcas Dupré 2015 Listrac](#)

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- Mid cherry red. Fragrant with both red and black fruit. On the lighter side though elegantly balanced. Plenty of freshness and just enough fruit to fill the fine-boned structure. (JH) 13.5%Drink 2022-2030
[16.5](#)

[Ch Fourcas Hosten 2015 Listrac](#)

- Lower alcohol is partly the style and partly because Listrac is about 1 °C cooler than Margaux, apparently. Mid cherry red. Dark fruited with definite graphite coolness to the aroma and delicately aromatic. Lightish but all in balance. Dry, rocky finish. Elegant in a lighter mode. (JH) 12.5%Drink 2023-2030
[16.5](#)

[Ch Maucaillou 2015 Moulis](#)

- More Merlot than Cabernet Sauvignon and just 1% Cabernet Franc. Mid cherry red. Marked cedary aroma and dry and chalky on the palate. But in the middle of those chalky tannins is some lovely dark fruit, giving richness and balance. Very good. (JH) 13.5%Drink 2022-2032
[16.5](#)

[Ch Poujeaux 2015 Moulis](#)

- Dark crimson. Refined and pure dark fruit if not yet open. Lots of freshness, the tannins dry and mildly chewy yet balanced by that almost austere dark fruit. (JH) 14%Drink 2022-2032
[16++](#)
HAUT-MÉDOC

[Ch Beaumont 2015 Haut-Médoc](#)

- Mild and well balanced on the nose. Far from the most concentrated 2015 but agreeable and well mannered. Fresh but not tart. Relatively light for a 2015. Extremely polite and it builds towards the end. Nicely done even if not dramatic.Drink 2021-2030
[16+](#)

[Ch de Camensac 2015 Haut-Médoc](#)

- The first wine I tasted and already rather ripe and welcoming on the nose. Albeit a tad tart on the palate but still a very attractive whole for fairly prompt drinking. Hint of char and drying tannins on the end.Drink 2021-2030
[16](#)

[Ch Cantemerle 2015 Haut-Médoc](#)

- Very fragrant with lots of just-ripe-enough fruit. Not pushy. Undertow of slightly green tannins. These may mellow with time but be sure to serve food with this wine to tame those tannins!Drink 2022-2032
[16](#)

[Ch Citran 2015 Haut-Médoc](#)

- Another very perfumed wine with lots of aromatic charm already. Mouth-filling with a pencil-shavings streak through it. Sappy and appetising though no fruit bomb.Drink 2021-2032
[16+](#)

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[Ch Coufran 2015 Haut-Médoc](#)

- 85% Merlot. Very fragrant with lots of quite luscious sweetness on the front palate – though perhaps a slight lack of stuffing on the mid palate. Perfectly nice drinking for the relatively short term but nothing mind-blowing. Though the persistence is impressive. Drink 2020-2028
[16](#)

[Ch La Lagune 2015 Haut-Médoc](#)

- More complex on the nose than most. Some definite sweetness at the start which melds into marked fine tannins and something pretty appetising. I would expect this to improve considerably in bottle and to be worth waiting for. Drink 2024-2040
[16.5+](#)

[Ch de Lamarque 2015 Haut-Médoc](#)

- Bottled only four weeks ago, this wine is much darker crimson than the other wines of the same appellation tasted so far. The nose is immediately appetising and gets the saliva flowing. Nicely balanced on the palate and lots of fun but really very advanced. If you wanted to serve a 2015 bordeaux now, this would be a possible choice! Quite impressively neat, long finish. Drink 2017-2025
[16](#)

[Ch La Tour Carnet 2015 Haut-Médoc](#)

- Sinewy nose and lots of sweet fruit on the palate. Just a little soft and unstructured. Alarmingly forward with a bit of astringency on the end. Doesn't really taste as though sufficient selection was made. Drink 2020-2026
[15.5](#)

[Ch La Tour de By 2015 Médoc](#)

- Quite blueish deep crimson. Fragrant, classical 'luncheon claret'. Nothing wrong with that if that is your yen. Far from luscious on the palate, this wine needs to soften a little and lose its rather sandy tannins. But it should be a lightweight charmer eventually. Drink 2023-2031
[16.5](#)
ST-ÉMILION

[Ch Balestard La Tonnelle 2015 St-Émilion](#)

- Deepish crimson. Ripe, spicy and sweetly dark fruited with an attractive dusty note. Rich, full and balanced despite the high alcohol. Finishes on sweet fruit and supple, lightly oaky tannins. (JH) 15% Drink 2020-2032
[16.5](#)

[Ch Beau-Séjour Bécot 2015 St-Émilion](#)

- Mid crimson. Finely ripe dark fruit, damson and dark plum but not at all raisined. Milk chocolate softness in texture, just enough freshness. Not very long but very approachable if not yet revealing its character. (JH) 14.5% Drink 2022-2034
[16](#)

[Ch Canon La Gaffelière 2015 St-Émilion](#)

08 NOV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

Jancis Robinson
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- Mid crimson. Dark, spicy and a nice mineral rocky quality. Dry but succulent and really elegant on the palate. Extremely fine tannins. Elegant but rich in fruit in the middle. (JH) 14%Drink 2025-2035

[17](#)

[Ch Cap de Mourlin 2015 St-Émilion](#)

- Deepish crimson. Less expressive than Ch Balestard La Tonnelle, some oaky spice. Tannins are rounded but quite chewy and dominate the fruit at the moment but should all come into place in bottle. Not particularly persistent. (JH) 14.5%Drink 2022-2032

[16](#)

[Clos Fourtet 2015 St-Émilion](#)

- Mid to deep crimson. Oaky first impression, but with a nice lifted freshness of fruit as it opens in the glass. Dry, tight and finely textured, really rather elegant and more austere than many in this vintage but all in harmony. (JH) 14%Drink 2024-2038

[17](#)

[Ch La Couspaude 2015 St-Émilion](#)

- Mid crimson. Plenty of sweet oaky spice on the nose but scented with dark fruit too and a touch minty. The oak is a little drying on the palate at the moment, with a dark-chocolate finish, but it is fruity as well as chewy and should all settle down. (JH) 14%Drink 2025-2038

[16.5+](#)

[Ch Dassault 2015 St-Émilion](#)

- Deep crimson. Unusually red-fruited aroma – cherry and red plum more than cassis. Firm, dense tannin texture and just a little dry on the palate. Definitely needs to come into better balance in bottle but there's fruit underneath. (JH) 15%Drink 2023-2032

[16](#)

[Ch La Dominique 2015 St-Émilion](#)

- 85% Merlot, 15% Cabernet Franc. Mid crimson. Lovely dark-fruit fragrance, the oak taking over on the palate to give a chocolate sweetness but the fruit holds its own. Smooth but chewy texture. Persistent. (JH) 15%Drink 2024-2034

[16.5](#)

[Ch Franc Mayne 2015 St-Émilion](#)

- Mid cherry red. Dark and invitingly sweet fruit. Chewy, generous, full of pleasure but with the structure to age gracefully. Fresh on the finish. (JH) 14%Drink 2022-2036

[16.5](#)

[Ch La Gaffelière 2015 St-Émilion](#)

- Mid to deep crimson. Subtle and dark-fruited on the nose, oak and fruit spice. Fine, chalky tannins and notable freshness. Supple and long. (JH) 14.5%Drink 2024-2036

[17](#)

[Ch Grand Mayne 2015 St-Émilion](#)

08 NOV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

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- Deepish crimson. Expressive aroma of dark fruit and cedar, complex and a touch smoky. Some oaky sweetness on the palate but overall it's cool and dark and fragrant, the alcohol not getting in the way. Chewy chocolate finish. (JH) 15%Drink 2025-2035
[16.5](#)

[Ch Larcis-Ducasse 2015 St-Émilion](#)

- Deep crimson. Rich, dark but withheld on the nose and a lovely rocky dry impression. A little more fragrant with air. Juicy and fresh, finely structured and already in harmony if not (yet) approachable. Elegant length. (JH) 14.5%Drink 2025-2040
[17.5](#)

[Ch Pavie Macquin 2015 St-Émilion](#)

- Mid crimson. Beautifully fragrant with both red and dark fruit. Tastes very sweet on the palate, as if there were actually some residual sugar? Chewy texture and fruit and structure not fully integrated. The sweetness shows on the finish as it seems to clash with the acidity. Maybe it just needs more time than most. (JH) 14.5%Drink 2025-2035
[16](#)

[Ch La Tour Figeac 2015 St-Émilion](#)

- Dark fruit with some elegant graphite notes. Bone dry and with that dark graphite character on the palate as well. Not as flattering as many 2015s but with lovely harmony in a dry, refined whole. (JH) 14.5%Drink 2025-2038
[17](#)

[Ch Trotteville 2015 St-Émilion](#)

- 49% each of Merlot and Cabernet Franc and 2% Cabernet Sauvignon. According to M Castéja, more Cabernet than any other St-Émilion.
Deepish crimson. Lifted dark-red fruit, the Cabernet Franc adding its lovely scent, then more austere on the palate than I expected, though only relative to the vintage. Chocolatey tannins in both flavour and texture. (JH) 14.5%Drink 2024-2036
[16.5](#)

[Ch Villemaurine 2015 St-Émilion](#)

- Deepish crimson. Rich, full of lovely dark fruit and graphite, chewy, fresh and long. Full of flavour but all in balance. Dry, long finish. (JH) 14.5%Drink 2024-2036
[17](#)
POMEROL

[Ch Beauregard 2015 Pomerol](#)

- 70% Merlot, 30% Cabernet Franc.
Colour looks more developed than on the St-Émilions, with a ruby rim. Ripe damson fruit on the nose. Tannins are a bit abrupt at the moment but with time they should mellow down to reveal the fruit on the palate. Fresh finish under the tannins. (JH) 13.5%Drink 2022-2030
[16.5](#)

[Ch La Cabanne 2015 Pomerol](#)

08 NOV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

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- 95% Merlot, 5% Cabernet Franc.
Mid cherry red. The Merlot dominance is giving a slightly meaty note alongside the cedary dark fruit. Pretty dry and chewy on the palate, more severe than some. A bit abrupt on the finish but the juicy fruit is starting to escape. (JH) 14.5%Drink 2025-2035

[16.5+](#)

[Ch Clinet 2015 Pomerol](#)

- Mid to deep crimson. Dark and fragrant on the nose. Smells quite Cabernet-Sauvignon-like with cassis and cedar underneath the oak. Dry, a little chalky but still succulent on the finish. Lovely harmony of fruit, freshness and fine tannins. (JH) 14%Drink 2025-2038

[17.5](#)

[Ch La Conseillante 2015 Pomerol](#)

- Mid crimson with ruby rim. Seductive aroma of dark-red fruits, a hint of violets, and the scent carries through onto the palate, where the tannins are super-smooth but compact. A long, complete wine. (JH)14.5%Drink 2024-2040

[17.5](#)

[Ch La Croix de Gay 2015 Pomerol](#)

- Mid crimson with a ruby rim. Seductively rich in dark fruit on the nose. Chewy and somehow a bit flat on the palate, the tannins thick even if rounded. (JH) 15%Drink 2024-2036

[16+](#)

[Ch Gazin 2015 Pomerol](#)

- Mid crimson. Dark fruit and graphite on the nose. Dark and nicely savoury. Elegantly dry in texture. Perhaps less generous than some in terms of fruit weight but beautifully balanced. Impressive length and lots of pleasure to come. (JH) 14.5%Drink 2025-2038

[17.5](#)

[Ch Petit Village 2015 Pomerol](#)

- Greyish crimson. Not particularly expressive but the fruit is dark and very pure. Chocolate-smooth tannins are rounded yet nicely dry. Extremely fine texture, all pleasure to come. Excellent balance promises much. (JH) 14.5%Drink 2025-2035

[17](#)

[Ch La Pointe 2015 Pomerol](#)

- Smudgy mid crimson. Peppery/dusty dark fruit. Dry and cedary on the palate but surprisingly juicy on the finish. Slightly abrupt finish but lots of smooth pleasure already. (JH) 14%Drink 2022-2034

[16.5](#)

SAUTERNES AND BARSAC

[Ch Bastor-Lamontagne 2015 Sauternes](#)

- Lightly ashy nose but lovely pure pear fruit on the palate. A very good Bastor-Lamontagne! This has come along very nicely even if it's not a wine for the very long term.Drink 2018-2028

[16.5](#)

08 NOV
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[Clos Haut-Peyraguey 2015 Sauternes](#)

- Hint of ashiness on top of very sweet fruit. Big and bold. Very muscular wine with lots of chew. Not a standout. Drink 2022-2032
[16.5](#)

[Ch Coutet 2015 Barsac](#)

- Quite dense and spicy without being that sweet. Lots of density and extremely difficult to spit! Long and creditable. Good tanginess too. You could drink this already but that would probably be foolish. Lots of grip. Drink 2020-2045
[18](#)

[Ch Doisy-Daëne 2015 Barsac](#)

- Lovely and lifted. More acidity than many but really rather beautiful and fresh. Clean and fresh as a mountain stream. Polished. Very different style from Ch Coutet – lighter and fresher – but very good. Drink 2024-2045
[18](#)

[Ch Doisy-Védrines 2015 Sauternes](#)

- Pale lemon. Less distinct than the Ch Doisy-Daëne. Correct and a bit spindly but grainy and textured. Good but not great. Drink 2021-2035
[17](#)

[Ch de Fargues 2015 Sauternes](#)

- Deeper gold than most. Very heavy and sweet – rather out of line with what most producers are doing but why not? Big and muscular. Drink 2026-2046
[17.5](#)

[Ch Guiraud 2015 Sauternes](#)

- Seems positively skinny after the Ch de Fargues! Ginger and something less concentrated than some other Sauternes 2015. Spicy but just a bit edgy and chewy. Drink 2028-2050
[17](#)

[Ch Lafaurie Peyraguey 2015 Sauternes](#)

- Lots of focus and excitement. A bit vegy but with lots of drama and balance. Drink 2024-2045
[17.5](#)

[Ch Sigalas Rabaud 2015 Sauternes](#)

- Very sweet and almost sickly but with great excitement and drive, yes! Drink 2023-2036
[17.5](#)

[Ch Suduiraut 2015 Sauternes](#)

08 NOV
2017

SOURCE : JancisRobinson.com

CATEGORIE : On parle de vous

TAGS :

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- So keenly sculpted and yet with massive sweetness and layers. What is not to like? Deep and sweet and even – with great freshness. This property just does the biz every vintage! Drink 2023-2048

[18](#)