

La Mondotte 2004

Revue de presse Press review Another brilliant effort from a small, 45-year-old vineyard on the clay and limestone plateau above Pavie and Pavie Decesse, this blend of 75% Merlot and 25% Cabernet Franc was cropped at 30 hectoliters per hectare. A classically structured St.-Emilion, it boasts an opaque purple

color as well as a gorgeous nose of black raspberries, *crème de cassis*, blueberries, espresso roast, and pen ink. Huge tannin, massive body, and tremendous richness as well as depth suggest it will benefit from 4-5 years of cellaring, and should drink well for 20-25.

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Saint Emilion

Question: Is the time of ripeness and concentration of Angélus over? Hopefully I am wrong. I liked vintages like 1999, 2000 and 2001 very much.

Ausone, amazing consistency. I have the highest respect for Alain Vauthier. Among the other Premiers Grands Crus Classés I see a very high average concerning quality and, occasionally, even some exciting surprises. Figeac, Canon, Clos Fourtet as well as La Gaffelière seem to be slightly oldfashioned. Same with Trotte Vieille. Pavie is really special. Even if it does not reach the super duper points, I do see this wine as a class of its own. Ripeness and jammyness are on a very high level, but well integrated and not artificial. This is another style of Bor-

deaux - the discussions if a Bordeaux wine should be/could be like this are boring. If the people want that style and want to pay those high prices for Gerard Perse's wines it is fine with me. Cheval Blanc, I do like Cabernet Franc when it is young, yes. It is a difficult grape variety and the team of Pierre Lurton works with its extraordinary terroir in a truly great way. Additionally, my first recommendations are Canon-La-Gaffelière and La Mondotte, of course. Those stories show that even with the German technical perfection of Stephan von Neipperg terroir plays the most important role. Bargain hunters should look for La Tour Figeac – high times since 1998. Le Dôme is expensive, but still affordable, and since 2000 worth buying, same with Magrez-Fombrauge and Valandraud, which is not necessarily that expensive. High-tech wine with high quality and perfection: Quinault L'Enclos. And that cheap! On the other side pure terroir extraction at Tertre Rôteboeuf. Francois Mitjavile is clearly one of the most intellectual personalities in Bordeaux. In the future you should watch out for Rol Valentin as well, Laforge and Croix de Labrie. And Clos Dubreuil, made by a youngster!

89-91 Château La Mondotte St.-Emilion

2004 A foursquare wine with a big tannin structure, but it could use a little more depth of fruit. Full-bodied, with firm tannins and a long finish. Wait and see. I prefer the Canon-La Gaffelière right now. 80 percent Merlot, 20 percent Cabernet Franc.—*J.S.*

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