

Sauternes 2010

PRINCE
WINE
STORE

En Primeur Offer December 2011



I recommend stocking up the 2010s and relishing these exceptional Sauternes.

NEAL MARTIN

Sauternes 2010 En Primeur Offer

A fantastic year for Sauternes, wines due 2013.

The embryonic 2010 Sauternes are fresh, vibrant, taut, linear and precise. They are not the rich, effervescent, seductive wines that formed last year's alumni, but they are pretty in their own individual way, particularly for wine-lovers with a penchant for tension and minéralité. Residual sugars are between 120-140gms/L, although I felt their sweetness was less tangible than the 2009s due to the slightly higher acidity levels that seem sharper than analysis suggests.

The top names have produced some exceptional wines whose notes you will find below. Châteaux Yquem, Climens, La Tour Blanche, Coutet and Suduiraut all fashioned taut, mineral-driven Sauternes that have the linearity of a fine Riesling Trocken ... but a lot more sweetness!

---- and how long will this run of successful Sauternes vintages continue? How long can they keep throwing the dice and turning up a six? Denis Dubourdieu's father reminded his son of the woeful 1960s and 1970s when, in many seasons, nothing could be produced. You never know when such a cycle could return, but they will keep throwing that dice. I recommend stocking up the 2010s and relishing these exceptional Sauternes. **NEAL MARTIN**

Ch Suduiraut now a 4th Growth?

I'm writing this article I am in danger of insulting all my dear Sauternais friends - not least Christian and Pierre at Suduiraut after a headline like that! I hope that they (and you) will read the whole article so that I can explain myself.

I have written before about how Sauternes prices have fallen behind those of red Bordeaux wines since the 2000 vintage. In this article I try to explain the practical implications of this and to really highlight the great value that exists today in Sauternes.

The London based wine trading exchange, Liv-Ex, have just released their 2011 reworking of the 1855 Classification. Tellingly they only bother to do this for red Bordeaux wines, so Steve and I thought it would be interesting to apply their criteria to Sauternes and Barsac.

The original 1855 Classification, ordered by Napoleon III, was decided by merchants looking at historical prices achieved in the Bordeaux market and to a certain extent taking quality and reputation into account. The Liv-Ex reworking looks at average prices achieved through the exchange for the last five vintages and then uses a banding system to decide on the revised classification.

Are Dauzac or Pouget really in the same class as Doisy Daene or Lafaurie-Peyraguey? Can d'Armailhac cut it alongside Suduiraut? Of course not - a quick look at the critics scores will tell you that! Over the same time period Suduiraut averages 94.5 points on erobertparker.com against 89.9 for d'Armailhac and Doisy Daene 93.8 points compared to 88.2 for Dauzac

But this is the current state of the market! Driven by China and associated speculation red wine prices have increased dramatically. Sauternes prices have remained reasonable (until now) and currently represent fantastic value in comparison. For example, for 2010 En Primeur you can buy nearly 3 cases of Ch Coutet or Ch Suduiraut for the same money as a single case of Ch Pontet Canet, Ch Montrose or Ch Pichon Baron - Crazy! Now that it is legal to import Sauternes into China this situation will not last for much longer

Frankly, I advise anyone to buy as much Sauternes as they can drink and afford. Old vintages or new there has never been such a glut of good Sauternes at reasonable prices.

BILL

BLATCH

Prince Wine Store's 2010 Sauternes en Primeur Offer:

Like Neal Martin from Robert Parker and Bill Blatch (the highly respected merchant who, each year, provides the best and most detailed vintage analyses) we also think that 2010 is a brilliant Sauternes vintage and that the wines are extremely well priced.

This year we are offering good pricing (as usual!) via the traditional format of quoting the en primeur price (which includes all taxes) and the pay now price which is due now. In two years time when the wine is ready to collect or deliver you will simply pay the difference between the primeur price and the pay now price as long as there are not any significant changes to wine tax legislation or current exchange rates.

In addition we are also offering you a further discount for unbroken cases of nearly all the wines. Where there is no dozen discount it simply means we don't have a lot to sell.

You can see a complete explanation of our pricing options by clicking [here](#) and if you are at all confused then please contact Philip Rich on psrich@princewinestore.com.au

Alternatively please feel to contact either of us anytime on 9686 3033 with any queries you may have about Bordeaux 2010. My complete overview of the vintage is available via our website.

Our offers will be constantly updated as new wines become available. These wines will be offered via email and will be immediately posted on the website. Also, if there are any wines not listed and that you are interested in, please let us know and we will do our best to track them down for you

Cheers

Philip

Prince Wine Store

Rich

PLEASE NOTE THIS WINE IS OFFERED EN PRIMEUR THE WINE WILL BE DELIVERED IN 2013, THE FULL PRICE YOU PAY IS THE PRICE IN BLACK WITH THE AMOUNT IN RED BEING CHARGED NOW, AND THE DIFFERENCE WHEN THE WINES ARE BEING SHIPPED.

Climens 2010 375ml

EN PRIMEUR : \$100 \$80

Climens 2010 375ml Dozen

EN PRIMEUR : \$1150 \$920

Climens 2010

EN PRIMEUR : \$195 \$156

Climens 2010 Dozen

EN PRIMEUR : \$2200 \$1760



Barsac (1st Growth)

Berenice Lurton and her team managed to pick the crop just hours before rains fell on October 23. Tasting through every one of their lots in 2010, there was a theme of tautness, racy acidity and spice. Focusing upon two batches representing about 14% of the harvest, there was patently exquisite balance and a sense of concentrated but efficient power, counterbalanced by immense purity and effervescence. Their problem will be knowing exactly which lots to deselect!

NEAL MARTIN

Nobody has seen a sample of the final blend, and each time we taste the individual lots, some do better than the time before and some not. So it's very hard to be definitive about it at this stage. However it is quite clear that all the ingredients, apart maybe from some straggler pickings at the end, are as magnificent as they are different from each other and from the start, the overall impression has been one of extreme finesse and Climens-type elegance, combined with great softness, clearly becoming, in a less opulent way than recent vintages, a great Climens. **BILL BLATCH**

There is the vintage tanginess in this wine but also the property's trademark purity and unctuousness. As usual, it was not possible to taste (or give the analysis of) anything approximating to the final blend – just lots from the various pickings in late September and October – but this is looking like a top quality rendition of 2010, even if not as big and blossomy as the 2009. Please note that the analytical data are estimations from Bill Blatch. Residual Sugar 145g/l, Total Acidity 4.2, Alcohol 14%. **JANCIS ROBINSON**

The blend is not yet made, hence no star rating. But tasting one by one the 19 elements of the future blend indicates the possibility for Bérénice Lurton, the happy owner of Climens, to build a masterpiece, enhanced with supernatural elegance and perhaps even more finesse and emotional power than Yquem! **DECANTER**

Coutet 2010 375ml

EN PRIMEUR : \$65 \$52

Coutet 2010 375ml Dozen

EN PRIMEUR : \$720 \$576



Barsac (1st Growth)

Outside of l'Extravagant, this is the sweetest wine of the vintage, so it continues the extremely concentrated trend of the 09. How does all this tie up with the elegant, fresh flavours for which this chateau is known? I was a bit sceptical at first, as for the 09, but the bright floral white peach and new-oak aromas are coming through much faster than they did last year, and giving the wine an earlier "lift" in the richness, providing the beginnings of a great dense balance and suggesting a slightly fresher drink when young and perhaps a bit less ageability.

BILL BLATCH

The top names have produced some exceptional wines whose notes you will find below. Châteaux Yquem, Climens, La Tour Blanche, Coutet and Suduiraut all fashioned taut, mineral-driven Sauternes that have the linearity of a fine Riesling Trocken ... but a lot more sweetness! **NEAL MARTIN**

The 2010 Chateau Coutet has 154-gms/litre residual sugar, one of the highest in Sauternes/Barsac. It is endowed with a delightful bouquet of freshly sliced mango, Tropicana and a touch of honey, with good definition and minerality. The palate is medium-bodied with very impressive balance and poise, and is slightly viscous in the mouth, with almond, lemon curd and a touch of orange peel. The finish is composed and long. The 2010 Coutet is very impressive for the vintage, although I suggest not quite reaching the stellar heights of the magnificent 2009. **NEAL MARTIN**

Lots of richness and smoothness. Really. This approaches the idea of a classic vintage with its density and concentration. Long. Very fine. RS 156 g/l, TA 4.2. **JANCIS ROBINSON**

de Fargues 2010 375ml

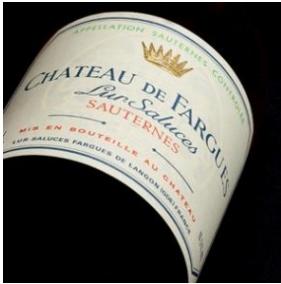
EN PRIMEUR : \$110 \$88

de Fargues 2010 375ml Dozen

EN PRIMEUR : \$1250 \$1000

Sauternes (1st Growth)

The Chateau de Fargues has a very pure nose of clear honey, lemon curd and passion fruit all with fine delineation and focus. The palate is medium-bodied with a citrus-driven entry with touches of lime, passion fruit and grapefruit. It has great focus and "drive," a crescendo of flavours that embrace quince, Seville orange, tangerine and spice. There is wonderful persistency towards the powerful finish. This is another great de Fargues to follow the monumental 2009. **NEAL MARTIN**



This year, we have a Fargues of outstanding, almost Climens-like slimness, purity and finesse. In spite of normal sweetness for the vintage, it has no hint of heaviness: all fine, tightly-knit, and lissom â€“ almost a German kind of feel. **BILL BLATCH**

Quite pale gold. Dense, rich, twangy nose. Some real density and wonderful life. Tastes as though real selection has gone into this wine, although the sugar level is not that intense. And the overall impression is one of acidity plus only medium body and sweetness. I like the light marmalade hints though. Residual Sugar 132 g/l, Total Acidity 4 g/l, Alcohol 13.65%. **JANCIS ROBINSON**

d'Yquem 2010 375ml

EN PRIMEUR : \$595 \$476

d'Yquem 2010 750ml

EN PRIMEUR : \$1100 \$880



Sauternes (First Growth)

Picked predominantly over 10 days from October 14, the 2010 d'Yquem has 141gms/L residual sugar and pH 3.80. It is a slow-burner, the nose understated at first but unfurling with each passing moment with subtle scents of freshly sliced apricots, Clementine, clear honey and white flowers. There is an underlying minerality that really defines this bouquet. The palate is similar to the nose, revealing hidden facets with almost each swirl of the glass – orange blossom, limestone, white peach and honeysuckle. This is such a precise d'Yquem; it is after you have

swallowed the wine that one comprehends just how brilliant it is. **NEAL MARTIN**

At the first tastings this vintage was often compared, on account of its liveliness, to the wonderful '88. The same kind of vibrancy and "nerve" was mingling into the botrytis complexity in a similar way. Now, whilst it has retained all these vibrant qualities, the wine has clearly softened and the comparison should maybe now include a touch of '89? Whatever, this is a great vintage of Yquem, in a prettier style to the monumental keeper vintages such as 09 or 05. **BILL BLATCH**

Drink 2025-2055. '2010 was a cool year for us.' Winter and autumn cold, good dry, warm summer. Very healthy grapes, though quite a bit of rain on the flowering. A bit of coulure on Sauvignon so less than usual in the blend, just 13% compared to the usual 20%. Pale gold with slight greenness. Gorgeous, classic nose. Pear juice a go-go. Absolutely stunning freshness as well as all the botrytis. Classic. Real punchy perfect savoury Sauternes. Zesty and lovely with some chew on the end. No shortage of botrytis. Very distinctive and much less sweet than 2009. (155 g/l in 2009, 141 g/l in 2010). Refined finish. Finished 5 Nov. Five passes. Real punch and zest. Grapefruit peel. But not a massive sweet bomb. Alcohol 13.55%. **JANCIS ROBINSON**

Doisy Daene 2010 375ml

EN PRIMEUR : \$35 \$28

Doisy Daene 2010 375ml Dozen

EN PRIMEUR : \$395 \$316



Sauternes (1st Growth)

Denis Dubourdieu's Barsac cru has an attractive bouquet with subtle notes of cooking apple, pear and lime-flower, all with very fine delineation. The palate displays good weight and a fine thread of acidity, lending tension and poise that leads to a taut finish, showing good botrytis levels for the vintage. With its trademark minerality in place, this Doisy-Daene comes highly recommended. **NEAL MARTIN**

Slightly less sweet than the 09, but still just as highly-strung with a healthy acidity and above all a very vibrant tone of fresh fruit running through the sweetness. A classic Doisy Daene, all natural and tensile, that will be lovely young and probably great old. **BILL BLATCH**

Filhot 2010 375ml

EN PRIMEUR : \$25 \$20

Filhot 2010 375ml Dozen

EN PRIMEUR : \$275 \$220



Sauternes (2nd Growth)

The first samples back in January were excellent, vibrant, toned with that Filhot rainwater kind of minerality, on the sweet side but also with good acidity to balance. Then, for the trade tastings, there was a series of very unfinished samples, and now we are just back to where we were at the beginning: a precise, clearly defined, very mineral style, with its 1/3 Sauvignon brightening it all up even more and a long soft finish. **BILL BLATCH, Bordeaux Gold**

Gold with a hint of copper. Not especially distinguished on the nose. Nervy. Unctuous texture with mid to high sweetness and lots of acidity. Quite muscular and exciting. Not classic big and sweet but certainly sweeter than most and a very valid style. Some real chew and structure but a bit heavy overall. RS 145 g/l, TA 3.5 g/l. **JANCIS ROBINSON**

Guiraud 2010 375ml

EN PRIMEUR : \$45 \$36

Guiraud 2010 375ml Dozen

EN PRIMEUR : \$500 \$400



Sauternes (1st Growth)

The 2010 Chateau Guiraud has fine purity and minerality on the nose, with touches of passion fruit and dried apricot, later quince joining the fray. The palate is very well-balanced with a lively entry of apricot, quince and a touch of hazelnut. The middle and finish demonstrate fine tension and a lot of freshness. Individual lots seemed to have more race than the final sample, and I suspect it will warrant a higher score once the final blend is in bottle. **NEAL MARTIN**

This has an almost identical analysis to Fargues, and has something of the same extreme purity and finesse, but there the similarity ends. In the Guiraud, the Sauvignon fruit and new oakiness shines through more strongly in a more bulky spicy, ginger-marmelade way, uninhibited by the quite restrained sweetness. **BILL BLATCH**

La Tour Blanche 2010 375ml

EN PRIMEUR : \$55 \$44

La Tour Blanche 2010 375ml - Dozen

EN PRIMEUR : \$625 \$500



Sauternes (1st Growth)

The Chateau La Tour Blanche has a complex bouquet with scents of grapefruit, honey, apricot and white flowers. The palate is very well-balanced, with a great sense of tension and poise, and notes of citrus lemon, lime, dried honey and a touch of marmalade that lead to a tightly wound, focused, almost Germanic finish. This is intriguing Sauternes that should repay considerable cellaring. **NEAL MARTIN**

The continuation of the recent trend to less sweet wines (this is 130g/l residual) and to the consequently finer less robust style of La Tour Blanche accentuates in this '10 the extremely fresh, ebulliently menthol style of this estate's fruit. This is straight-up freshness and mintiness, with a pleasingly soft untannic persistent finish that will keep all this currently rather obvious fruit well wrapped in for many years to come. **BILL BLATCH**

Lafaurie Peyraquey 2010 375ml

EN PRIMEUR : \$45 \$36

Lafaurie Peyraquey 2010 375ml Dozen

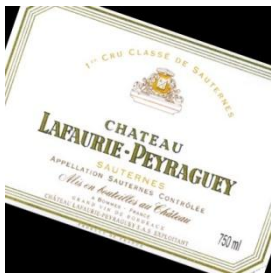
EN PRIMEUR : \$500 \$400

Lafaurie Peyraquey 2010

EN PRIMEUR : \$85 \$68

Lafaurie Peyraquey 2010 Dozen

EN PRIMEUR : \$960 \$768



Sauternes (1st Growth)

The Chateau Lafaurie Peyraquey has an ebullient nose of Tropicana, dried honey and quince that intensifies in the glass whilst maintaining impressive definition. The palate is very well-balanced with superb tension and focus, a Sauternes built of minerality and poise, leading to a citrus, almost spicy finish that leaves the mouth tingling with pleasure. **NEAL MARTIN**

Over the past 10 years or so, this estate has been producing finer and finer wines. We are now a long way from the heavier styles of the 90s. This '10 is a lively, fine, fresh-kiwi / quince-fruited example, all minerality and vibrancy, with controlled sweetness and fine acidity, and finishing with a lovely almost Nairac-type tanginess. **BILL BLATCH**

Nairac 2010 375ml

EN PRIMEUR : \$50 \$40

Nairac 2010 375ml Dozen

EN PRIMEUR : \$540 \$432



Sauternes (2nd Growth)

The 2010 Nairac displays precision and minerality on the fresh, vibrant, lifted nose, with hints of beeswax and honeysuckle. The palate has a very lively, zesty entry with good acidity and tension, the finish needing time to meld together, but vibrant and vigorous. This Nairac is not as immediate as the 2009, but it will offer immense pleasure by bottling and may warrant a higher mark. **NEAL MARTIN**

After several highly sweet vintages, this shows a return to more subdued sugar levels that allow the quince / kiwi bright fruit to express itself in a very defined way, enhanced by quite high acidity. Yet the power is there and carries the wine through into a firm, strong finish that avoids all sense of heaviness. This could become a great Nairac. **BILL BLATCH**

Raymond Lafon 2010 375ml

EN PRIMEUR : \$39 \$31

Raymond Lafon 2010 375ml Dozen

EN PRIMEUR : \$420 \$336

Raymond Lafon 2010

EN PRIMEUR : \$75 \$60

Raymond Lafon 2010 Dozen

EN PRIMEUR : \$840 \$672



Sauternes

The Chateau Raymond-Lafon has a reticent nose at first that finds its voice after a few swirls of the glass, offering dried mango, almond and a touch of quince, all with fine delineation and intensity. The palate is medium-bodied with good acidity and tension, the minerality really coming through towards the beautifully composed finish. This is a very accomplished Raymond-Lafon that will repay cellaring. **ROBERT PARKER**

Always a difficult wine to assess early, but now after 7 months in barrel, this is down to 10 lots and settling down, turning into a rich, quite thick but also very finely-tuned Sauternes. In addition to the weight and fullness, it has fine-grained structure and tightness. This is "the real stuff." **BILL BLATCH**

Rieussec 2010 375ml

EN PRIMEUR : \$70 \$56

Rieussec 2010 375ml Dozen

EN PRIMEUR : \$780 \$624

Rieussec 2010

EN PRIMEUR : \$135 \$108

Rieussec 2010 Dozen

EN PRIMEUR : \$1535 \$1228



Sauternes (85% Semillon, 12% Sauvignon Blanc and 2% Muscadelle)

At first, this quite rich wine, with its 141g/l residual, seemed very honeyed but also very tight. Since then, the honey has taken over and the wine is currently appearing fat and rich but the fruit tones have gone softer and easier, suggesting that this may become a more early-drinking Rieussec than we originally thought.

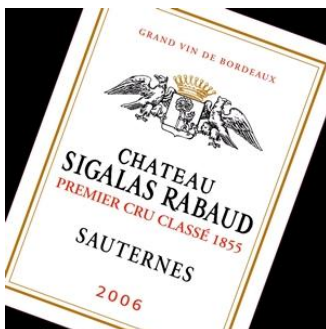
BILL BLATCH, Bordeaux Gold

Sigalas Rabaud 2010 375ml

EN PRIMEUR : \$45 \$36

Sigalas Rabaud 2010 375ml Dozen

EN PRIMEUR : \$480 \$384



Sauternes (1st Growth)

This has quite a bit of sulphur on the nose at first, but it clears with aeration. It remains tightly-coiled, with lemon, honey, apricot and limestone, demonstrating fine minerality. The palate has great tension on the entry, quite spicy and nutty in style, with a vibrant, zesty finish. This is an exuberant Sigalas-Rabaud with great potential. **NEAL MARTIN**

A very full wine, with good but unobtrusive sweetness and above all a great brightness / freshness to the middle-fruit that, together with the just-enough acidity, take this remarkably full yet pure wine through to a very fine, minty, tight finish. This is clearly about to become the closest recent vintage to this chateau's golden days of the 60s. It reminds me of a latter day version of the great 67. **BILL BLATCH**

Suduiraut 2010 375ml

EN PRIMEUR : \$70 \$56

Suduiraut 2010 375ml Dozen

EN PRIMEUR : \$780 \$624

Suduiraut 2010

EN PRIMEUR : \$135 \$108

Suduiraut 2010 Dozen

EN PRIMEUR : \$1500 \$1200



Sauternes (1st Growth)

The Chateau Suduiraut has a comparatively rich, botrytized bouquet with dried honey, pineapple and a touch of Seville orange marmalade, with exquisite definition and focus. The palate is well-balanced, with a viscous texture and a good level of botrytis, demonstrating fine minerality and tautness. Dried mango, quince and spice all interlace the focused finish, which is long in the mouth. Tasted against its peers, this has a higher level of intensity and focus. A superb follow-up to the sensational 2009. **ROBERT PARKER**

One of the sweeter wines of the vintage, but in fact with exactly the same residual as the usually more conservative Yquem, this has tremendous Suduiraut individuality, in its high tones of tensile fruit, all fresh and citrus, nothing heavy, yet ending very smooth and plush with nothing to stop it retaining this balance for many many years. A strong contender for Wine of the Vintage. **BILL BLATCH, Bordeaux Gold**

Sauternes 2010 En Primeur Offer Form

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| Climens 2010 375ml Dozen | \$1150 | \$920 | | |
| Climens 2010 | \$195 | \$156 | | |
| Climens 2010 Dozen | \$2200 | \$1760 | | |
| Coutet 2010 375ml | \$65 | \$52 | | |
| Coutet 2010 375ml Dozen | \$720 | \$576 | | |
| de Fargues 2010 375ml | \$110 | \$88 | | |
| de Fargues 2010 375ml Dozen | \$1250 | \$1000 | | |
| d'Yquem 2010 375ml | \$595 | \$476 | | |
| d'Yquem 2010 750ml | \$1100 | \$880 | | |
| Doisy Daene 2010 375ml | \$35 | \$28 | | |
| Doisy Daene 2010 375ml Dozen | \$395 | \$316 | | |
| Filhot 2010 375ml | \$25 | \$20 | | |
| Filhot 2010 375ml Dozen | \$275 | \$220 | | |
| Guiraud 2010 375ml | \$45 | \$36 | | |
| Guiraud 2010 375ml Dozen | \$500 | \$400 | | |
| La Tour Blanche 2010 375ml | \$55 | \$44 | | |
| La Tour Blanche 2010 375ml - Dozen | \$625 | \$500 | | |
| Lafaurie Peyraguey 2010 375ml | \$45 | \$36 | | |
| Lafaurie Peyraguey 2010 375ml Dozen | \$500 | \$400 | | |
| Lafaurie Peyraguey 2010 | \$85 | \$68 | | |
| Lafaurie Peyraguey 2010 Dozen | \$960 | \$768 | | |
| Nairac 2010 375ml | \$50 | \$40 | | |
| Nairac 2010 375ml Dozen | \$540 | \$432 | | |
| Raymond Lafon 2010 375ml | \$39 | \$31 | | |
| Raymond Lafon 2010 375ml Dozen | \$420 | \$336 | | |
| Raymond Lafon 2010 | \$75 | \$60 | | |
| Raymond Lafon 2010 Dozen | \$840 | \$672 | | |
| Rieussec 2010 375ml | \$70 | \$56 | | |
| Rieussec 2010 375ml Dozen | \$780 | \$624 | | |

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|---------------------------------|---------------|---------------|-----------------|--|
| Rieussec 2010 | \$135 | \$108 | | |
| Rieussec 2010 Dozen | \$1535 | \$1228 | | |
| Sigalas Rabaud 2010 375ml | \$45 | \$36 | | |
| Sigalas Rabaud 2010 375ml Dozen | \$480 | \$384 | | |
| Suduiraut 2010 375ml | \$70 | \$56 | | |
| Suduiraut 2010 375ml Dozen | \$780 | \$624 | | |
| Suduiraut 2010 | \$135 | \$108 | | |
| Suduiraut 2010 Dozen | \$1500 | \$1200 | | |
| | | | Freight | |
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