



OLD & RARE
BORDEAUX

WINE News

You know the phrase, “better with age?” We think it applies even more to wine than it does to people. Want proof? Try some of the aged gems inside.



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Old and Rare: The Making of a Great Meal

By Clyde Beffa Jr.

Sharing old and rare wines with friends and family is one of the most rewarding experiences for any wine drinker. While the best way to have a good supply of oldies is to buy them young and cellar them yourself, K&L specializes in selling old and rare wines for drinking now that have been cellared for you under excellent conditions—and they are not all expensive. Some can be bought for less than \$20 a bottle.

Over Labor Day weekend we dove into a great selection of oldies at a party with Bordeaux négociants and California wine industry folks, including a big group from K&L. I can't remember ever having so many fabulous wines at one seating. Four were perfect: an Imperial (6L) of 1983 Pichon-Lalande was full of sweet cedar aromas and cassis fruit; the finish lasted more than a minute. A **1991 Palmer, Margaux (1.5L**

\$449.00) came from the best cellar in the world—Mahler Besse. It was sublime, with the elegance of a great Margaux. Supple and delicious. A 1957 Louis Martini “Private Reserve” Cabernet Sauvignon’s aromas of red fruits meshed with touches of redwood. It had great color and was as smooth as glass. And perhaps the best of all the wines was a mind-blowing 1948 Beaulieu Vineyards (BV) Cabernet Sauvignon. Still deep in color, with tons of fruit and some cedar aromas. It was one of the 10 best wines I have ever had the pleasure of drinking.

I know that some of those wines may seem impossible to find, but always check our inventory because we are buying cellars all of the time. In this newsletter are some superbly priced, super exciting values from Spain, Burgundy and Bordeaux. Enjoy!

2005 Bodegas Franco Españolas Gran Reserva Rioja (\$19.99) A traditional Rioja bodega and one of the more established and historic wineries in the region. Elegant, with the ripe and balanced fruit this vintage is known for, and the poise, balance and persistence that is the hallmark of good traditional Rioja. Enjoy this now through 2020 or so, though I suspect it will drink well past that date. (Joe Manekin, K&L Spanish Wine Buyer) 92 points WS: “This plump red offers juicy flavors of cherry, berry and orange peel, with tobacco and vanilla notes that float in a silky texture over light tannins. Delicate and elegant.”

2005 Domaine Moillard Vosne-Romanée 1er Cru “Malconsorts” (\$74.99) From one of the best Burgundy vintages in memory and

one of the best Premier Cru vineyards in the storied village of Vosne-Romanée, this wine boasts perfect provenance and yesterday’s pricing. (Keith Wollenberg, K&L Burgundy Buyer). The last 50 cases we’ll get.

2000 Domaine Bouchard Père & Fils Volnay 1er Cru “Cailleret-Ancienne Cuvée Carnot” (\$64.99) Bouchard’s commitment to quality can readily be seen in this wine. They downgrade and sell off damaged fruit, keeping only the best for their cherished domaine properties. This is a wine with great length and focus and very classy fruit. Often one of their best offerings, the 2000 is no exception. (Keith Wollenberg, K&L Burgundy Buyer) 90 points ST.

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Old & Rare Wines: Auction or Sell Them To K&L!

By Molly Zucker

Time to get organized! It's fall, and that means the gift-giving and party season is rapidly approaching. If you're considering selling your wine with K&L, we advise getting your ducks in a row early to make sure we've got your appraisal, inspection and auction lots scheduled for bidding in time to capitalize on the surge in wine buying for the season, which is usually between September and January 1st. The very first step in the process of selling is to arrange an accurate list of the bottles along with information about where they were acquired—the more rare and/or expensive, the more specific information we'll need from you regarding provenance.

For many reasons, some collectors have never put together an inventory list (or have neglected to update it), and the task feels daunting and time-consuming. Not only that, but it's hard to decide what to sell and what to keep. In the Library Wine Department, we hear these questions and concerns often from people who are looking for a little more assistance in getting their wines catalogued. Our department is pleased to announce that we're now offering these services to our clients in an effort to relieve this burden and provide a path to getting organized. Even if you're not immediately looking to sell a portion of your collection, it's important to know what you have, where it is and the value of your wine.

Our inventory service starts at \$75 per hour, during which time we will get items consolidated and put into an accurate inventory list, which you will receive in Excel format for future editing. We will also note bottles with any severe conditions, since that will impact their

potential value. Our staff members are trained in inspecting older wines and can also offer advice on what has appreciated greatly in value and is currently selling successfully on the market. For an additional cost, we can also perform a more extensive appraisal of your collection, should you need it for insurance or other purposes. We don't charge potential sellers to evaluate the values of their bottles, so we would, of course, waive an appraisal fee should you decide to sell a portion of your wine with K&L.

Customers who use our inventory service and decide to sell their wine through K&L within six months of K&L performing the inventory, either by auction or direct purchase, will enjoy reduced hourly rates and receive a rebate. Depending on the value of the wine sold, the rates will reduce to the following:

- \$50/hour for customers selling \$5,000+
- \$35/hour for customers selling \$10,000+
- \$25/hour for customers selling \$20,000+

Please contact our Library Wine Department at Auctions@KLWines.com to discuss your specific needs, and to get more information on our inventory and appraisal services, as well as selling wine with K&L. You can view results of our auctions by visiting our [Past Auction Lots](#) page. And remember: sign up for the weekly [Auction Email Alert](#) (found on the Auctions home page) to see the new lots of old and rare gems going up on the site daily.

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1989 Camensac, Haut-Médoc (\$69.99) In 1964, the Forner family renovated this château and its winemaking facilities, bringing this venerable estate into the modern era. Their 1989 is delicious. Sweet, but still old school Bordeaux.

1985 Cantemerle, Haut-Médoc and 1986 Cantemerle, Haut-Médoc (\$89.99 each) One of our favorite properties in Bordeaux. The 1985 is a bit softer, while the 1986 has more structure. Both are very good.

2001 Clos du Marquis, St-Julien (\$69.99) 92 points WS: "Very perfumed with blackberries, currants and vanilla. Full bodied, with silky tannins and a long finish. This is tight and racy. Very fine."

2000 Coufran, Médoc (\$29.99) and 2003 Coufran, Médoc (\$21.99) Two of our favorites are back, but not for long. Powerful, sweet vintages from an old school Merlot property—a perfect match.

1997 Fugue de Château Nenin, Pomerol (\$29.99) From RP: "...Sexy, with abundant, ripe black cherry fruit, low acidity and good length. It is an impressive debut effort from the new owners of Nenin, Jean-Hubert and Michel Delon."

1995 Gruaud Larose, St-Julien (\$119.99) 91 points WS: "Intense aromas of crushed blackberries, licorice and Spanish cedar. Full-bodied, concentrated and structured. Give it some time."

2000 La Gurgue, Margaux (\$39.99) From RP: "Captivating sweet notes of red currants, flowers, spice, and earth are found in this medium-bodied, expansive, impeccably made wine. Forward and soft, it should be consumed now and over the next 6-7 years."

Direct from the Property: Calon-Ségur

1995 Calon-Ségur, St-Estèphe (\$149.99) 95 points WS: "Incredible nose of crushed berries, flowers, spices and nuts. Full-bodied, with velvety tannins and a long, long finish. Powerful and solid."

2004 Malmaison, Moulis (\$14.99) Purchased by the Rothschilds in 1973, the abandoned vineyard was renovated between 1974 and 1978, its soils now yielding distinctive and harmonious wines that are mellow, fruity and expressive on the nose. This wine is a steal.

1997 Malartic-Lagravière Rouge, Pessac-Léognan (1.5L \$89.99) From RP: "Undoubtedly a sleeper of the vintage, this exceptionally charming, complex, elegant 1997 is neither big, weighty, nor powerful, yet it offers cedar, roasted herb, and sweet plum/cherry fruit in its aromas and flavors. The taster is seduced by the wine's silky, seamless texture, gorgeous aromatics, low acidity, and lovely levels of fruit."

—Clyde Beffa Jr.

Exciting Finds *Values from the Best Cellars in Bordeaux*

A brand new container packed with older Bordeaux from many of the great vintages of the last several decades has just arrived here at K&L, and the choices abound. I believe there are few better values in the world of wine than well-priced and ready-to-drink Bordeaux from classic vintages, especially when the wines come from the best cellars in Bordeaux. Here are a few standouts from the many bottles I have tasted recently:



2005 Haut-Bergey, Pessac-Léognan (\$49.99) This opens with very gravelly aromas and flavors of dusty currants, blackberries, smoke, earth and minerals. The power of the vintage is evident on the tannic finish, but the velvety richness, complexity and wonderful balance speak of a great terroir and precise winemaking.

2006 Haut-Bergey, Pessac-Léognan (\$34.99) A bit more closed than the 2005 and a touch less opulent, but showing similar flavors and aromas in a cleaner, more classically structured frame. If anything, the aromas are even more precocious and complex than the 2005, with the brightness of the fruit and scorched earth quality taking center stage. Decant at least one hour and watch this blossom.

2001 Corbin Michotte, St-Emilion (\$39.99) This obscure wine from the border near Pomerol will surprise you with its high quality, hearty, meaty mid-palate and overall charm. At a recent tasting, customers raved about the sweet dark cherry and boysenberry fruit, the silky mineral finish and the creamy, dark flavors that seemed to coat the entire mouth. This is remarkably lush and generous for the vintage and has a mineral component to the finish that may remind some more of Pomerol iron than St-Emilion limestone.

1999 Fugue de Nenin, Pomerol (750ml \$29.99; 1.5L \$69.99) The second wine of Château Nenin, this is round and soft with plump red fruit flavors and gentle hints of earth. This low acid and seductive wine shows alluring sandalwood aromas and a touch of leather on the gentle finish. This is graceful, easy to drink and affordable mature wine for any occasion.

2006 Fourcas Dupre, Listrac (\$19.99) The 2006 vintage Bordeaux are finally starting to come into their own and taste complete. This Cru Bourgeois is a solid value and a great example of the overall rise in quality we have seen in the appellation of Listrac over the years. With black cherry and plum fruit, tobacco, savory herb and coffee bean shining through the damp clay and mineral finish, this dark and firm bottle is perfect for decanting tonight.

—Steve Bearden

Bordeaux *Aged Bordeaux to Drink Now*

Direct from the Property: Potensac

1997 Potensac, Haut-Médoc (\$26.99) This is made by the people at Léoville-Las Cases. It's a superb older Bordeaux for an extremely reasonable price. The latest in a recent string of wildly popular and affordable '97 vintage Bordeaux bargains, this wine will be great for another 10 years and is delicious right now. Tons of ripe fruit and very rounded tannins. Buy a case, for sure.

Labegorce

Located on a plateau north of the town of Margaux, across the street from Château Lascombes, this relatively recently reunited estate (over the last 20 years) boasts some vines that are more than a 100 years old, planted in sandy gravel soils with some limestone. These beauties are all direct from the property.

1999 Labegorce, Margaux (1.5L \$59.99) We drank a case of this on the golf trip in August, along with a case of the equally good **1997 magnums (1.5L \$59.99)**. After tasting both, Ralph Sands said: "These wines are really good and great right now, with the 1997 more forward than the 1999." Both are exceptional values if you like old school Bordeaux. From James Suckling: "A little chewy, but some outstanding quality and age with leather, fruit, and spices. Full and tannic. Lots going on. Drink it."

2000 Labegorce, Margaux (1.5L \$79.99) Very focused and quite mineral on the palate. Good fruit. It could stand decanting an hour or so. 90 points WE: "If Margaux is the most delicate of the Médoc wines, then this is the epitome of Margaux. It is light, poised and attractively perfumed. The fruit is elegant and fresh with a fine streak of acidity."

2001 Labegorce, Margaux (1.5L \$74.99) From WE: "Huge investment is paying off at Labegorce. And it has not resulted in a wine that is simply modern in style. For here the new wood is well integrated, the fruit is structured, and never too extracted, and the ripeness also has layers of Bordeaux dryness."

2004 Meyney, St-Estèphe (\$34.99) 90 points WS: "Lots of blackberry aromas, with hints of cedar, follow through to a full-bodied palate. A chunky wine, with velvety tannins and a long finish. Needs time. Very well done for the vintage. Best after 2010."



—Clyde Beffa Jr.

Old & Rare *Lanessan Gems*

Buying old and rare wine direct from the property is the best you can do as far as provenance is concerned. These oldies are in perfect condition after having been reconditioned at Lanessan.

Direct from the Property: Lanessan

1952 Lanessan, Haut-Médoc (\$169.99) Very rare. Almost sold out.

1964 Lanessan, Haut-Médoc (\$79.99) Old school, but lively and perfect with steak now.

1970 Lanessan, Haut-Médoc (1.5L \$199.99) A superb year at this great property.

1985 Lanessan, Haut-Médoc (\$69.99) Elegant and soft. Very bright.

1989 Lanessan, Haut-Médoc (\$69.99) Sweet vintage plus classic style equals delicious!

1990 Lanessan, Haut-Médoc (\$69.99) This has the sweetness of the 1989 with more structure—it will continue to cellar.

We also have these beauties for less than \$20

1999 Lanessan, Haut-Médoc (\$19.99) The flavors are smooth, warm and perfectly harmonious, ending with silky tannins. Perfect now!

2003 Lanessan, Haut-Médoc (\$19.99) Spicy nose and flavors. Very ripe and fine tannins. Lively and sweet. Ready early. The combination of rustic property and hot vintage makes this a superb value.

2004 Lanessan, Haut-Médoc (\$19.99) RP: “Sweet cherry, dusty, loamy soil and forest floor-like characteristics make an appearance in this medium-bodied, elegant, pretty 2004...”

—Clyde Beffa Jr.

Old & Rare *Spanish Beauties*

Spanish oldies are the rage these days, because you can get both age *and* value. Here are a few great buys to enjoy now:

1999 Bodegas Puelles Gran Reserva Rioja* (\$19.99) A beautiful, savory, classic Rioja. Considering that this is produced from primarily older vine fruit (some vines are more than 80 years old), organically farmed by fifth generation grape grower Jesús Puelles, and aged for as long as it is, it's hard to believe that this is less than \$20. It's a great value in fine, mature red wine.

2006 Miguel Merino “Vitola” Reserva Rioja* (\$19.99) Miguel Merino's Vitola is a wonderful Reserva, full of dark fruits, spice, hints of orange zest and loads of chalky minerality. Richer and more fruit forward than the Puelles, Vitola still shows elegance and a true Riojano soul. Delicious and highly recommended.

Alexander Jules K&L Exclusive Single Barrel “Amontillado Singular” 4/27 Sanlucar de Barrameda (PA \$139.00) We could not pass up the opportunity to buy this beautiful Amontillado. The average age is 50+ years; it is so intense, chiseled and detailed that it will make a dry Sherry lover weep. A great introduction to Sherry, too.

Alexander Jules K&L Exclusive Single Barrel “Amontillado Singular” 19/27 Sanlucar de Barrameda (PA \$139.99) As with wine and spirits, different barrels age in different ways. While barrel 4/27 is softer, more feminine and delicate, barrel 19/27 is headier, spicier and at 50 years of age still wears its strong note of salty *flor* on its sleeve, a classic tell of a great Sanlucar Amontillado. This, along with our other barrel of Amontillado, easily ranks amongst the best and most memorable wines I have ever tasted.

—Joe Manekin

Old & Rare *California Beauties*

2005 York Creek “Estate” Spring Mountain Cabernet Sauvignon (\$24.99) York Creek's flagship wine. The 2005, a blend from seven individual vineyard blocks with different exposures and elevations ranging from 1,500 feet to 2,000 feet in elevation, consists of 84% Cabernet Sauvignon, 9% Cabernet Franc, 5% Merlot, and 2% Petit Verdot. Rich, fruity and structured, this as an elegant “mountain Cabernet.”

2001 Freemark Abbey Napa Valley Cabernet Sauvignon (\$39.99) Direct from this longtime Napa Cab producer. Aromas of mocha, spice, cedar, coffee and sweet cherries slowly emerge from the glass while the palate deftly displays gorgeous layers of mature red berry fruit, oak, notes of mint and eucalyptus as well as a slight hint of chocolate. This wine is in the perfect place right now, soft and subtle with pretty fruit, hints of oak while showing nice secondary characteristics one would associate with a wine of 13 years of age. (Alex Pross, K&L Wine Club Director)

—Clyde Beffa Jr.

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