

ANGELUS (ST.-EMILION)

2006: This continues to be a remarkable wine! The saturated inky-purple hued 2006 exhibits fragrant aromas of melted cherry, blueberry, crushed vanilla, and sweet caramel. Full-bodied, a huge texture of fruit, extravagant mouth-feel, and a broad, almost layered finish. It is a pure and complex offering with huge potential. **94-96**

2005: Not that far from a perfect score, this is the strongest Angélu's I've yet tasted. The 2005 is an exhilarating wine, revealing a saturated ruby-purple color followed by impressive fragrant notes of raspberry extract, sweet coffee beans, candied-licorice, and hints of savory meat juices intermingled with crème de cassis. Enormous, full-bodied, extremely long, with potent flavor. Its extravagant mass of fruit exhibits sweet cherry infused with blackberries, nuances that build in the mouth, and gorgeous complexity. One of the finest offerings! **98**

AUSONE (ST.-EMILION)

2006: An extraordinary Ausone! Dense, saturated purple/blue hue, followed by an aromatic display of melted licorice, blueberry extract, and cassis infused with minerals and blackberry. Huge mass of fruit, medium-bodied, a terrific, vibrant flavor profile, and a pure, super long finish. The complexity and definition reveals amazing richness and expansiveness. Potentially as good as last year! **96-98**

2005: There is nothing missing in this superlative Ausone, the third profound wine since 2000! Its saturated dense purple/blue color is followed by a tight, complex assortment of savory, caramelized blueberry, cotton-candy, crushed limestone, and crème de cassis aromas. Apart from the huge texture of fruit and expansive mouth-feel, it is a backward, virile, and nuanced effort. The glorious liquefied minerals infused with cassis boast a massive finish with superb definition. Like the 2003 and 2000, it will require close to two decades to come around. Maturity period 2025-2078+. **100**

BAHANS HAUT-BRION (PESSAC-LEOGNAN)

2006: Better than usual! A saturated ruby color followed by pure notes of crushed graphite, cherry, and cassis. Terrific medium-body, deep texture, delicious cassis fruit, an elegant mouth-feel, and some impressive purity. **90-92**

2005: This is an amazing 2005! A saturated plum color in addition to cotton-candy, crushed berry, spring flower, and crème de cassis infused with crushed mineral notes. Impressive and dapper as it settles on the palate, with a medium to full-body, terrific definition, lengthy flavors, and no sign of flaws. With plenty of polished tannin, it should prove to last 20-25 years. **93**

BALESTARD LA TONNELLE (ST.-EMILION)

2006: A typical Balestard La Tonnelle, offering an opaque ruby color in addition to scents of mulberry, and plum. It is more fruity, round, and medium-bodied, with a balanced finish, and a generous offering of ripe fruit. **84-86**

2005: A plum-ruby hue along with scents of mulberry, plum, crème de cassis, and rock, are followed by a full-bodied, deep, and tasty oozing of ripe fruit, definition in the mouth, and a seamless finish. Everything comes together nicely. Maturity period 2010-2023. **87+**

BARDE-HAUT (ST.-EMILION)

2006: Consistent quality at this property. The dense plum-ruby color is followed by deep, sweet