

Bordeaux 2013 vintage

April 2014

'is this the shake up Bordeaux needs ?...'

Fields,
Morris
& Verdin

Let's get this right, a poor growing season and less than perfect climatic conditions do not necessarily mean poor wines. Bordeaux has a marginal climate and is used to dealing with adverse conditions: the Châteaux are generally extremely well equipped with the likes of optical sorting tables and reverse osmosis, to say nothing of the fact that the Châteaux can call on teams of pickers who have between them years of experience; indispensable in difficult vintages. We heard that Mouton had 850 people picking at one stage ! The resulting "matière première" gave a bit of a head start to the many talented and experienced wine makers in the region. It would seem unfair to dismiss an entire crop before tasting the wines, so, in spite of various journalists' reports of what to expect, off we went to embark on a two week tasting marathon not really knowing quite what was waiting for us.

The 2013 Bordeaux looks the least fabulous of all the recent vintages. After a remarkably mild December in 2012, February and March were very cold indeed with temperatures at least 2°C colder than usual for the time of year. April, May and June weren't much warmer. This lack of warmth resulted in the vines being late to develop and in most cases the buds only started to appear from mid-April. Flowering took place around mid-June with very changeable weather patterns, very hot days alternated with some heavy rain. Challenging to say the least, especially affected were the Merlot vines which in some cases suffered catastrophic damage resulting in much reduced yields. Luckily the weather in July was warm enough to allow the vines to catch up on their development; the mi-veraison took place around the last week of August. In most cases a green harvest was carried out to concentrate the vines' efforts on fewer bunches. A fairly uniform ripening followed – but unfortunately a warm and stormy August brought an attack of Mildew to the leaves; September was fairly dry, but seemed interminable as the grapes were simply not reaching maturity. Heavy rainfall on the 27th September precipitated the harvest as rot started to spread. Each parcel was watched closely and harvested as close to optimal ripeness as possible. The problems encountered necessitated a significant "trie" both in vines and then in the cellar, reducing the crop size still further to an average 20/30 hl/ha. The resulting harvest was the smallest since 1991. The volume of wine produced in Bordeaux will drop 23 percent this year, to just over 407 million litres, according to French government data.

The reverse side to the coin however was the success of the white grapes for the dry whites which benefitted from the fresh typical Atlantic climate in 2013. Whilst it may not be a "great" year, it is definitely a classic, late-picking year – the grapes were by and large harvested before the rot set in. With harvesting of the sauvignon grapes starting in the first two weeks of September the white grapes were healthier and had good potential alcohol levels with high aromatics and clean ripe fruit.

The grapes in the Sauternes had the advantage of warm damp weather in September which was ideal for the onset of botrytis; Châteaux such as Rabaud-Promis, Climens, Guiraud and of course Yquem have made lovely wines similar in style to the 2010's. The Sauternes wines are high-quality, very fresh, very elegant, with a high level of acidity. Delicious – perhaps it is time for a come-back....

The challenge was not to try to compensate for the lack of substance by extracting too much from grapes where there was little to extract. Some had recourse to mechanical harvesters with variable results; others used concentrators or reverse osmosis equipment which, applied with a light hand, seemed to work. Generally chaptalisation was required, but the overall result is a vintage of light, but elegant wines with finesse. The blends are dominated by Cabernet Sauvignon where that grape thrives, and in St Emilion/Pomerol the Cabernet Franc seemed to be the trickiest. From what we tasted, the stars were Domaine de Chevalier, Grand Puy Lacoste, Brane Cantenac, Vieux Chateau Certan and Pichon-Lalande, all wines distinguished by their silky texture, freshness and finesse. Paul Pontallier of Chateau Margaux mused that, given the tremendous finesse of Margaux 2013 had they not been trying to go too far in the pursuit of ripeness in previous vintages?. In summary, 2013 demonstrates that fine terroir makes fine wine.

We worry that Bordeaux still doesn't know how much it needs to do to re-establish its markets. Will it carry on calculating how it needs to price in order to be acceptable to Bordeaux negociants, who depend on selling Bordeaux, as that is all they sell? Or will it recognise that this is a real opportunity to regenerate its markets and that it must propose prices that will attract consumers, who buy wine to drink, in the overseas markets. We can only hope that this will be the year when reality dawns.

Vintage and Tasting notes:

Château Haut Bailly - Grand Cru Classé de Graves, Pessac-Léognan

64% cabernet sauvignon, 34% merlot, 2% cabernet franc. Vinification by parcel - close control over fermentation in concrete mini-vats, gentle pumping over at cool temperature to get the very best from each parcel. Malolactic fermentation finished at the beginning of December and first tasting of the 2013 final assemblage show a wine with good structure and a fine texture, not surprisingly a little marked by new oak at present. Attractive nose of blackcurrant and roses.

La Parde de Haut Bailly, Pessac-Léognan

52% cabernet sauvignon, 46% merlot, 2% cabernet franc. A pretty but slightly reserved nose, good balance of fruit and acidity with a harmonious structure.

Domaine de Chevalier rouge, Grand Cru Classé de Graves, Pessac-Léognan

25% merlot, 5% petit verdot, 70% cabernet sauvignon. This wine is reminiscent of 1984 and 1985 for those of you who remember that vintage! wonderful deep colour, very Chevalier, fresh and supple with lots of elegance. Nose of rose petals and red fruits, minerality of the terroir shows through in the wines structure. Great balance. A vinous texture with precision. Used 5% osmose to get to 12.5%.

Domaine de Chevalier blanc, Grand Cru Classé de Graves, Pessac-Léognan

Lovely nose, pear and grapefruit with floral notes. Complex, mineral and inviting. Energy and vivacity permeate this wine with an acidity level of pH2.99. Elegant with a certain apricot richness on the end of palate. Delicious

Esprit de Chevalier blanc, Pessac-Leognan,

Lovely floral and exotic nose, expressive and good length on the palate, will be wonderful after its barrel ageing.

Lune Blanche, Bordeaux Blanc

30% sauvignon and 70% sémillon. Lovely pale colour, wine with vibrant acidity, very attractive indeed.

Lune d'Argent , Bordeaux Blanc

Fresh and appetising nose, with a hint of exotic fruits. Lovely length on the palate - depth, precision and a super fresh acidity.

Lune d'Or, Bordeaux blanc

30% sauvignon and 70% sémillon - tasting to follow.....

La Chapelle de la Mission Haut-Brion - Pessac-Léognan 2nd wine of Château La Mission Haut-Brion

52% Merlot, 12,5% Cabernet franc, 35.5% Cabernet Sauvignon. A restrained but bright nose with red currant fruit. Well balanced mineral frame with reasonable length on the finish.

Château La Mission Haut-Brion – Grand Cru Classé de Graves, Pessac Léognan

65%Merlot, 3% Cabernet franc, 32% Cabernet Sauvignon. Again less new oak than usual – down from 80% to approximately 65%. The Château seems to think that the elevage might be shorter too – to preserve the fruit and balance. Delicious, elegant wine with fine tannins and a silky mid-palate, plummy with elegant tannins.

La Mission Haut-Brion Blanc –, Pessac-Léognan

24% Sauvignon, 76% Sémillon. Attractive and gourmand nose of white peaches and floral verbena. On the palate there is a delicious minerality and great liveliness – wonderful depth and elegance.

Le Clarence de Haut-Brion – Pessac-Léognan (2nd wine of Château Haut-Brion)

57% merlot, 16% Cabernet franc, 27% cabernet Sauvignon.

Lovely silky mouthfeel with plums and black fruits. Firm through the end of palate but matched by plenty of depth from the fruit. Compared by the Château to other early drinking vintages such as 2004 and 2011.

Château Haut-Brion – Premier Grand Cru Classé de Graves, Pessac-Léognan

50% Merlot, 4.5% Cabernet franc, 45.5% Cabernet Sauvignon. Lots of fruit on the nose; plums and raspberries, lovely structure with classy tannins integrated and balanced even at this early stage. A surprisingly deep and powerful wine for the vintage beautifully harmonious, with aniseed and tobacco on the end palate.

Château Haut Brion blanc – Pessac-Léognan

66% Sauvignon, 34% Sémillon. A departure from the usual blend of majority Sémillon. Complex aromatics, white peaches, Williams pear and verbena; on the palate a wonderful creamy texture with fresh elegant acidity. Great depth and lovely underlying power and richness a beautiful wine with great length. One of my personal favourites !

La Clarté de Haut Brion 2nd wine of Château Haut Brion blanc and La Mission Haut Brion blanc – Pessac-Léognan

39% Sauvignon, 61% Sémillon. Nose of pink grapefruit and fresh lemon, plenty of fruit, gentle acidity and nice structure without being hugely complex.

Château LaTour Martillac rouge – Grand Cru Classé de Graves, Pessac-Léognan

Vinification in stainless steel tanks. Malolactic fermentation takes place in vat. 55% - 58% cabernet sauvignon, 35% merlot and the remainder petit verdot. Tasted from several barrels – overall impression from the various barrels tasted was: attractive nose, lovely fruit and freshness with ripe tannins. The petit verdot tasted will be a very useful addition to the final assemblage bringing structure from its ripe tannins and colour. The red wine is aged in an average of 35% new, French oak for between 15 and 18 months.

Château LaTour Martillac blanc – Grand Cru Classé de Graves , Pessac-Léognan

Vinification in stainless steel tanks. Malolactic fermentation takes place in vat. The white blend will be approximately 33% Sémillon with the rest sauvignon. Again tasted from several barrels the overall impression is: white peaches on the nose, floral and fresh – very attractive. The white wine is aged in 35% new, French oak for an average of 12 months.

Château Rabaud-Promis – Premier Cru Classé, Sauternes

Careful selection during the harvest and great quality botrytis has resulted in excellent wines with density, good acidity and real style.

Vieux Château Certan, Pomerol

92% Merlot, 8% Cabernet franc. First tasted three weeks ago from various barrels, the overall impression was of a fresh and very elegant wine, violets and roses on the nose. Alexandre Thienpont's answer to the threat of rot was to keep hanging on until the berries had ripened fully, and to pick whatever was left after the botrytis had taken its share (about 25%). Vieux Château Certan blend is now finalized and we tasted a delicious wine with a voluptuous nose, inviting with lots of forward fruit. A palate of finely-grained tannins with depth and a slightly chocolaty core. This is a feminine, floral and very stylish wine with good length. Quite delicious.

Château La Conseillante, Pomerol

82% merlot, 18% cabernet franc. 65% new oak. Despite the climatic difficulties the wine has a lovely colour, a nose of raspberries and red fruits. Its freshness, good length and silky, elegant tannins prove that even in a difficult vintage lovely wine can be made. A pretty and feminine wine with great energy.

Château Feytit Clinet, Pomerol

Nose a little closed, quite fluid on mid palate, rounded tannins, elegant but not too dense.

Château Clinet – Pomerol

90% merlot, 9% cabernet sauvignon and 1% cabernet franc. 60% new oak, 40% oak of one year. Colour is a lovely deep crimson, the nose shows blackcurrants and red fruits, black cherries with a hint of pepperiness. On the palate there are red fruits, plums, and toasted notes. Well balanced, harmonious wine with elegance and freshness.

Le Dragon de Qvintus QV - Saint Emilion 2nd wine of Château Qvintus (formerly Tertre Daugay)

56.5% Merlot, 30.5% Cabernet franc, 13% Cabernet Sauvignon. With a yield 23hl/ha which is the lowest yield since 1991. Its vineyards now include those of Château l'Arrosée – acquired in 2013. An attractive fruity wine which will no doubt be a candidate for early maturation – nice balance.

Château Qvintus – Grand Cru Saint Emilion

80% Merlot, 20% Cabernet franc. Only 40% new oak used for the 2013 vintage as opposed to 75% in 2011 and 2012. This to better marry with the lighter concentration of the 2013. Nice mineral structure with good length and finesse – an elegant wine.

Château Cheval Blanc - Premier Grand Cru Classé, Saint Emilion

53% Cabernet franc, 47% Merlot. Lovely deep colour, creamy nose of ripe red fruits , black cherries and even plums. Nose opens up to reveal notes of almonds and roses. On the palate ripe, smooth tannins are very silky, fresh and medium density the careful and restrained use of oak has worked well.

Petit Cheval – 2nd wine of Cheval Blanc Saint Emilion

79% Merlot, 21% Cabernet franc. Moderate intensity on the nose, with creamy cassis notes. Fruity and appealing on the palate with floral notes and firm, fine integrated tannins, not overly complex but reasonable length.

Château Figeac – 1^{er} Grand Cru Classé, Saint Emilion

30% Merlot, 20% Cabernet franc, 50% Cabernet sauvignon. 35 days in tan. No pigeage at all, just immersion of the cap – in order to preserve the fruit and freshness and avoid over extraction. 100% new oak.

Deep ruby colour nice concentration on the nose, blackcurrants and raspberries. Fleshy and silky on the palate, lovely persistence. A wine of great elegance linear and precise with great texture.

Petit Figeac – 2nd wine of Figeac - Saint Emilion

40% Merlot, 40% Cabernet franc, 20% Cabernet Sauvignon. 35% in new oak. Lovely fruit and freshness, gentle but very attractive on the palate.

Château Canon – 1er Grand Cru Classé, Saint Emilion

65% Merlot, 35% Cabernet franc. Good colour, attractive nose – a classic, balanced and restrained wine.

Château Trimoulet - Grand Cru Saint Emilion

80% merlot, 20% cabernet franc. Nicolas Thienpont and David Suire have looked after this vineyard since 2011. A wine with lovely deep colour, minerality and red fruit on the nose. A balanced and fruity wine with good fine tannins.

Château Puygauraud Francs Côtes de Bordeaux

75% merlot, 20% cabernet franc, 5% malbec. Lots of fruit and freshness, tasting fresh and fruity, good length.

Château Berliquet - Grand Cru, Saint Emilion

74% merlot, 26% cabernet franc. Deep ruby colour, ripe fruits on the nose. Fine and elegant on the nose, silky classic style with good texture.

Château Larcis Ducasse - Grand Cru, Saint Emilion

84% merlot, 16% cabernet franc. Elderflower, red currants and cherries on the nose, nice depth with black cherries, good length and structure.

Château Pavie Macquin 1^{er} Grand Cru Classé Saint Emilion

85% merlot, 13% cabernet franc, 2% cabernet sauvignon. Deep ruby colour, complex nose, notes of red fruits with a point of croquant, lovely mid-palate with plenty of depth. Nice silky finish , decent length for vintage.

Château Beauséjour (héritiers Duffau Lagarosse) – 1^{er} Grand Cru Classe Saint Emilion

88% merlot, 12% cabernet franc. Lovely deep ruby colour. Expressive nose with a point of elderflower and cherries. Quality tannins with silky ripeness and good length.

Château Les Charmes-Godard - Franc Côtes de Bordeaux

65% sémillon, 25% sauvignon gris, 10% sauvignon blanc. Lovely freshness and fruit as a result of successive sorting. Lovely nose of exotic fruits, papaya and mango. Bright and creamy with a delicate, fresh acidity.

Château Puygueraud - Francs Côtes de Bordeaux of exotic fruit.

55% sauvignon gris, 45% sauvignon blanc. Very fresh and high bright. Good balance with a point of acidity.

Château Margaux – Premier Cru Classé Margaux

94% cabernet sauvignon, 5% cabernet franc, 1% petit verdot.

A wine dominated by Cabernet, but with a balance and softness that are otherwise characteristic of Merlot. A wine of lovely finesse and elegance, gentle density and great poise.

Pavillon rouge de Château Margaux

84% cabernet sauvignon, 10% merlot, 4% petit verdot, 2% cabernet franc. It only consists of 21% of the harvest and is the lowest quantity of Pavillon Rouge ever produced. However, at the cost of this unprecedented selection, Pavillon Rouge 2013 has attained a surprising quality and without doubt, fifteen years ago, it would have been included in the blending for the first wine. A wine of refined elegance.

Pavillon Blanc de Château Margaux

100% sauvignon. Only 1000 cases have been made. Pavillon Blanc 2013 has benefited from the great changes made to the vinification over the last five years. It's probably as great a success as 2011 and 2012, but with a slightly lower quantity (less than 40% of the harvest). A wonderful nose, aromatic, fresh and floral. A lovely richness with great finesse and elegance on the palate. Lovely length complexity.

Château Ferrière - troisième Cru Classé Margaux

65% cabernet sauvignon, 24% merlot, 1% cabernet franc 10% petit verdot. Cherries and red fruits on the nose, medium density palate and restrained elegance on the palate.

Château Brane Cantenac – Deuxième Cru Classé, Margaux

84% cabernet sauvignon, 14% merlot, 2% cabernet franc. Despite very low yields and natural early ripening the merlot grapes were not of high quality hence the historically low proportions in this blend. There is no hint of vegetal character on the nose or palate, where a gentle elegance and purity prevail. The fermentation was carried out with great care and precision to avoid over-extraction of tannins. Light, short term maceration has given a certain density to the wine; the merlots which were used have good structure and the cabernets a precision which brings quality to the final blend. The malolactic fermentation was mostly carried out in new oak to give a depth to the wine. Thanks to herculean work in the vineyards and precision in the cellars this vintage has produced an exceptional wine in a difficult vintage, a production of only 22hl/ha shows how strict the sorting has been, the resulting wine is one of the best we tasted.

Château Durfort-Vivens - Deuxième Cru Classé, Margaux

82% cabernet sauvignon, 17% merlot, 1% cabernet franc. 2013 was the first biodynamic vintage here. Harvesting here was carried out with a round the clock effort – the race against potentially devastating effects of rot in the vineyards. The nose is red fruits, whilst this wine does not benefit from the high concentration of greater vintages it offers a subtle and understated expression of elegance and freshness and fruit.

Château Giscours- Troisième Cru Classé – Margaux

75% cabernet sauvignon, 20% merlot, 5% petit verdot. A nose of black fruit, silky and smooth on the palate. Nice mid palate with good structure and length with fine precision.

Château du Tertre - Cinquième Cru Classé, Margaux

80% cabernet Sauvignon, 10% merlot, 5% cabernet franc, 5% petit verdot. Palate of fresh red fruits and hints of black fruit fine linear tannins and good balance.

Château Rauzan-Ségla – Deuxième Cru Classe Margaux

58% cabernet sauvignon, 39% merlot, 2% petit verdot, 1% cabernet franc. 22 to 25 days vating for a total production of 38 vats. A60% new oak for Rauzan-Ségla. Despite being a difficult vintage the wine is seductive with a fine nose of red fruit, on the palate elegant tannins and a rounded mid-palate.

Château Saint Pierre , Quatrième Cru Classé, St Julien

74% cabernet sauvignon, 18% merlot, 8% cabernet franc . 50% new barrels.

Intense crimson colour. Fine, spicy and raspberry aromas. Silky delicious tannins, great persistence and a well-balanced finish. This well-rounded wine already has great finesse and style

Château Gloria , St Julien

68% cabernet sauvignon, 23% merlot, 4% cabernet franc 5% petit verdot.

A deep red colour. Lovely, red fruit and blackcurrant aromas. Elegant, silky and precise on the palate, fresh with harmonious tannins.

Château Léoville Poyferré – Deuxième cru Classe Saint Julien

65% cabernet sauvignon, 26% merlot, 6% petit verdot, 3% cabernet franc. Using 9% vin de presse, the blend and the careful vinification give this wine a deep intense colour and attractive nose of black fruits and a hint of smoke, silky mid-palate with good minerality, precision, elegance and good tannic structure.

Château Gruaud Larose, Deuxième Cru Classé, Saint Julien

77% Cabernet sauvignon, 21% merlot and 2% petit verdot. 18-24 months in 40% new oak, 60% barrels of one year. Tiny, tiny quantities of wine produced at this Château where the vines suffered from the climatic conditions prevalent in 2013. The harvest is just under 70% that of an average year. The resulting wine has a lovely grenat colour, ripe strawberries and jammy fruits on the nose with notes of toast. The palate is supple, the tannins present but balanced. The wine has a delicate structure with blackberries and chocolate notes – perhaps a slight hint of mint, and good length for the vintage.

Sarget de Gruaud Larose – Saint Julien

73% cabernet sauvignon, 14% merlot, 6% cabernet franc, 7% petit verdot. 14 months in french oak of which 15% new the rest 2 to 3 years old. Ruby red with purple highlights. The nose is open and linear with notes of blackberries, elderberries, oak and spices. Open on the palate fresh and fruity with good persistence.

Château Pichon-Longueville Comtesse de Lalande, Deuxièmes Cru Classé, Pauillac

100% cabernet sauvignon the first impression is one of silky tannins, depth and stylish concentration. A precise linear wine with real class.

La Reserve de la Comtesse, Pauillac

76% cabernet sauvignon, 8% cabernet franc, 10% petit verdot, 6% merlot. Some vin de press was used in this wine to great effect, the nose is attractive and almost floral, gentle extraction in conical cuves has resulted in a rounded sexy second wine which will give lots of pleasure.

Château Grand Puy Lacoste, Cinquième Cru Classé, Pauillac

80% cabernet sauvignon, 20% merlot in this blend. Deep garnet colour, nose of red fruits and a hint of blackcurrant with vanilla spice. Nice texture and good tannins, with a fine smooth framework. subtle and linear with fresh acidity and a clean finish.

Château Lacoste Borie – Pauillac

60% cabernet sauvignon, 30% merlot, 10% cabernet franc.

Château Haut Batailley, Cinquième Cru Classé, Pauillac

76% cabernet sauvignon, red fruits on the nose nice fruit and silky texture, fresh and charming, perhaps acidity on the end of the palate needs a little more time – but it is only March!

Château Haut-Bages Liberal Cinquième Cru Classé, Pauillac

75% cabernet sauvignon, 25% merlot.

Château Branaire-Ducru, Quatrième Cru Classé, St Julien

63% cabernet sauvignon, 31% merlot, 5% petit verdot 1% cabernet franc. Attractive cassis nose, tasted only one week after the blend so oak still present but the wine, whilst not opulent has an elegant structure with underlying freshness, a classic Branaire. Tasted again first week of April – the wine has evolved to show a beautiful aromatic palate, with fine red fruits. Elegant with good balanced palate and freshness.

Château Montrose Deuxième Cru Classe, Saint Estèphe

68% cabernet sauvignon, 29% merlot, 3% petit verdot. The first wine makes up 60% of the production of Montrose this year. Compared by the Château to the 1998 vintage. This wine has an intense colour, the nose is elegant and refined, beautiful red fruit and complex palate with good length and a fine minerality.

Dame de Montrose Saint Estèphe

69% merlot, 18% cabernet sauvignon, 13% cabernet franc. Making up 28% of production. Good colour a little lighter in nature as befits the second wine, the fruit will no doubt marry well with the oak to result in a well-balanced and fruity wine. Elegant tannins to end of palate.

Château Cos d'Estournel – Bordeaux blanc

76% sauvignon 24% sémillon. 7% new barrels. This wine is delicious with a fresh and complex nose combining freshness and purity. Linear and precise

Goulée of Cos d'Estournel - Saint Estèphe

33% cabernet sauvignon, 60% merlot, 7% cabernet franc. A lovely fresh wine full of fruit for this the 10th vintage of Goulée. Nice length with no hint of greenness.

Château Tronquoy Lalande, Saint Estèphe

52% merlot, 38% cabernet sauvignon, 8% petit verdot, 2% cabernet franc The first wine made up 89% of production. Lovely ruby colour, complex nose with red fruit and toasted notes. Fresh and elegant palate with lovely balance and depth. A real success.

Château Cos d'Estournel – Deuxième Cru Classe Saint Estèphe

78% Cabernet sauvignon, 20% merlot, 2% cabernet franc.

Deep ruby colour, complex nose with red fruits and underlying spiciness. Palate of silky and intense tannins, good length with freshness.

Les Pagodes de Cos – Saint Estèphe

64% cabernet sauvignon, 28% merlot, 4% cabernet franc, 4% petit verdot.

Great fruit and freshness good length with a certain spiciness at the end of the palate.

Château Yquem - Premier Cru Supérieur, Sauternes

70% sémillon and 30% sauvignon blanc .Château D 'Yquem is the product of a perfect growing season for Sauternes, each of the four picking runs were preceded by rain and warm weather, the resulting humidity just perfect for the development of noble rot. The chart that the château produces each year shows this clearly. Only 40% of the harvest was used for the first wine which equates to yields of 9hl/ha or roughly one glass per vine! A very deep golden colour with yellow glints; complexity on the nose with pear, mango and spicy cloves. A hint of mint too. Very rich and sweet on the palate, broad shouldered with great style and weight yet beautifully smooth with a light creamy, spicy edge. The palate and mid-palate is full and unctuous- delicious. With great persistence and a tiny hint of minerality. A very fine Yquem indeed

Each vintage is a new episode in the history of Bordeaux – perhaps it is time to turn the page on over-inflated prices and go back to core values of good value wines for future drinking with plus-values as a bonus? Each vintage has its day and if 2010 and 2009 were keepers then 2013 is one for early enjoyment – store it at the front of your cellar.

Nickie Daste.