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## [A TASTE OF BORDEAUX](#)

- Tim Teichgräber  
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### WHITE

2004 Benjamin de Vieux Chateau Gaubert Graves (\$16) A terrific wine to pair with oysters, this blend of 65 percent Sauvignon Blanc and 35 percent Semillon has light smoke and sweet musk aromas, then crisp, tense grapefruit and green apple flavors and a racy finish.

2005 Chateau Lamothe de Haux Bordeaux (\$13) A pretty wine that's quite typical of white Bordeaux. Fresh, full and mellow with soft melon and bright grapefruit flavors and an earthy claylike note.

2004 Chateau Roquefort Bordeaux (\$13) A beguiling Sauvignon Blanc made in a fresh, rather than fat, style with springlike grass and basil aromas, and softer fig and citrus flavors kissed with oak.

2004 La Croix Mauregard Bordeaux (\$9) A blend of Sauvignon Blanc and smaller portions of Semillon and Muscadelle with slightly oxidative, round, slightly waxy aromas and the rich texture of traditional-style Bordeaux whites with fig, peach and herb aromas and flavors.

2004 Mouton Cadet Bordeaux (\$9) A good value that matches rich fig and toast flavors against a slightly shrill Granny Smith apple note that keeps it lively.

### RED

2000 Chateau Brown Lamartine Bordeaux Superieur (\$22) Made from 75 percent Cabernet Sauvignon and 25 percent Merlot, it's beautifully layered and complex with tobacco, black currant and roasted meat aromas, juicy plum and cherry flavors and a dusty, gravelly sensation on the finish.

2001 Chateau Caronne Ste. Gemme Haut-Medoc Cru Bourgeois (\$14) Understated and graceful with subtle, harmonious aromas and flavors of smoke, plum, black cherry, dried herbs and coffee. A complex wine with finesse to spare.

2003 Chateau de Cugat Cuvee Premiere Bordeaux Superieur (\$13) The charm of this moderately priced Bordeaux lies in its restraint and grace. The earth, plum, cherry, olive and limestone flavors are shy at first but open up in the glass. It's a tad light, but nicely balanced.

2003 Chateau Lamothe de Haux Premieres Cotes de Bordeaux (\$15) A pretty, medium-bodied, Merlot-driven wine with raspberry, cherry and plum aromas and fruity, fresh flavors of plum, cherry, tar, rose and cinnamon.

2003 Chateau Lestrange Capmartin Cuvee Tradition Bordeaux Superieur (\$14) A standout offering serious Bordeaux style at a civilized price. It has deep black cherry, raspberry, olive, bacon, leather and tobacco aromas, deep black fruit flavors with spicy, gamy notes, and a fleshy but focused and nimble mouthfeel, finishing with crisp mineral flavors and balanced tannins.

2000 Chateau Le Vivier Medoc (\$19) A holdover from the great 2000 vintage and a bargain to boot. Pretty



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black cherry and raspberry with gravel and stone notes, brisk acidity and moderate tannin -- a great illustration of Bordeaux's hallmark elegance and minerality.

2003 Chateau Patache d'Aux Medoc Cru Bourgeois Superieur (\$20) An impressive Cabernet Sauvignon-based Bordeaux at a very fair price. Deeply colored with aromas of plum, smoke and bittersweet chocolate and focused cassis, black cherry and vanilla flavors. It shows a touch of alcoholic heat on the finish, but that doesn't detract much from its balance.

2003 Chateau Vignot St.-Emilion Grand Cru (\$35) A joint venture between Jess Jackson and Barbara Banke of Kendall-Jackson and K-J winemaker Pierre Seillan that returns Seillan to his Bordeaux roots. The hot 2003 growing season shows through in the slightly baked plum, black cherry, red currant and coffee aromas. Good acidity balances the ripeness and soft tannins round it out.

2003 Mouton Cadet Bordeaux (\$9) The buzz is that the Rothschild family has been working to boost the quality of this everyman's Bordeaux blended from Merlot, Cabernet Sauvignon and Cabernet Franc. The deep color and rich forest floor, coffee and black currant aromas are impressive. It could use a little more fruit in the middle, but should appeal to bargain hunters looking for a little more structure than a typical \$10 California wine.

## **DESSERT WINES**

2002 Chateau Manos Cadillac (\$20) A terrific dessert wine with rich citrus, honey and orange flavors that aren't as rich as dessert wines from Sauternes or Barsac, but aren't as heavy either, and are nicely perked up by a zesty, lemony finish.

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