

The Bordeaux wine region not only makes great wines, Bordeaux is also a grandiose, very lively city ...



BORDEAUX 2022 LIKE A SKYLINE RISING OUT OF THE FOG



2022 will be a vintage for the history books for Bordeaux, because there have been made some epoch-making wines that will excell for decades. Also for me, 2022 was something special, because it was the 30th vintage in a row that I was allowed to taste en primeur from the barrel at all the great Châteaux. In fact, not all international tasters seem to be in agreement today when it comes to evaluate Bordeaux 2022. It is clear to everyone that there are some outstanding wines. However, there is widespread disagreement about which wines are outstanding and how they should be rated. Because the 2022 Bordeaux' were anything but easy to taste. The vintage is heterogeneous, intense and tannic. It was important to recognise the balance and inner harmony, and to do so, tasters had to have the experience to "read between the lines". As a metaphor for the "best Bordeaux" of the 2022 vintage, I somehow think of New York in the fog, with the impressive skyline towering far above everything else. Some great Bordeaux from 2022 are just like that, timelessly outstanding.

CLASSIFICATION OF THE 2022 VINTAGE

In the forefront to the Primeur tastings, there was much talk of a great 2022 Bordeaux vintage. Therefore, this attribute should first be briefly outlined: A great vintage is when almost every winemaker, even less talented ones, has made a very good wine and the average quality of the vintage is thus at an unusually high level. This usually happens when grapes simply come to perfect maturity in the vineyard and vinification happens all by itself, producing ideal results in the vats. This was definitely not the case in 2022. Because the specific demands of vineyard work during the drought, the selection of the right harvest time and the perfectly adapted vinification all were anything but simple. Rather, it took a lot of knowledge, courage and commitment to achieve the perfect result in all aspects. Every mistake in 2022 immediately led to a significant reduction in quality. As a result, 2022 is a very heterogeneous vintage with some obvious failures and wines that did not find a good balance. In the solid midfield, many wines succeeded, but in comparison with 2019 and 2020, they are not always superior. And then there is also a timelessly outstanding group of top wines. And it is precisely this timelessness that makes the top wines of the 2022 vintage so exceptional. In some cases, they achieve epochal significance. For some wineries, it is the best vintage ever produced. Is a comparison with epoch-making vintages like 1961 therefore permissible? I think yes and no. No because 1961 was a successful, homogeneous vintage across the board. However, back in 1961, not all producers were at a technically high level by far; in fact, there were a maximum of 50 wineries that were able to make outstanding wines at all. Today, the technical level is much higher across the board. The qualitative effect from these aspects have been therefore similar in 1961 and 2022. At the top, both are epoch-making vintages. We can assume that in 2022 considerably more wines will have reached a quality level above 95 points than it was the case in 1961.



2022 – THE SURPRISING VINTAGE

2022 was a surprising vintage for the winegrowers of Bordeaux. Because their fears during the three heat waves in the summer, which were accompanied by a drought (*sécheresse*) lasting several weeks, were that the vintage could well have ended in disaster. Fortunately, the vines were able to adapt well to the adverse conditions and withstood the drought. Only rarely wilted leaves have been seen, reported the winemakers, the vineyards remained green, even during the heat. This was certainly also due to the 2021 growing cycle, in which the vines were able to rest a little after three warm vintages in a row before. Fortunately, they were able to bring in these reserves of strength from 2021 into the 2022 cycle. The second surprise was the freshness in the young musts, which came quickly during vinification. Because of the low harvest quantities with often small, sweet berries, everybody expected quite low-acid and massive wines. But during fermentation it turned out that the red wines had suddenly gained a distinct freshness despite analytically low acidity levels. Finally, the third surprise was that the mostly high alcohol levels in the wines were again hardly to be recognize by tasting. Although the alcohol content in many cases reached levels like in 2018, the wines somehow seemed organoleptically lighter, cooler and less broad.

THE FIGHT AGAINST HEAT AND DROUGHT

Many wineries realised early on that the drought and heat would be a problem. Therefore, the canopy was mostly left in place to provide shade for the grape zone. In order to decimate photosynthesis and thus also limit the alcohol resulting from sugar, most vineyard managers have switched to not cutting the leaf tips but wrapping them in the upper part of the canopy wall. This is because when you cut, the plant uses energy and water to produce new foliage. Wrapping saves both. For the same reason, many wineries have abandoned green harvesting. Terroirs with wa-



ter-holding capacity, such as clay or limestone in the subsoil, naturally had advantages. On water-permeable soils such as gravel or sand, on the other hand, the vines struggled more during the drought period. Some wineries sprayed a kind of liquid enriched with "rock flour" to protect leaves and grapes from sunburn. Vine rows were often left green with low water-consuming plants, and ploughing was light. Where some rain appeared, small furrows were then made close to the plants so that the water could penetrate the soil and not just evaporate above ground during the day. Count Stephane von Neipperg reported that the soils of his vineyards had been able to store water better due to the ecological cultivation that had been practised for a long time, because there is simply more life in the soils and the vines could therefore be supplied more easily with humidity. Due to the drought, vine diseases or fungal infestations were not a problem in the 2022 vintage. Often, the vineyard work was done with Californian methods, because people there are much more used to dealing with drought and heat than in Bordeaux. Winemakers who have had some experience in Napa Valley, like Thomas Duroux at Palmer, were able to successfully bring this knowledge into the 2022 growing cycle.

Bordeaux has gained an immense amount of experience in dealing with difficult vintages over the past 10 to 15 years. Today, they know how to operate against mildew and other vine diseases much better. As well humid periods have been managed better with improved technology. And the Bordelais also know how to deal with heat and drought much better today. In 2022, there were 40 days with a daily maximum temperature of over 35 °C. Many winemakers had declared that 2022 would definitely have ended in a catastrophe with the state of knowledge of 10 or 20 years ago.

THE COMPARISON WITH HEAT VINTAGE 2003

Many winemakers still feared a repeat of the heat vintage of 2003 in the summer. The heat and dryness with rapidly ripening grapes led to an early start for the harvest in 2022. For many wineries it was the earliest harvest ever. Fortunately, the character of the 2022 wines is quite different from that of 2003. In 2003 the heat had extended over a very long period of several weeks and even at night the temperatures hardly cooled down. Therefore, the vines, like the people, were extremely stressed by heat and drought that year. In 2022, the heat was instead spread over three periods and the nights always cooled down again. In between these heat waves, the vines were able to recover. Therefore, the 2022 wines retained much more freshness. While 2003 cannot be called a long-lived vintage, the best wines from 2022 are absolutely timeless and probably extremely long-lived wines. My impression of the great wines from 2022 was that on the one hand they will be able to mature for a long time, but on the other hand they should also be quickly accessible when young. I also can't imagine that the greatest 2022 would later enter an extended closed phase. Rather, they gave the impression to me that truly great wines often do: They taste great from day one to the end!

THE AROMATICS OF THE 2022 VINTAGE

Many winemakers pointed out that the Merlot in 2022 withstood the heat and drought excellently and produced very expressive wines. Since the journalists had already presented Merlot as a discontinued model for Bordeaux after some difficult vintages in the past, the people in the Bordelais were very happy about the successful Merlots. In 2022, the fruit aromas were once again rather dark berry scented. The Merlot also mostly supported a dark berry impression here, supporting the Cabernet impression instead of surrounding it with red-fruited Merlot-softness. This effect has already produced very successful and aromatic wines in 2019. The



fruit component appears more of one single piece in 2022 as well, presenting itself quite roundly and pure. Complexity with various fruit accents in different aromatic colours are rather rare instead. However, this linear aromatic profile does not mean any loss of quality as the powerful structure of the best wines acquire a statuesque, purely defined dimension. Sometimes it created as well one of the most authentic terroir expression. However, you will notice that my descriptions of the wines tend to be shorter than in other vintages, because there are also fewer individual accents to report on. In the less successful wines, on the other hand, the aromas often remain superficial and lack depth and expression. It was important that the aromatic base merged well with the tannins and that a great overall expression was created. This, in turn, required the aforementioned instinct of the winemaker during vinification because tannins were not possible to be hidden, they had to be well integrated.

The amount of new oak was largely reduced in 2022, because the red wines already had a significant concentration of tannins from the grapes due to the high skin content, which often led to record-breaking IPT levels. In fact, in most 2022s, there is also no

terial. The ideal tannin content during the extraction process had to be adjusted to the overall context of aromatic intensity, acidity structure and freshness. Winemakers who knew their terroir very well and could act precisely in all phases then had the possibility for making a great wine.

THE VINIFICATION

The right harvest time was crucial in 2022, overripe grapes were to be avoided urgently. Grapes harvested too late often shrivelled and brought aromas such as banana skin and bitterness into the must. Precision in harvesting and perfect sorting of the grapes were therefore extremely important. The Cabernets in particular had very small berries with just little juice. If a grape normally weighed 100g, the weight in 2022 was just 80g, we have been reported at Palmer. Due to the unusual juice to skin ratio, extraction could not be overdone to avoid too massive tannin content in the wines. Remontage, pigeage and délestage were carried out less or even largely have been avoided. It was often reported that the extrac-



Thomas Boxberger and Henri Lurton

oak-significance to be tasted at all. Even in wines with 100% new barrels, the wine had integrated the oak completely, which is confirming the aromatic intensity of the wines.

THE HARVEST

As the grapes were small, on water-permeable soils it was seen several times that the berries dried up within a short time if the perfect harvest time was missed. It has been therefore important to preserve the freshness in the grapes. In order to improve the quality of the grapes, many wineries have been working for years to gain a better understanding of their soils and subsoils structure. Vineyard sites and plots were differentiated into smaller subdivisions within the plots. When new cellar buildings were built, the fermentation tanks were adapted to these smaller subdivisions. These preparations also lead to a more precise harvesting process in which each sub-parcel is harvested and pre-selected at exactly the right time, sometimes in several harvesting passes. The smaller, the better and more precise. The selection of the grapes was also carried out very meticulously in order to obtain perfect grape ma-



tion was done as an "infusion" like the preparation of a tea. At most wineries, the temperature during alcoholic fermentation was reduced to make the whole fermentation process slower and smoother. Some wineries also shortened the total time of skin contact, but often the cuvaision was normally between 20 and 30 days. However, some courageous producers also extracted so gently that the maceration time was even extended. The most unusual extraction methods were reported at Palmer and Angélu. You are welcome to read about them in my descriptions of the wines. Indeed, in the 2022 vintage, tasters find both slightly over-extracted wines and some under-extracted wines as well. This shows that the extraction in 2022 was a very delicate process that required a lot of sensibility and forced attentive vinificators to visit the fermentation cellar even at night.

An interesting anecdote was told by a small producer who made a saignée in his second wine in order to add this additional juice to his Grand Vin and thus improve the juice-skin ratio and facilitate extraction. Saignée is the process of removing juice from freshly prepared must. This is usually done to concentrate the re-

maining wine. The saignée is then usually fermented and bottled as Rosé. To use the saignée of the second wine for adding it to the Grand Vin seems to me an extremely intelligent approach!

THE TANNIN STRUCTURE OF THE 2022 VINTAGE

The tannins were not easy to control in 2022. The colour emerged quite quickly into the musts, so gentle extraction was possible. Where harvest timing and extraction were not optimally executed, massive tannins could be exploited, which were then often the defining element in the taste. It was not easy to bring smoothness to the tannins, because often the acidities were mature but remained largely "crystalline" on the aromatic side, which promoted the presence of the tannins in taste, because acidity and tannins then merge less. Soft acidities and soft tannins through appropriate vinification could also be detected in some cases, but these wines then always lost freshness, definition and depth. Some vines, mostly on water-permeable soils, suffered particularly from the drought and blocked ripening (blockage). This simply stops the vine in its ripening

teau Margaux 2022, resulting in one of the best vintages of this Bordeaux icon for all time. A true legend of the future.

Because of the early harvest the wines usually came earlier into barrels. Since the Primeur tastings started later than usual, the 2022 wines had already undergone a longer barrel ageing than in most years of my 30 years of Primeur experience. Therefore, the best wines were able to show off very well and already had a lot of creaminess and shown perfect tannin management. For the wines whose tannins were still extremely youthful and abrupt, the argument that this will smoothen out with ageing could probably not be used. In my opinion, tasters should have been careful here. Because some wines also have a monolithic tannin structure like we experienced more often in 2010, this scenario virtually creates no flow on the tongue and the tannins simply remain unaccessible. These wines then appear aromatically as if they were standing on a pedestal from which they cannot come down. This lack of flow is less noticeable when the wine is young, as extract sweetness, lush fruit and richness mask the overall impression. With further age, however, the tannins will remain without flow and melting softness, which dominates the taste impression and massively dries



process, which in the end leads to hard tannins and unripe flavours. The successful growers have tried to help the vines supply themselves with water from their own reserves and prevented unnecessary water loss by appropriate vineyard work with more greening and less ploughing of the lanes, as well as avoiding green harvesting and so on. Any unnecessary evaporation of moisture in the soil and in the plant as well was avoided. Harvesting too late sometimes resulted in dried, raisined berries. Such batches often produced a banana-skin-like smell and taste. Such notes are familiar, for example, from Amarone, where the grapes are deliberately dried after the harvest. In the case of the 2022 Bordeaux', however, such a process often led to bitterness and dull tannins. Wines that were negatively affected by the wrong harvest time and insufficient vineyard work or blockage could then hardly be corrected in the cellar by vinificatory interventions. Knowledge, intuition, precision and quick action were absolutely necessary to achieve great wines in 2022. If this succeeded, some wineries have produced an archetypal, epochal wine that, on the one hand, grew to be the most massive example in winery history and yet as well saved all the terroirs attributes of finesse, elegance and distinction. As it did with the incredible Châ-

out on the palate. In 2003, this tannic impression was similar, but is today often masked by the malty sweetness of the quickly matured wines. In the negative examples of 2010 and 2022, it is exactly this interplay of monolithic tannins and a crystalline acidity that then shows lack of flow and a dry and austere structure.

THE ALCOHOL CONTENT

Due to the dry, warm vintage, the alcohol content in 2022 was mostly not particularly low and is often just as high as that of the equally warm 2018 vintage. At the same time, most wines have a lower pH level than usual. This intensifies the impression of tension of acidity and freshness in the wines, although again the acidity levels were generally rather low. This interplay also gives the wines from 2022 a very good transparency and the alcohol also is hardly noticeable, even if some figures reach 14.5% or 15%.

NEW EVERY 10 YEARS:

THE CLASSIFICATION OF ST.-EMILION

All 10 years the new classification of St.-Emilion possibly brings some wineries more into focus than already renown châteaux. To step up in classification producers have to work for over a long time. Instead Ausone, Cheval Blanc and Angélus had decided to leave the classification of St.-Emilion and did not go through the extremely time-consuming documentation process. Thus, they dropped out and are no longer Premier Grand Cru Classé "A" as of 2022. With this no longer all-encompassing presentation, however, the classification in general could also lose its significance. After all, wineries like Ausone remain for sure outstanding terroirs, whether classified or not. For me, only the quality of a St. Emilion counted in the past; whether it was a Grand Cru, Grand Cru Classé or Premier Grand Cru Classé was only of secondary importance. In international marketing, of course, the classification can have a more important influence. But there is hardly to fear that Ausone, Cheval Blanc or Angélus will now have to worry about sales difficulties.

THE WHITE WINES

The dry white wines from 2022 are of a mixed quality as the harvest took place very early, but the acidity levels because of the warm weather are often low and the aromas have not yet reached their full expressiveness in the short vegetation cycle. Buyers should take a close look to the wines that have been successful. Here too, however, there are exceptional wines at the top. The outstanding white Haut-Brion, for example, has once again been the best white wine of the vintage and it surpasses by its freshness even the 2018, which also came from a rather warm vintage. Because the 2022 Haut-Brion and La Mission Haut-Brion, as well as their second wine La Clarté, have the tension of acidity and depth and show aromatics of a truly great vintage.

THE SWEET WINES

The sweet wines are very successful but have a character all of their own. The crystalline acidity that I have often reported in the red wines is also evident in the sweet wines. The residual sugar and intensity of the 2022 vintage is mostly very high, so the wines are aromatically fullbodied and rich. The crystalline acidity then brings the structure and sweetness on a kind of aromatic pedestal which seems to lack flow and softness in the finish. But that doesn't have to be a disadvantage in a sweet wine, because the sweetness provides a lasting aroma in the generous aftertaste. Yet this taste impression is quite unusual but on the other hand the sweet wines from 2022 will remain fresh for a very long time, which in turn is due to the effect of the crystalline acidity.

THE APPELLATIONS

Is there a particularly successful appellation in 2022 apart from the sweet wines from Sauternes, Barsac and Cérons? Looking back, only Pauillac seems to me to be a generally and largely successful appellation. However, there are almost exclusively classified growths here with excellent technical possibilities and a lot of know-how; small Cru Bourgeois are rare. For this reason, Pauillac as an appellation cannot be compared with Saint-Emilion, where there is a much larger number of producers and diverse soil structures, as well as clearly different technical possibilities. Overall there are ups and downs in all appellations. Most négociants reported unisono about Margaux as an astonishingly successful appellation of the 2022 vintage, which again surprised me. While many wines in Margaux are endowed with richness, it seems real balance, finesse and elegant structure have only been achieved by a few estates here. A generally high, average quality remained elusive to me. So, if some tasters and merchants report of a Margaux preference, it is rather to be assessed as homemade in Bordeaux and, in my opinion, does not quite correspond to sheer reality. No, 2022 is a thoroughly heterogeneous vintage. Rather than individual appellations, it is the water-retaining soils that were able to give the winemaker the potential to draw the best from it. But once again: 2022 was an exhausting and anything but an easy vintage for the winemakers.



THE PRICES

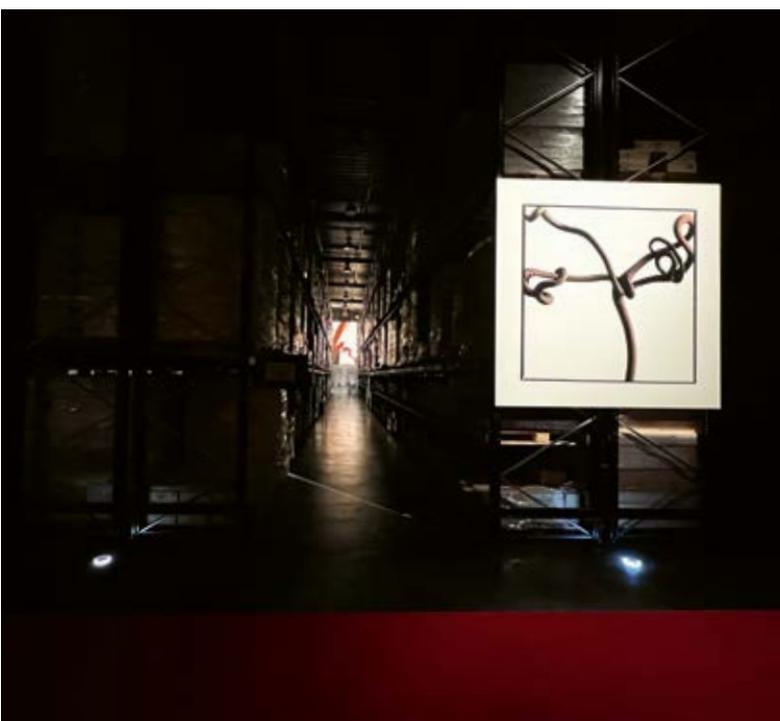
Many of the famous wineries have spoken openly about the fact that they will increase prices significantly. The négociants tried to prevent this price jump with arguments on the spot. On the other hand, the châteaux are able to sell the 2022 vintage only once. At the time I am writing these lines, the prices had not yet been offered to a large extent, so I would only like to take a basic position here. From the point of view of the estates, they are of course trying to achieve the highest possible price for a special vintage. Because surely the best 2022s will be traded at iconic prices at some point during their lives. Why should only the trade profit from this later? No, the producers want to make their success countable now. On the other hand, the economic situation is not ideal to push through such price hikes. In addition, there are many wines that are no better than their predecessors from 2019 and 2020, some of which are still available on the market. If the prices get too high, they will not prevail on the market for all growths. The 2022 stocks will then remain unsold, whether by the châteaux, the Bordeaux trade or the importers. The US importers have already indicated at the Primeurs tastings that they will not buy much if the prices are too high, because there is a danger that the wines will remain unsold and would then have to be financed in advance for years at the current high interest rates. They rather speculate that there will still be some quantities available at the time of delivery of the 2022s. Maybe not from the "crème de la crème", but that remains to be seen. Those who want to secure one of the best Châ-

teau Margaux of all times will hardly find any other opportunity than to buy it right now. The quantities produced mostly are small, the best wines will probably be sold out quickly. In view of the many outstanding vintages of the recent past, such as 2015, 2016, 2018, 2019 and 2020, some of which are still available on the market, it will be difficult for the majority of châteaux to successfully implement a price increase. Producers who are dependent on sales are therefore more likely to aim for market-compatible prices. In addition, William Kelley's provocative ratings appeared online on Robert Parker's Wine Advocate at the end of the Primeur week. He rates only three wines and not even one Premier Cru with 99–100. He gave the outstanding Château Margaux a mere 96–97+. The ratings of Antonio Galloni and Neil Martin were not much higher. At the same time, each taster has his own preferences without large similarities. Now I ask myself whether these rather mixed ratings are actually the serious opinion of the tasters, or whether they want to counteract a price boom, i.e. whether the ratings were "politically" motivated!?

And there are also wines in the 2022 vintage that are outstandingly successful and comparatively to extremely inexpensive, which you should not miss. Here I would like to give you some recommendations in very different price ranges ...

In any case, I hope you enjoy reading my tasting notes and that you will also enjoy the wines in a few years.

Yours, Thomas Boxberger



THE TASTED WINES IN THE OVERVIEW

WINES HIGHLIGHTED IN RED ARE PARTICULARLY RECOMMENDED

extraprima

Thomas Boxberger CHÂTEAU / WEIN

100	MARGAUX QINTUS HAUT-BRION
99-100	TROPLONG MONDOT MONTROSE LAFITE-ROTHSCHILD DUCRU-BEAUCAILLOU LÉOVILLE LAS CASES ANGÉLUS AUSONE FIGÉAC PÉTRUS TROTANOY
98-100	LA MISSION HAUT-BRION TERTRE-RÔTEBOEUF LA CONSEILLANTE SIGALAS RABAUD
98-99	HAUT-BRION
97-100	CANON LASSÈGUE PALMER HAUT BAILLY SMITH HAUT LAFITTE CHEVAL BLANC PAVIE
97-99	RAUZAN-SÉGLA LES CARMES HAUT-BRION PAPE CLÉMENT COS D'ESTOURNEL LYNCH BAGES PICHON COMTESSE LÉOVILLE BARTON BÉLAIR-MONANGE LE DÔME L'ÉGLISE-CLINET L'ÉVANGILE HOSANNA VIEUX CHÂTEAU CERTAN CLIMENS COUTET GUIRAUD
96-99	MOUTON ROTHSCHILD CLOS FOURTET
96-98	CALON SÉGUR GRAND PUY LACOSTE PICHON BARON LÉOVILLE POYFERRÉ BRANE-CANTENAC BEAUSÉJOUR DUFFAU-LAGAROSSE LA GAFFELIÈRE LA MONDOTTE PAVIE MACQUIN TROTTEVIEILLE CERTAN DE MAY LA FLEUR DE GAY LA FLEUR PÉTRUS PAVILLON BLANC DU CHÂTEAU MARGAUX RAYMOND LAFON
95-98	FEYTIT-CLINET LA MISSION HAUT-BRION SMITH HAUT LAFITTE
95-97	DE PRESSAC CANON-LA-GAFFELIÈRE CHAPELLE D'AUSONE SAINT GEORGES CÔTE PAVIE GUILLOT-CLAUZEL RAYNE VIGNEAU
94-97	LAROQUE LA SERRE BATAILLEY DUHART-MILON MALESCOT ST. EXUPÉRY LARCIS DUCASSE DOISY DAËNE
94-96	L'AURAGE PHÉLAN SÉGUR CARRUADES DE LAFITE GRAND PUY DUCASSE PONTET CANET LANGOIA BARTON D'ISSAN KIRWAN BELLEFONT BELCIER BERLIQUET CARILLON D'ANGELUS LA CLOTTE CROIX DE LABRIE MOULIN SAINT-GEORGES VIEUX CHÂTEAU MAZERAT BOURGNEUF LATOUR A POMEROL DOMAINE DE CHEVALIER
93-96	ROC DE CAMBES SOCIANDO MALLET MEYNEY PAVILLON ROUGE DU CHÂTEAU MARGAUX AROMES DE PAVIE CLOS DES JACOBINS FLEUR CARDINALE GRAND CORBIN DESPAGNE LA CROIX DE GAY DOMAINE DE L'ÉGLISE SAINT-PIERRE
93-95	DALEM LA LAGUNE COS LABORY TRONQUOY D'ARMAILHAC CLERC MILON LE PETIT MOUTON DE MOUTON ROTHSCHILD BRANAIRE DUCRU LA CROIX DE DUCRU-BEAUCAILLOU ALTER EGO DE CHÂTEAU PALMER DOMAINE DE CHEVALIER BELLEVUE CLOS DE L'ORATOIRE QUINAULT L'ENCLOS LA PETITE ÉGLISE COS D'ESTOURNEL PAPE CLÉMENT
92-95	DOMAINE DE CAMBES LAURENCE ROUGE ROBIN VEYRY LA PRADE CITRAN POTENSAC CAPBERN LYNCH MOUSSAS PICHON COMTESSE RÉSERVE GLORIA LE CLARENCE DE HAUT-BRION LE DRAGON DE QUINTUS LAFLEUR GAZIN LES CHARMES GODARD DU TERTRE LA CLARTÉ DE HAUT-BRION
92-94	GRAND ENCLOS DU CHÂTEAU DE CÉRONS GRAND ENCLOS DU CHÂTEAU DE CÉRONS BLANC D'AIGUILHE MONTLANDRIE GRAND ORMEAU RECLOS LA COURONNE VIEUX CHÂTEAU PALON BEAUMONT DE LAMARQUE LAMOTHE BERGERON SÉNÉJAC LACOSTE BORIE BEYCHEVELLE CARBONNIEUX HAUT-BAILLY II LATOUR MARTILLAC DE FONBEL LAFORGE TOUR SAINT CHRISTOPHE LAURENCE BLANC
91-94	ALCÉE BADETTE LA CABANNE LA CHAPELLE DE LA MISSION CLAUZET CLÉMENTIN DE PAPE CLÉMENT CLOS DE BEAU-PÈRE CLOS FONTAINE CLOS LUNELLES CLOS MARSALETTE CLOS RENÉ DE CÔME CÔTE BALEAU LA COUSPAUDE CROIX CARDINALE DUTRUCH GRAND POUJEAUX FAIZEAU FONRÉAUD FOURCAS HOSTEN LA GRACE FONRAZADE DE LA HUSTE LANESSAN LASCOMBES DE LAUGA LILIAN LADOUYS LA LOUVIÈRE MALESCASSE LA MARZELLE MONTLOT LE MOULIN ORMES DE PEZ PUYGUÉRAUD PITRAY SIRAN SAINT-PIERRE TEYSSIER LA TOUR DE BESSAN LA TOUR DE MONS TOUR SAINT FORT VIEUX MAILLET



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100

QUINTUS
St.-Emilion

99-100

TROPLONG-MONDOT
St.-Emilion

MONTROSE
St.-Estèphe



LÉOVILLE LAS CASES
St.-Julien



98-100

LA CONSEILLANTE
Pomerol

TERTRE RÔTEBOEUF
St.-Emilion



97-100

LASSÈGUE
St.-Emilion

97-99

LÉOVILLE BARTON
St.-Julien

RAUZAN SÉGLA
Margaux



BÉLAIR-MONANGE
St.-Emilion



96-98

BRANE CANTENAC
Margaux

GRAND PUY LACOSTE
Pauillac



95-98

FEYTIT-CLINET
Pomerol

95-97

SAINTE GEORGES
CÔTE PAVIE
St.-Emilion

94-97

BATAILLEY
Pauillac

LAROQUE
St.-Emilion



94-96

GRAND PUY DUCASSE
Pauillac

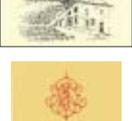
LANGOA BARTON
St.-Julien



KIRWAN
Margaux



DOMAINE DE L'AURAGE
Castillon



PHÉLAN-SÉGUR
St.-Estèphe



93-96

MEYNEY
St.-Estèphe

93-95

DALEM
Fronsac

92-95

VEYRY
Castillon

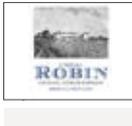
LAURENCE ROUGE
Bordeaux



LA PRADE
Francs



ROBIN
Castillon



92-94

GRAND ORMEAU
Lalande de Pomerol

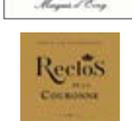
LACOSTE-BORIE
Pauillac



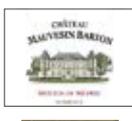
GRAND ENCLOS DE CÉRONS BLANC & ROUGE
Graves



LAMARQUE
Haut-Médoc



RECLOS LA COURONNE
Montagne St.-Emilion



MAUVESIN BARTON
Moulis



LAURENCE BLANC
Bordeaux



THE BEST ...

WINE OF THE VINTAGE

CHÂTEAU MARGAUX

Margaux



100 | This Château Margaux will remain one of the best Bordeaux wines for decades and will become a rare icon.

THE OVERACHIEVER RED WINE OF THE VINTAGE

QUINTUS

St.-Emilion



100 | This outstanding St. Emilion can compete with all the blockbusters in the world and yet remains a classic St. Emilion.

BEST RED WINE OF THE VINTAGE

HAUT-BRION

Péssac-Léognan



100 | This fantastic Haut-Brion has everything that makes a 100-point wine and rests in itself, simply magical.

BEST WHITE WINE OF THE VINTAGE

HAUT-BRION

Péssac-Léognan



97–99 | This outstanding Haut-Brion is as fresh and suspenseful as no other white wine of the vintage can be!

WINE MAKER OF THE VINTAGE

Jean-Philippe Delmas, HAUT-BRION,
LA MISSION HAUT-BRION & QUINTUS



Jean-Philippe Delmas can seemingly do it all, red wine and white wine, as well as right and left bank. Chapeau!

BEST COLLECTION OF THE VINTAGE

HAUT-BRION,
LA MISSION HAUT-BRION & QUINTUS



Everything fits here: outstanding Grand Vins in red and white, excellent second wines Le Clarence, La Clarté and Le Dragon ...

THE HIGH FLYER WHITE WINE OF THE VINTAGE THE HIGH FLYER SWEET WINE OF THE VINTAGE

SMITH HAUT LAFITTE

Péssac-Léognan



95–98 | *This white Smith Haut Lafitte has the freshness, tension and extractive intensity of a great Péssac-Léognan.*

COUTET

Barsac

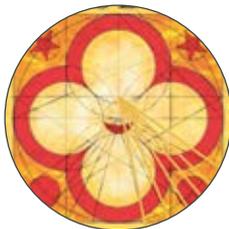


97–99 | *This Barsac is always one of the best sweet wines, but it is priced rather affordably! Super concentrated and everlasting.*

NEWCOMER OF THE YEAR

LASSÈGUE

Saint-Emilion



97–100 | *This wine is certainly not on anyone's list, but believe me...it can easily compete with Figéac, Canon, etc.*

REVIVAL OF THE YEAR

TROPLONG-MONDOT

Saint-Emilion



99–100 | *The fantastic terroir on the Mondot plateau has probably never been better interpreted than in the 2022 vintage – irresistible.*

SECOND WINE OF THE VINTAGE

CHAPELLE D'AUSONE

Saint-Emilion



95–97 | *The magical terroir of Ausone has been permanently producing the best second wine for several years. Absolutely authentic terroir character.*

CRU BOURGEOIS OF THE VINTAGE

PHÉLAN-SÉGUR

Saint-Estèphe



94–96 | *This year, the Phélan-Ségur surpasses the great Meyney, so the trophy remains in St.-Estèphe.*