

Bordeaux reds: Why unsung heroes deserve recognition and consumer attention

Despite the many pressures and challenges faced by producers across Bordeaux, the quality vintage of 2020 is a proof of consistency and opportunity – especially for the more affordable wines

Tasting some 200 red wines of Bordeaux and Bordeaux Supérieur AOC from the 2020 vintage earlier this autumn proves yet again that an excellent harvest can lift all boats. While not as solar as 2018, the 2020 vintage also favoured cooler clay soils for added freshness. Many clays exist in Entre-Deux-Mers where much 'basic' Bordeaux vines grow.

Savvy importers such as Calvert Woodley in Washington DC take pride in what they call 'unsung heroes' from these Bordeaux appellations. Assessing the 2020 vintage reds, tasted blind at Planète Bordeaux (the union for all Bordeaux and Bordeaux Supérieur AOCs) we were later reassured to see tried and tested estates such as Château Thieuley, Joinin and Roquefort perform well, while also discovering new brands.

Alas, some top-scoring wines are neither in the US nor the UK. Importers should take a cue from Calvert Woodley and obtain more such unsung heroes.

In visiting estates during the week-long tasting, we were struck by the extent to which producers now make more rosé and white wines, because of changing demand.

Stéphane Lefebvre of Maison Bouey confirmed that Bordeaux is reinventing and diversifying its production with 'modern reds, more rosé, more white, more bubbly'.

But what about Bordeaux being linked inextricably to red wine? The talented husband and wife team Jérôme and Catherine Boutinon at Château Hostin le Roc, which produces excellent reds, both confirmed an 'infatuation' for dry white wine. And while they are planting more white vines, they are also investing on the quality and character of their reds. Experiments with different yeasts will

hopefully allow them to reduce the amount of sulphites added to the wines, thus making fruit expression clearer and purer. And as part of the efforts to deal with climate change the Boutinons are planting Cabernet in cooler clay soils.

Following another important trend, Brice de Gaye of the gorgeous Château Sainte Barbe, a member of the Grand Cercle known among wine connoisseurs for its fine reds, is making more rosé. 'There is a lot of demand for it,' he says. But he is also getting creative with unsold lots of red: Symbiose, a tasty multi-vintage blend, is proving popular for local sales.

Building a strong brand is also important to communicate successfully with consumers – a case in point being Château Bonnet in Grezillac. Owner Jacques Lurton, also known for Château La Louvière in Léognan, often invites wine lovers on his small motorboat to cruise along the Dordogne River, offering a scenic overview of the villages where Bordeaux wines are made. Seeing the vineyards from a boat, while sipping his Château Bonnet rouge, gives a novel perspective on this unique landscape and on the need to explore the red wines of Bordeaux that offer a simpler, more approachable drinking experience.

Given the current worldwide crisis, producers need to be more competitive than ever, explains Stéphanie Sinoquet, director of Planète Bordeaux: 'The situation has worsened with Ukraine and inflation, and we see a clear need to adapt production in a context where people continue to buy water, bread and eggs, but less wine.'

In the tasting notes below readers should see how many talented winemakers and growers have risen to the challenge and are producing excellent 'basic' Bordeaux reds: both delicious and

affordable, perfect for everyday drinking.

While many of these wines can be enjoyed later in life, with a drinking plateau of a decade or so, market realities compel us to propose a one to three-year drinking window, to make space for future vintages.

WINES TO TRY

AOC Bordeaux Supérieur Rouge 2020

Château Beausoleil, AOC Bordeaux Supérieur Rouge 2020 91

www.vignoblesbourdillas.com

Bright fruit and cool cedar precede a palate of finesse and delectable fruit. Located in St-Gervais, this 12-hectare vineyard includes two excellent plots which, by their soil nature (clay and alluvium and clay and limestone) and orientation (south-west and south), bring complexity and elegance to this Bordeaux Supérieur. Available in France for under €7 a bottle. HVE certified. **Drink 2022-2025 Alc 13.5%**

Château La Loubière, AOC Bordeaux Supérieur Rouge 2020 91

[vignoblesjade.com](http://www.vignoblesjade.com)

Headiness on the nose, but that comes with some of these 2020s. The palate is balanced with ripe fruit and smooth tannin: delightful. It can go with many dishes, both vegetarian and meat friendly. A textbook of what is right in Bordeaux Supérieur AOC. HVE certified. **Drink 2022-2025 Alc 15.5%**

Château Bolaire, AOC Bordeaux Supérieur Rouge 2020 90

www.chateau-belle-vue.fr

Under the same ownership as the excellent

Haut Médoc Château Belle-Vue, this has long aromatics of wild strawberry, juicy plum, touches of dill and espresso. A bright palate, smoothly textured with friendly tannins. Ideal for hors d'œuvres. HVE certified. **Drink 2022-2025 Alc 13.5%**

Château Dallau, AOC Bordeaux Supérieur Rouge 2020 90

www.vignoblesbertin.com

Fun combination of candied fruit and ripe black and red cherry, blueberry and plum: a fun fruit basket. It shows balance and verve. HVE certified. **Drink 2022-2025 Alc 14.4%**

Château L'Oiseau, Vieilles Vignes, AOC Bordeaux Supérieur Rouge 2020 90

www.vignoblesgeromin.com

Much personality, tannic grip and velvety texture in a very affordable wine. Ripe fruit and elegance. Cool blue fruit with some strawberry jam. Perhaps the old vines lend necessary depth. An excellent wine! HVE certified. **Drink 2022-2025 Alc 13.5%**

Château Turcaud, Cuvée Majeure, AOC Bordeaux Supérieur Rouge 2020 90

chateau-turcaud.com

Smooth and fun to drink, with notes of sweet damson, hay and a hint of iodine freshness. Good grip, with copious yet smooth tannin. Bravo! A gastronomic wine. HVE and Terra Vitis certified. **Drink 2022-2025 Alc 14.5%**

Château de Parenchère, Esprit de Parenchère, AOC Bordeaux Supérieur Rouge 2020 90

www.parenchere.com

Pleasing blend of chocolate, cassis leaf and tobacco. The palate showcases plum



liqueur and blackberry with more tobacco aspects. A lovely wine! And one more for importers to obtain. HVE certified. **Drink 2022-2025 Alc 15.5%**

Le Château Beloeil, AOC Bordeaux Supérieur Rouge 2020 90

www.famille-damecourt.com

Just €51 for a case of six at the property, this conveys pleasing notes of cocoa and cinnamon, leading onto a smooth palate of ripe plum and more spice. Try with olive tapenade and assorted tapas. HVE certified. **Drink 2022-2025 Alc 14.4%**

Maison Ginestet, Citran ©, AOC Bordeaux Supérieur Rouge 2020 90

www.maison-ginestet.com

Deep violet, blackberry and plum aromas. Lovely palate with opulent medium body and smooth tannins. Warm alcohol balanced by vibrancy. Bravo! **Drink 2022-2025 Alc 14.5%**

Château Bellevue, AOC Bordeaux Supérieur Rouge 2020 89

www.famille-damecourt.com

Cocoa powder, fresh cut dill, sweet plum fruit, smooth tannin and brightness make this a very good choice as a by-the-glass selection for wine bar customers. HVE certified. **Drink 2022-2025 Alc 13.5%**

Château Croix-Mouton, AOC Bordeaux Supérieur Rouge 2020 89

www.jpjdomains.com

A more baritone style of Bordeaux, with oak and ripe fruit aspects, depth and length. HVE certified. **Drink 2022-2025 Alc 13.4%**

Château de la Cour d'Argent, AOC Bordeaux Supérieur Rouge 2020 89

www.denis-barraud.com

A consistently very good producer, and the 2020 is no exception, with fine verve and power along with ripe fruit and some floral notes. HVE certified. **Drink 2022-2025 Alc 14.4%**

Château Donjon de Bruignac, Premium, AOC Bordeaux Supérieur Rouge 2020 89

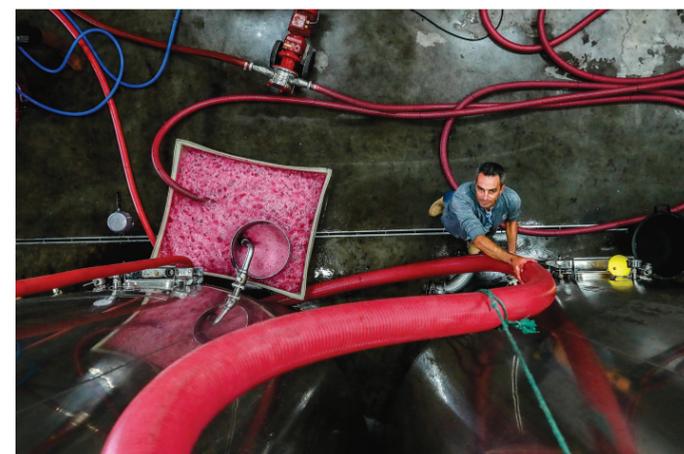
www.bruignac.fr

An almost leathery, bacon nose, with black tea, mint and red plum tart. Smooth and tasty, with tannic grip. Try with orange-roasted chicken or chestnut mushroom bourguignon. **Drink 2022-2025 Alc 15.4%**

Château Férét-Lambert, AOC Bordeaux Supérieur Rouge 2020 89

www.feret-labonnelle.com

Rather complex nose with pencil shavings, hint of lavender and sandalwood. A sophisticated palate of ripe fruit. Light-bodied Bordeaux, ideal for tortilla and chorizo. Or try with roasted eggplant with onions and tomato. **Drink 2022-2025 Alc 14.5%**





Château La Bure Des Moines, AOC Bordeaux Supérieur Rouge 2020 89
www.chateau-tournefeuille.com

Complex aromas of cedar, pine, black tea, dill, red pepper and brambly red fruit. This light-bodied Merlot has smooth tannin and a pleasing, lingering finish. Try with veal in a cream and mushroom sauce. **Drink 2022-2025 Alc 14.4%**

Château Landereau, Cuvée Classique, AOC Bordeaux Supérieur Rouge 2020 89
www.vignoblesbaylet.com

Cedar, hay and black tea aspects presage a palate of finesse and ripe fruit. A lovely wine. HVE and Bee Friendly certified. **Drink 2022-2025 Alc 14.4%**

Château Lauduc, Grande Cuvée, AOC Bordeaux Supérieur Rouge 2020 89
www.lauduc.fr

Brambly red fruit with juicy plum and blueberry make for an appealing introduction to this smoothly textured wine with well integrated tannin, alcohol and acidity. HVE and Terra Vitis certified. **Drink 2022-2025 Alc 14.4%**

Château Laville, Eximius, AOC Bordeaux Supérieur Rouge 2020 89
www.chateaulaville.com

An intriguing nose that reflects not so much ripe fruit as herbal character, with initial notes of bay leaf and crushed herbs, then cut grass and hints of jasmine. Smooth texture and pleasing freshness with red plum and brambly red fruit. Try with cheese and bread, or it could go well with a bean and lentil chilli seasoned with herbs. **Drink 2022-2025 Alc 13.5%**

Château Lescale, AOC Bordeaux Supérieur Rouge 2020 89

Lovely aromas of forest pine, liquorice, bacon and black plum fruit. The palate is juicy and

smoothly textured. I would have liked just a bit more bright fruit, but otherwise, a delicious wine. HVE certified. **Drink 2022-2025 Alc 14.4%**

Chateau Lesparre, La Nature, AOC Bordeaux Supérieur Rouge 2020 89
www.gonet.fr

A special bottle that this estate has been crafting without any added sulphites since the 2018 vintage. I like the upfront fruit and its easy-going nature. While not among the most dense or deepest wines, this is very friendly and would be a fine by-the-glass choice. HVE certified. **Drink 2022-2025 Alc 13.3%**

Château Sainte Barbe, AOC Bordeaux Supérieur Rouge 2020 89
www.chateausaintebarbe.fr

Hay, a meadow in early morning with dewy freshness, and black fruit. Pleasing mid-palate sap and density. There is evident tannic backbone, too. Can stand up to grilled steak. HVE certified. **Drink 2022-2025 Alc 14.5%**

Château Tayet, Cuvée Prestige, AOC Bordeaux Supérieur Rouge 2020 89
www.de-mour.com

Smooth and tasty, this wine conveys ripe fruit and tannic grip. Try with mushroom risotto and basil. HVE certified. **Drink 2022-2025 Alc 13.8%**

Bordeaux Familles, Cuvée Excelium Réserve, AOC Bordeaux Supérieur Rouge 2020 89
www.bordeauxfamilles.fr

Complex aromatics include espresso, cinnamon, plum and cassis. Plenty of up front power and even if it does not quite follow through on the mid-palate, it exudes measured opulence: a pleasurable glass of wine! **Drink 2022-2025 Alc 14.5%**

Château Alta Gaïa, AOC Bordeaux Supérieur Rouge 2020 88
www.altagaia.com

Succulent blackberry jam and plum from the start, almost like a liqueur. A lovely wine that would be fun to drink with cheeses, pasta or pizza. HVE certified. **Drink 2022-2025 Alc 15.5%**

Château Au Vignoble, Révélation Hubert De Bouard, AOC Bordeaux Supérieur Rouge 2020 88
www.freixenetgratien.fr

Fennel, dill, coffee and cool blueberry fruit. The smooth and tasty palate has toned acidity that will go well with cheese. **Drink 2022-2024 Alc 14%**

Château Barreyre, AOC Bordeaux Supérieur Rouge 2020 88

Aromatically balanced, combining floral and herbal characters with ripe fruit: smooth, light, mellow Bordeaux for hors d'œuvres. HVE certified. **Drink 2022-2024 Alc 14.4%**

Château Brondeau du Tertre, AOC Bordeaux Supérieur Rouge 2020 88
www.chateaugoudichaud.fr

Sweet tobacco leaf, dill and cool blue fruit. An almost sweet attack but refined overall, with smooth texture. HVE certified. **Drink 2022-2024 Alc 13.5%**

Château Camponac, Merlot, AOC Bordeaux Supérieur Rouge 2020 88
www.chateaucamponac.com

Ripe fruit, hay, dill and hints of violet provide much aromatic pleasure. The palate has a fresh cut lawn aspect along with brambly red fruit. A pleasing light-bodied red. In organic conversion. **Drink 2022-2025 Alc 14.4%**

Château de Balan, AOC Bordeaux Supérieur Rouge 2020 88
jmvb-france.com

Red berry and blackberry liqueur. A robust ripe fruit palate, somewhat jammy, but fun to drink. HVE certified. **Drink 2022-2025 Alc 13.5%**

Château de Camarsac, Cuvée Vieilles Vignes, AOC Bordeaux Supérieur Rouge 2020 88
www.camarsac.com

Lovely fruit, the aromas reflect ripe red berry fruit, and the palate is well balanced with smooth tannin. Ideal for an apero red. Do visit the magnificent estate: one of the most beautiful châteaux in Bordeaux. HVE certified. **Drink 2022-2024 Alc 13.5%**

Château de Reynaud, AOC Bordeaux Supérieur Rouge 2020 88

Rather pleasant with pleasing floral and fruit notes, and a smooth palate. HVE certified. **Drink 2022-2024 Alc 14.4%**

Château la Tuilerie du Puy, Cuvée Tradition, AOC Bordeaux Supérieur Rouge 2020 88
www.chateaulatuileriedupuy.com

Peppery like a Crozes-Hermitage. I see this easily accompanying steak with roasted green pepper and onions. HVE certified. **Drink 2022-2025 Alc 13.3%**

Château Lamothe-Vincent, Le Grand Rossignol, AOC Bordeaux Supérieur Rouge 2020 88
www.lamothe-vincent.com

Forest freshness, pepper, cedar and thyme make for a complex nose. The palate is smooth with fine weight and density, but perhaps lacks some brightness. Try it with grilled steak. HVE certified. **Drink 2022-2025 Alc 14.5%**

Chateau Lamothe-Vincent Heritage / Reserve Saint Vincent, AOC Bordeaux Supérieur Rouge 2020 88

www.lamothe-vincent.com

Oak-driven aspects with ripe fruit. A solid wine with grip and power to stand up to roast beef with chanterelles. HVE certified. **Drink 2022-2025 Alc 14.5%**

Château Les Reuilles, Cuvée Heritage, AOC Bordeaux Supérieur Rouge 2020 88
www.chateau-les-reuilles.fr

Boasting sweet plum and subtle earthy notes, this wine has freshness and smooth tannin: another positive example of the 2020 vintage! HVE certified. **Drink 2022-2024 Alc 14.4%**

Château Malromé, Toulouse-Lautrec Rouge, AOC Bordeaux Supérieur Rouge 2020 88
www.malrome.com

The oak component is obvious with notes of tar, coffee and sandalwood. The palate conveys brightness and delivers a ripe expression, and for lovers of more evidently oaked Bordeaux, this could be your ticket. Certified HVE and in organic conversion. **Drink 2022-2025 Alc 14.5%**

Château Minvielle, AOC Bordeaux Supérieur Rouge 2020 88
www.vignoblesgadras.com

Red brambly fruit aromas precede a palate of light-bodied energy and fun: good choice for a picnic. HVE certified. **Drink 2022-2025 Alc 13.5%**

Château Recogne, AOC Bordeaux Supérieur Rouge 2020 88
www.xavier-milhade-wines.com

Smooth and straightforward, this wine delivers the goods with ripe blackberry fruit and some oak derived notes. HVE certified. **Drink 2022-2024 Alc 14.5%**

Château Sarail la Guillaumière, AOC Bordeaux Supérieur Rouge 2020 88
www.sarailaguillaumiere.fr

Medium bodied, with fine texture and a long finish. Some heat from the vintage, so serve on the cooler side. A curious note of peppermint indicates Cabernet Franc. **Drink 2022-2025 Alc 14.5%**

Château Vermont, La Grande Cuvée, AOC Bordeaux Supérieur Rouge 2020 88
www.chateau-vermont.fr

Cooked orange rind, hints of cinnamon and baked plum for a 'wintertime' Bordeaux to enjoy on its own or with seared duck. HVE certified. **Drink 2022-2024 Alc 14.5%**

Saint-Jacques de Siran, AOC Bordeaux Supérieur Rouge 2020 88
www.chateausiran.com

A tasty wine with the depth and tannic structure to pair well with steak. HVE certified. **Drink 2022-2025 Alc 14.5%**

Cap Royal, AOC Bordeaux Supérieur Rouge 2020 87
www.caproyal.com

Almost nougat-like sweetness, but with tannic grip and acidity: a crowd-pleasing wine for a party. Vegan certified. **Drink 2022-2023 Alc 12.5%**

Château Argadens, Rouge, AOC Bordeaux Supérieur Rouge 2020 87
www.sichel.fr

Ripe fruit aromas precede a palate of balanced density, with fine tannic structure, both smooth and ripe. The wine has a pleasant, medium finish to enchant guests at a party. HVE certified. **Drink 2022-2024 Alc 14.4%**

Château de Seguin, Cuvée Prestige, AOC Bordeaux Supérieur Rouge 2020 87
www.bwine-bordeaux.com

Aromas including black fruit, cocoa and toast precede a frank attack on the palate. The wine is smooth with ripe plum fruit. While not the most complex, it is a very pleasant drink. HVE certified. **Drink 2022-2023 Alc 13.5%**

Château Haut-Landon, AOC Bordeaux Supérieur Rouge 2020 87
www.vignoblesgabriel.com

Tar and oak derived notes. While not among the brightest wines from 2020, it has ripe fruit, tannin and a straightforward attack. HVE certified. **Drink 2022-2023 Alc 13.5%**

Château Lajarre, Cuvée Eléonore, AOC Bordeaux Supérieur Rouge 2020 87
www.chateau-lajarre.com

Enjoyable graphite and oak-derived spice in a somewhat heady palate. Plenty of upfront red and black fruit on the mid palate, leading to a medium finish. Ideal for a summer picnic. **Drink 2022-2025 Alc 14.4%**

Château Le Sèpe, Cuvée Initiale, AOC Bordeaux Supérieur Rouge 2020 87
www.chateausepe.com

Hay, capsicum, mint and fern... this wine is more herbal than fruit-driven, but is still smooth and tasty. Certified organic. **Drink 2022-2025 Alc 14.5%**

Château Mallard Les Rousseaux, AOC Bordeaux Supérieur Rouge 2020 87
www.vignoblesgabriel.com

Clove, pepper and smoke aromas hide fruit but this wine has pleasing, savoury aspects. HVE certified. **Drink** 2022-2023 **Alc** 13.5%

Château Moulin de Ferrand, AOC Bordeaux Supérieur Rouge 2020 87
www.boissonneau.fr

Ruby red, this wine exudes pleasing ripe fruit aromas. It has a frank attack on the palate with tannic backbone, leading to a medium finish. Pleasant acidity, to pair well with a cheesy pizza. Certified organic. **Drink** 2022-2025 **Alc** 15.5%

Domaine des Maréchaux, AOC Bordeaux Supérieur Rouge 2020 87
www.chateaumarechaux.com

Straightforward wine, all in balance. It may not have the punch or depth of some of the better wines here, but would go well with bruschetta. HVE certified. **Drink** 2022-2023 **Alc** 13.5%

AOC Bordeaux Supérieur Rouge 2019 & 2021

Château L'Éperon, AOC Bordeaux Supérieur Rouge 2019 90
www.chateau-leperon.com

Scrumptious notes of chocolate, sweet plum, cedar and pine, with balance and richness. A delicious drink! A wine that you can enjoy on its own or with cheese. HVE certified. **Drink** 2022-2025 **Alc** 14.5%

Château L'Éperon, L'Éclat du Château L'Éperon, AOC Bordeaux Supérieur Rouge 2019 90
www.chateau-leperon.com

Excellent density and depth. This savoury, smooth wine exudes ripe black and red fruit and oak-derived notes that are well integrated. Widely available in France for about \$10 a bottle. HVE certified. **Drink** 2022-2025 **Alc** 14.5%

Domaine du Rouchet, Millésime, AOC Bordeaux Supérieur Rouge 2021 88
www.chateaumarechaux.com

Medium ruby with raspberry and plum aromas infused with spice. Round on the attack, reflecting soft tannins in an elegantly fresh palate. Compares very well with other 2021s I tried. The label recommends the wine for brunch, and who is to argue with a brunch time claret? Nicely done! HVE certified. **Drink** 2022-2024 **Alc** 14.5%

AOC Bordeaux Rouge 2020

Château Haut Bon Fils, AOC Bordeaux Rouge 2020 91
www.producta-vignobles.com

Engaging floral aromas. The palate is smooth, spicy and nicely balanced between ripe fruit, herb and toast aspects. The finish has lift and beckons further drinking. What more do you want from a competitively priced wine? HVE certified. **Drink** 2022-2025 **Alc** 13%

Château Joinin, AOC Bordeaux Rouge 2020 91
www.chateaupipeau.com

Plum and spice, rich and smooth. A wine that has substance and depth! Wow. I cannot believe this is just Bordeaux AOC. You could serve with such fine cuisine as Beef Wellington. Vegetarians can pair with a mushroom tart. HVE certified. **Drink** 2022-2025 **Alc** 14.5%

Château Belle Garde, Cuvée Élevée En Fût de Chêne, AOC Bordeaux Rouge 2020 90
www.vignoble-belle-garde.com

Veritable juicy red and black fruit aromas. Subtle spice, with liquorice, pepper and cedar. The balanced palate conveys elegance. Pair with sautéed vegetables with ginger. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château Bellevue Rougier, AOC Bordeaux Rouge 2020 90
www.producta-vignobles.com

A juicy fruit aspect with mid-palate sap: thoroughly enjoyable. Try with cheeses and hors d'œuvres. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Castagnac, Cuvée Tradition, AOC Bordeaux Rouge 2020 90
www.vignobles-coudert.com

A lovely nose of black cherry liqueur and black tea leaf is fulfilled on a smooth palate boasting nuanced tannins. Polished without being boring. This wine rises above the appellation and warrants fine cuisine, from grilled steak or tuna to garlic sautéed mushrooms and onion. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château de Bonhoste, AOC Bordeaux Rouge 2020 90
www.chateaubonhoste.com

Bright strawberry and blackberry fruit aromas with plum. Coffee and sandalwood add complexity. Smooth and pleasing, with well managed tannins. Enjoy this excellent red with mimollette, comté or lentil curry. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Franc Baudron, Recto-Verso, AOC Bordeaux Rouge 2020 90
www.chateau-franc-baudron.com

The aromatic profile is pleasingly complex: red and black fruits, dill and iodine. Indeed, the palate has an almost minty appeal, with brightness and ripeness. Excellent! Certified organic. **Drink** 2022-2025 **Alc** 14.5%

Château Gaillot-Fournier, Cuvée Réserve, AOC Bordeaux Rouge 2020 90
www.gaillot-fournier.fr

Love the hedonistic style. This is robust and zesty, packing a punch without knocking you over the head. Try with mushroom risotto. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château Hostin Le Roc, Cuvée H, AOC Bordeaux Rouge 2020 90
www.vignobles-boutinon.com



Lovely balance! The palate shows tannic grip, tension and robust notes of ripe plum and blackberry. After tasting the wine I visited the property: superb team and great value for the quality. Importers should take note and readers should arrange for shipment from the estate. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Platon, AOC Bordeaux Rouge 2020 90
www.vignobles-meynard.com

Another successful 2020, featuring distinct notes of rose petal. It is among the most floral of the wines tasted here, combined with blackberry and plum. Smooth tannins bode well for structure, as a wine that can last longer than most of its peers. Enjoy on its own, or serve with fine dishes. Available in Switzerland for about €12, UK and US importers should take notice. HVE certified and in organic conversion. **Drink** 2022-2025 **Alc** 14.5%

Vignobles Chaigne et Fils, Encore Soif, Le Malbec de Lestang, AOC Bordeaux Rouge 2020 90
www.chaigne.fr/

Importers should sample this 100% Malbec, with deep plum and juicy aromatics such as blackberry liqueur. The smooth palate has impressive density: a great success for the appellation and one to buy. Serve on the cooler side, with au gratin potatoes, cow's milk cheeses or grilled steak. Certified HVE and in organic conversion. **Drink** 2022-2025 **Alc** 13.5%

Château Briot, AOC Bordeaux Rouge 2020 89
www.europvinusa.com

Château Briot is a reliable estate with no exception in this vintage. The clay-limestone soils kept things cool to deliver a pleasant wine with ripe red and black fruit aromas and a touch of oak-derived toast. The fruit-driven palate is fresh, with soft tannins and medium length. Enjoy on its own or with cheeses. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Buisson-Redon, AOC Bordeaux Rouge 2020 89
www.chateaumayneviel.com

Easygoing, with smooth tannin: a fun by-the-glass selection or serve for a barbecue. Can't miss. HVE certified. **Drink** 2022-2025 **Alc** 14.5%

Château de Bel, La Capitane, AOC Bordeaux Rouge 2020 89
www.chateaubel.com

Red berry, fern and cut grass, touch of vanilla and liquorice, along with baked plum. Has a meaty palate, with richness that is balanced by acidity. Serve with spiced meatballs. Organic certified. **Drink** 2022-2025 **Alc** 13.5%

Château Franc Couplet, AOC Bordeaux Rouge 2020 89

www.eric-meynaud.com
 Black chocolate, lead pencil and a palate with contours and a fine linear aspect that leads to a smooth finish. A wine of character with a certain elegance although the tannins are noticeable. Try with grilled meat. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château La Fontaine de Genin, AOC Bordeaux Rouge 2020 89
 This has depth, nuance and tannic structure – a wine fit for a meal of roast chicken, porcini mushrooms and roasted vegetables. **Drink** 2022-2025 **Alc** 14%

Château Moulin de Vignolle, AOC Bordeaux Rouge 2020 89
www.vignoblesgabriel.com

A charming nose with red and black berry fruit, the palate exudes brightness and lift. A wine with bright acidity and pleasing juiciness that beckons food. Try with roast chicken. Organic and HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Roques Mauriac, Damnation, AOC Bordeaux Rouge 2020 89
www.levieux-vignerons.com

Some heady liqueur aspects combined with liquorice and red pepper. The wine has a robust, zesty palate that could pair well with vegetarian or meat enchiladas. Fun to drink! HVE certified. **Drink** 2022-2025 **Alc** 14.5%

Château Suau, Semper Viva, AOC Bordeaux Rouge 2020 89
www.chateausuau.com

Very seductive aromas covering a spectrum of enticing spice, red and black fruits and subtle earthy notes. The palate has an almost blackberry and plum liqueur aspect, with balanced richness. Medium finish. Certified organic. **Drink** 2022-2025 **Alc** 13.5%



Château Thieuley,
AOC Bordeaux Rouge 2020 89
www.thieuley.com

Distinct fennel and dill aspects from this tried and true producer. Enjoy with roasted turnip and sliced potato au gratin with pepper. For non vegetarians, a delicious steak would be great. HVE, Terra Vitis and Bee Friendly certified. **Drink** 2022-2025 **Alc** 14%

Famille Bouey, Les Parcelles N°8,
AOC Bordeaux Rouge 2020 89
www.famillebouey.fr

Balanced nose with red fruit, hints of violet and fresh dill. Smooth tannin, very pleasing and lingering finish with medium body. **Drink** 2022-2025 **Alc** 13%

Marquis de Bern,
AOC Bordeaux Rouge 2020 89
www.vignobles-gonfrier.fr

Yet another fine example of aromatic 2020: floral violet, red and black berry fruits, spice. Light to medium bodied pleasure - would make an excellent by-the-glass selection at a wine bar, paired with salted almonds or tortilla chips. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château d'Haurets,
AOC Bordeaux Rouge 2020 88
www.ducourt.com

Nuanced and supple aromatics: plum, dill and blackcurrant leaf. The palate is medium-light but with tannic backbone that can match a richer dish such as red pepper risotto. Great price/quality ratio. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château des Combes,
AOC Bordeaux Rouge 2020 88
www.ducourt.com

Mint, fennel, thyme: this wine is quite herbal with hints of black olive and subtle expressions of raspberry and strawberry jam. High toned fruit that needs rich cheese for pairing. In that sense, a nice wine. HVE certified. **Drink** 2022-2024 **Alc** 13.5%

Château du Claouset,
AOC Bordeaux Rouge 2020 88
www.vignobles-siozard.com

Dark berry fruit with bright tart aromatic aspects. Plum liqueur and spice on the palate with upfront richness, smooth tannin and an agreeable finish. HVE and Terra Vitis certified. **Drink** 2022-2024 **Alc** 12.5%

Château Dudon,
AOC Bordeaux Rouge 2020 88



www.chateau-dudon.com

Smooth and nuanced, with a mix of bright red and jammy black fruit, this wine reflects well exposed slopes benefitting from proximity to the river. The soil is mostly composed of clay and limestone, which helped to ensure freshness in the vintage. HVE certified. **Drink** 2022-2025 **Alc** 13%

Château Gabelot,
AOC Bordeaux Rouge 2020 88
www.medeville.com

Zesty wine, to enjoy with spaghetti carbonara or with olives and mushrooms in tomato sauce. Organic and HVE certified. **Drink** 2022-2024 **Alc** 13.5%

Château Haut Mondain,
Grande Réserve,
AOC Bordeaux Rouge 2020 88
www.leshautsdepalette.com

Subtle milk chocolate and spice notes are framed by red jammy fruit. A lighter bodied palate, but not without nuance and pleasure in drinking. A fine by-glass selection. HVE certified. **Drink** 2022-2024 **Alc** 13.5%

Château Haut-Meyreau,
AOC Bordeaux Rouge 2020 88
www.invidia.fr

Excellent iodine freshness on the nose. The palate with some raw tannin however, with grip and power. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château Haute Brande L'Authentique,
AOC Bordeaux Rouge 2020 88
www.chateauhautebrande.com

Fine, perfumed nose. Medium bodied with plenty of punchy fruit. A crowd-pleasing wine with which to open a party. Certified HVE and in organic conversion. **Drink** 2022-2024 **Alc** 15%

Château La Freynelle,
AOC Bordeaux Rouge 2020 88
www.vbarthe.com

The team at La Freynelle is committed to excellence and this vintage does not disappoint, with clean expression of bright fruit, fresh and delicate aromas, smooth tannin and fine density, leading to a medium finish. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Le Mayne-Cabanot,
AOC Bordeaux Rouge 2020 88
www.cavederauzan.com

Red cherry and liquorice, damson. An almost nougat-like sweetness to the wine, but not alcoholic. This could pair well with wild boar pasta. Organic and HVE certified. **Drink** 2022-2024 **Alc** 13.5%

Château le Vieux Chêne,
AOC Bordeaux Rouge 2020 88
www.coteauxdalbret.com

Having earned silver awards in French wine competitions (Concours de Bordeaux and Lyon), this vintage reflects more black than red fruit, with hints of smoke. Solid structure from noticeable tannin. A wine to enjoy with grilled meats. HVE certified. **Drink** 2022-2025 **Alc** 14%

Château Les Rambauds, Cuvée Crème de Fûts,
AOC Bordeaux Rouge 2020 88
www.vignoblesrambauds.com

With cranberry, plum and strawberry jam, a light-bodied yet balanced wine ideal for easy patio drinking. **Drink** 2022-2025 **Alc** 13%

Château Les Reuilles-Todesco,
AOC Bordeaux Rouge 2020 88
www.vignoblesgabriel.com

Good balance, power and structure and a certain warmth on the palate that beckons further sipping. For the price, a very good deal. HVE certified. **Drink** 2022-2025 **Alc** 13.5%

Château Malbec,
AOC Bordeaux Rouge 2020 88
www.chateaux-castel.com

Sweet, ripe fruit aromas immediately attract the taster. Although it has some hard tannin, the wine has personality and flavour. HVE and Terra Vitis certified. **Drink** 2022-2025 **Alc** 13%

Château Mazetier,
AOC Bordeaux Rouge 2020 88

An almost sweet aspect to the nose combines fruit and herbs. The palate conveys delicacy and power. HVE certified. **Drink** 2022-2024 **Alc** 13.5%

Château Moulin de Bernat,
AOC Bordeaux Rouge 2020 88
www.famillepetitvignobles.fr

This has a certain rawness to the tannin, but ripeness too. Pair with pork chops or even lamb and rosemary. Certified organic. **Drink** 2022-2024 **Alc** 14%

Château Tour de Goupin,
AOC Bordeaux Rouge 2020 88
www.vignobles-deffarge.fr

Clove and plum. The spicy, succulent nose precedes a medium-bodied, savoury palate even if the finish has a touch of hard tannin, which needs time to resolve itself. HVE and Terra Vitis certified. **Drink** 2022-2025 **Alc** 14%

Domaine de la Colombine,
AOC Bordeaux Rouge 2020 88
boutique.puisseguin-lussac.com

This wine has density and depth, with tannic power and ripe fruit. It would go well with lamb chops and garlic. **Drink** 2022-2025 **Alc** 15%

Dourthe, N°1 de Dourthe Rouge,
AOC Bordeaux Rouge 2020 88
www.dourthe.com

This has a nuanced palate, combining structure and tannic backbone with enough fruit to please punters. **Drink** 2022-2024 **Alc** 14.5%

Alain Dufourg, Rêveries de Marchand,
AOC Bordeaux Rouge 2020 87
www.vignoblesalaindufour.com

Smooth and pleasant, this wine exudes a frank expression of ripe fruit with smooth tannin and a medium finish. Try with cheeses. HVE certified. **Drink** 2022-2023 **Alc** 13.9%

Château Ballan Larquette,
AOC Bordeaux Rouge 2020 87
www.chaigne.fr

Blackberry liqueur nose, ripe black fruit. The palate is heady, although somewhat austere tannins detract. HVE and in organic conversion. **Drink** 2022-2023 **Alc** 14%

Château de Croignon, Cuvée Rencontre,
AOC Bordeaux Rouge 2020 87
www.plaisirsetpartages.fr

Wild strawberry and plum liqueur aromas. Medium-bodied red; could use a bit more fruit on the mid palate, but pleasant overall. Try with roasted eggplant. In organic conversion. **Drink** 2022-2023 **Alc** 13.5%

Château La Freynelle, Petit Verdot,
AOC Bordeaux Rouge 2020 87
www.vbarthe.com

Hints of fennel and cut grass with red fruit, although the tannins are somewhat prominent. A year or two in bottle

should mellow matters. HVE certified. **Drink** 2022-2023 **Alc** 13.5%

Château Pilet,
AOC Bordeaux Rouge 2020 87
www.chateau-pilet-vins-queyrens.fr

Grassy, meadow-like aroma, with smooth tannin albeit not as enticingly ripe as more highly rated wines here. HVE certified. **Drink** 2022-2023 **Alc** 13.5%

Château Puy de Guirande,
AOC Bordeaux Rouge 2020 87
www.vignoblesgabriel.com

Smooth palate, with earthy tones, and a pleasing sense of baked plum. HVE certified. **Drink** 2022-2023 **Alc** 13.5%

Les Graves du Pompeyrat,
Cuvée Valentin, AOC Bordeaux Rouge 2020 87
www.graves-du-pompeyrat.fr

Candied fruit, like cotton candy. The high toned briskness would pair well with richer fattier dishes. Why not try with pizza? **Drink** 2022-2023 **Alc** 13%

AOC Bordeaux Rouge 2019

Château Roquefort,
AOC Bordeaux Rouge 2019 90
www.chateau-roquefort.com

Floral, herbal and red berry fruit entice the taster. Smooth tannin with nuance and brightness make this a top wine of this tasting. Converting to organic status. **Drink** 2022-2025 **Alc** 14%