



~ Tasting Notes on current & older vintages - compiled June 2007 ~

THE FOUR WINESHARE VINEYARDS

Welcome to our annual assessment of the current and older vintages of your WineShare wines. We hope that you enjoy this booklet and that it acts as a useful guide to what you should keep in your collection. It is also a guide to what needs to be drunk, and what will benefit from further cellaring.

As before we would comment that some of the older vintages are mainly of historic note: many of you will not have these wines in your cellars - or if you have, maybe should have drunk them by now! Each year we taste all the wines we hold in our "wine library" and these are our conclusions and recommendations.

If you have a wine that's not included it means we have none left to taste and would love to learn your view of it – or any other of the WineShare wines we've tasted here.

DOMAINE DU GRAND MAYNE

Domaine du Grand Mayne is in the Côtes de Duras Appellation, south of the Dordogne River and to the east of Bordeaux. In 1986 we made just 200 cases of wine, vinified in a single vat and stored in the barn that adjoins the house of Michel Coutin, the vineyard manager.

The property has been totally transformed into a showpiece winery and vineyard which consistently gains gold and silver medals for its wines. Nearly 80 acres of land have been planted with over 120,000 vines. Domaine du Grand Mayne is now one of the top vineyards in the Côtes de Duras, producing a quarter of a million bottles of wine each year.

In recent years one of the major new trends has been to bottle all the Rosé wines and most of the unoaked Sauvignon Blanc with screw caps.

WHITE WINES

Once again our tasting confirms that screw cap closures are encouraging the wines to retain their freshness and youthful fruit; the cork closure seems to encourage a smoother, softer wine showing more maturity.

WHITE 2006 Silver Medal in Paris, Bronze Medal in Mâcon

Appealing, clear, fresh colour; beautiful classic gooseberry nose with a hint of citrus fruit. Well-balanced acidity. A very, crisp exotic flavour which denotes a typically good Sauvignon. Few come this fine.

WHITE 2005

Gold Medal in Paris. Silver Medal in Mâcon. Coup de Coeur Guide Hachette (finest white wine of the appellation).

Clean, balanced with a good weight and length. This wine has developed a fuller, weightier style while retaining its Sauvignon characteristics. It's fragrant and appealing and is now the perfect accompaniment to seafood and salads.

WHITE 2004

Gold Medal in Mâcon. Silver Medal in Paris.

The screwcap version of this wine is stunning, it is as good as a Pouilly Fume. It has got superb Sauvignon mineral characteristics which give it a weight and elegance that is outstanding. Fortunately we have a few cases of this still available in Dorking.

WHITE 2003

Last year we said, “full, round, rich and soft. The white wine from this full-flavoured, concentrated vintage retains its character”. It’s even more so now - so do it enjoy it while it is so good. Once again our sample was in a screwcap bottle.

WHITE 2002

Another Gold Medal winner. Still very enjoyable, nicely balanced but its time is up and it really should be drunk this year.

All older vintages should have been drunk

LATE-PICKED SAUVIGNON – CUVÉE DES VENDANGEURS

The grapes for these premium cuvées are carefully selected and handpicked by WineShare members during the vintage weekends. The juice is then fermented and matured in new oak casks and the result has been a series of award-winning wines that have greatly enhanced the reputation of the vineyard. These wines whether picked slightly earlier in 2001 and 2002 (hence the hand rather than late-picked description) have always been known as our special Cuvée des Vendangeurs, the only description we now use.

CUVÉE DES VENDANGEURS 2006

Gold Medal in Paris

The medium straw colour foretells the intensity of the flavour, which hits you immediately. A weighty wine, whose flavour develops in the mouth and will continue to improve with further bottle age.

CUVÉE DES VENDANGEURS 2005

Gold Medal in Paris, Silver Medal in Mâcon.

Grand Prix d’Excellence Vinalies Nationales held in Chambéry in June 2006. 3810 wines were tasted and only 131 Grand Prix awards were made. A great accolade.

A full, rich grapefruit and vanilla flavour. As promised this wine has a wonderful structure and concentration which has really married together now. It has opened up beautifully. Compare it with a Californian Fumé Blanc at twice the price. It is the perfect white wine to serve with rich fish and poultry (and even as an accompaniment to strawberries and cream).

CUVÉE DES VENDANGEURS 2004

2 Gold Medals: Mâcon and Paris.

A deep straw colour with beautiful “legs”. Quite different from the 2005: it has refinement and is a more elegant style compared to the heft of its successor. Perfect for drinking now.

LATE-PICKED SAUVIGNON 2003

Gold Medal.

Its honey and butter character are instantly observable. We suggested you drank it last year, if you didn’t please do drink it now it won’t get any better.

Older vintages should have been drunk

ROSÉ WINES

Rosé is a summer wine that should be consumed within twelve months of bottling. It is meant to be enjoyed young so our tasting notes encompass only this and last year's releases. All older vintages should have been drunk. The Grand Mayne Rosés are made from the juice of red grapes, Cabernet Sauvignon, Cabernet Franc and Merlot, the proportion varying according to the characteristics of each vintage. The clear juice is left in contact with the red skins for just a few hours – just enough time to take on a delicate, appealing colour.

Rose 2006

A strong pink wine with a definite touch of strawberries on the palate. A well-defined flavour and a dry clean finish.

ROSÉ 2005

Silver Medal in Mâcon. Bronze Medal in Paris.

Very stylish, this wine is drinking beautifully now with full flavour and lots of length.

All older vintages should have been drunk

SPARKLING ROSÉ

Released for the first time in 2005 our extremely popular pink fizz is made from the juice of Cabernet Sauvignon grapes which are treated to second fermentation in bottle, the Méthode Traditionelle used by Champagne and the finest sparkling wine producers. Fragrant with lively fruit this is really appealing wine to enjoy at birthday or wedding celebrations and summer parties.

In September 2007 we will be releasing the latest bottling of this popular wine. We tasted it at the vineyard in June 2007 and it is made from grapes picked by WineShare members during the 2006 Vintage weekends. We think it is the finest sparkling rosé wine we have made. The difference in quality when the base wine is made from hand-picked grapes is remarkable. It is a wine that we, and you, can be proud of.

UN-OAKED RED WINES

At Domaine du Grand Mayne the red wines are all given an extra year's maturity at the vineyard, regardless of whether they have been aged in oak or not. They are not released to WineShare members until a year after the vintage. This means you will receive the 2005 red in 2007. It means an additional investment in stock and storage space for the vineyard, but we believe it is vital to offer you a more approachable style of red wine. The top vintages like 1990, 1995, 2000, 2003 and 2005 really show their quality and staying power, though there will inevitably be some bottle variation.

RED 2005

Bronze Medal in Macon.

The perfect vintage, the perfect wine. Rich, round, ripe with overtones of black fruits and prunes. This is a luscious Merlot based wine at its best. Bags of plump, ripe fruit. Well made, will mature for several years but is very approachable wine.

RED 2004

Prix d'Excellence Vinalies Nationales

Certainly ready for drinking. Good balance of fruit and tannins, medium bodied lighter style of wine. Compare it with any 2004 Bordeaux, particularly St. Emilion, Merlot based wines that you could buy for up to £9.00 or more per bottle. Drink with red meats and summer barbecues.

RED 2003

Silver Medal.

A beautifully fruity wine from a small, concentrated, hot vintage. Well structured with good tannins. Fuller and more robust than the 2004 red wine. This is a wine you can enjoy now but it will continue to improve for another year.

RED 2002

Quite dry now. Tannic but elegant. Drink it now for the dryness will get sharper as time moves on.

RED 2001

Gold Medal.

A nice mature nose. Full red colour, with a powerful flavour of red berry fruits. Good balance. This was a really heavy weight wine that's drinking well now, at last. We think it is a lovely wine with great finesse.

RED 2000

Mature Grand Mayne at its finest. A powerful wine from a great vintage. Very long taste and beautiful finish. Perfect for drinking now.

RED 1999

Gold Medal.

Holding its own excellently in its maturity. This wine should nonetheless be drunk now for it won't improve any more.

All previous vintages have now reached or passed their peak

OAK-AGED RED WINES

The finest cuvées of red wine are carefully assembled and matured for up to ten months in new oak barrels. These are specially made wines that should be laid down for future enjoyment whilst you enjoy the un-oaked red wines from Domaine du Grand Mayne first.

RED 2005 OAK AGED CUVÉE PRESTIGE

Also available in magnums with the label The Founders' Cuvee

HUGE! The leathery tannins are showing because it's still so young, but this will be another great wine. The taste is dense and the flavour very full. It will take a few more months for the true quality begins to show. But if you've got some, hang on to it.

RED 2004 OAK AGED CUVÉE PRESTIGE

Silver Medal in Paris.

An elegant wine that still needs time. Compares with a good cru bourgeois Bordeaux for which you would expect to pay up to £15.00 in a retail store. Serve with red meat and game. Will develop into a complex, beautifully structured wine, with good balance and weight.

RED 2003 OAK AGED

Silver and Bronze Medals.

Prunes and dry fruit nose. Complex, rich fruit. Approachable. Ready now but there is another couple of years of improvement in it.

RED 2002 OAK AGED

Soft, vanilla, plums. Light, elegant style, easy to drink now so drink it up.

RED 2001 OAK-AGED

Gold and Silver Medals.

Stylish wine with an intense flavour and an attractive flourish at the finish. Drinking well now. Surprisingly good for a vintage that was not highly rated at the time. This is a wine which is ready but will continue to improve for another year.

RED 2000 OAK-AGED

A giant of a wine. If you found this in a top London restaurant you'd be delighted. The weight is there, the fruit is there, the quality of the winemaker just shines through in this perfectly balanced almost grand cru Bordeaux style wine. This is quality drinking.

RED 1999 OAK-AGED

2 Gold Medals

Showing signs of maturity, so if you have any of this drink up for it has fulfilled its early promise and is now a little short.

RED 1998 OAK-AGED

Brick red colour. A structured wine with concentration. Open in flavour and style with an elegant finish. But it is now asking to be drunk before it gives up.

CUVÉE MILLENNIUM

Elegant, structured, overwhelming Cabernet flavour, complex tannic finish. Seven years after the turn of the millennium, it's at its peak and should be drunk. It won't get any better. Although the bigger bottles will be maturing more slowly.

RÉVOLUTION

The crème de la crème of Domaine du Grand Mayne. A powerful red wine made from hand-picked Merlot grapes, fermented and matured in new oak barrels. The vineyard first produced this powerful, intense style of red wine in 2003.

RÉVOLUTION 2005

Bronze in Paris

Fantastic fruit makes this immediately drinkable despite its youth. The sweet fruit flavours are so forward that you can't really believe that they're still clouded by the intensity of the tannins. This may seem New World now, but it will become very French as the years pass. Just try a bottle but keep the rest for the promise it holds.

RÉVOLUTION 2004

Breathes style and quality from the first moment. Tobacco on the nose but with lots of fruit there too. Elegant style with lots of tannins that will mellow with time. Great depth and lovely sweet fruit that will emerge in a couple of years.

RÉVOLUTION 2003

Silver and Bronze medals.

The first ever vintage of this wine. Now it's quite delicious. A mouthful of crushed red fruits and overwhelming rich flavours. Needs a little more time for the tannins to blend, but it will be a sensational glass in a year or so.

DESSERT WINE -Vendange Tardive Sémillon

A luscious, rich dessert wine produced from individually selected, hand-picked bunches of sweet and sticky Sémillon grapes specially left on the vines to benefit from the amazing 'Noble Rot'. This shrinks the grapes, concentrates the juice and produces some of the great sweet wines of the world, including Sauternes. A wine for the connoisseur, to be enjoyed with a delicious dessert or to savour with foie gras. We produce extremely small quantities of this yummy wine, in good years only.

The first dessert wine released from the 1995 vintage has developed beautifully in bottle. These are the sort of wines to lay down if possible, so do try and keep a few bottles for future enjoyment.

VENDANGE TARDIVE DESSERT WINE NV

Fermented and matured in new oak, this wine is actually a blend of 2002 and 2003 wines. Sweet, medium bodied, elegant taste, long finish and surprisingly ready to drink now.

VENDANGE TARDIVE DESSERT WINE 2001

One of the great vintages for dessert wine in the Duras (and Sauternes). Rich, really honeyed and luscious. Deep bouquet and extremely stylish. Complex powerful flavour and good balance with fine acidity. If you are lucky enough still to have some of this wine savour it now and long into the future.

VENDANGE TARDIVE DESSERT WINE 1998

Showing beautifully now. Those of you who kept it will be able to appreciate its honeyed lusciousness.

CHÂTEAU CONSTANTIN-CHEVALIER

Constantin-Chevalier is a beautiful Provençal house in the Côtes du Luberon in the foothills of Provence. With nearly fifty acres of vines, the situation is ideal for making quality wines. The gravelly soil resembles that of the great vineyards of the Rhône valley and the modern wine cellars are housed in thick walled buildings dating back to the sixteenth century; ideal cool conditions for making and maturing wines in this sunny part of France.

Allen Chevalier has one of the top local wine experts, Daniel Peraldi, President of the Oenologist Association of France for the areas of the Côtes du Rhone, Côtes du Provence and Corsica, as his consultant. They work together with the goal of producing some of the best wines within the appellation: a goal that has already been achieved and acknowledged in prestigious competitions and tastings.

That is why the earlier vintages reflected the traditional styles and grape varieties that were inherited with the vineyard. It is in recent years that the real improvements and investments - both within the winery and in new plantations - have begun to make significant changes to the wine. Château Constantin-Chevalier now makes classic wines of the South; Provençal in charm, Rhône in style.

WHITE WINES

WHITE 2006

A hint of almonds on the nose, pale and attractive – a real provençal beauty. Allen has made a wonderfully structured wine with nice acidity and a beautifully even length.

WHITE 2005

A distinctly Mediterranean style. Andrew thinks there is a hint of marzipan on the nose. The wine certainly has a hint of ripe peaches on the palate. Certainly one you should drink this year.

WHITE 2004

For a wine this full it has only a slight nose and that makes the impact of the full, rounded flavour more impressive. This is Constantin-Chevalier white at its best. Elegant fruit, *agrumes* (the lovely French expression that describes the joy of citrus fruits – grapefruit, lemon and orange). It's the best accompaniment to oily fish. Enjoy it while it is still at its best.

WHITE 2003

Slight bouquet, holding well, but not for much longer. Good fruit but please do drink now.

All older vintages should have been drunk

OAK-AGED WHITE WINES

The finest cuvées of red and white wine are aged in new oak barrels and awarded the title 'Cuvée des Fondateurs' – literally 'the wine of the founders'. The oak-aged white wines of Constantin-Chevalier are made in very limited quantities and are vinified and matured to improve with age. The length of time that you should keep these wines depends upon the balance of fruit, tannin and acidity, the same ground rules that apply to the maturation of any wine.

CUVÉE DES FONDATEURS WHITE 2006 OAK AGED

It's most unusual to find cinnamon on the nose. And it lingers here on the palate with a hint of dry figs and vanilla. This is quite a big wine which will mature in bottle although you can enjoy it now. It would go well with cheese.

CUVÉE DES FONDATEURS WHITE 2005 OAK AGED

Bronze Medal in Mâcon.

A much softer style of wine than the 2006 with richer, sweeter characteristics as the oak and fruit flavours have married together. Good weight and length. Perfect to drink now.

CUVÉE DES FONDATEURS WHITE 2004 OAK AGED

Bronze Medal in Mâcon.

The oak has blended completely in this well-balanced straightforward provençal white. Attractive and harmonious it won't get any better so drink it now.

All older vintages should have been drunk

ROSÉ WINES

Château Constantin-Chevalier Rosé wines perfectly suit the summer's 'al fresco' dining. Like most rosés it's a wine made to be enjoyed while the wine is really young and fruity.

ROSE 2006

Pretty and pink. And is that nose bubblegum? Beautiful soft strawberries in the flavour and great balance and intensity. We don't think there is a Provençal rosé to match this one. It's so good.

ROSÉ 2005

This wine has settled into a wine that compliments food. Its weight and even style will go with salads, cold fish and light summer meals. Drink with pleasure within the year.

All older vintages should have been drunk

UN-OAKED RED WINES

RED 2005

A quite delightful glass of wine. Allen's new magnificent vintage with a bouquet with the scent of black fruits, blackberries and blackcurrants enhanced by hints of spice. A full-flavoured wine with soft round tannins which is instantly appealing but will improve with a little more time.

RED 2003

Very smooth with intensity of flavour to justify that. But drink it now, for it's going no further.

RED 2002

Medium weight, soft, evident fruity round style, easy to drink – so drink it.

RED 2001

Lively Syrah – a violet bouquet that is balanced giving an elegant stylish wine, with good finesse, length and weight. It won't get any better, so drink it up soon.

OAK-AGED RED WINES

Each year the best cuvées of red wine spend a year in mainly new oak casks and are given the title 'Cuvée des Fondateurs'.

CUVÉE DES FONDATEURS RED 2003 OAK-AGED

Silver Medal in Mâcon.

Sweetness and silk. Refined fruit, good length with intense flavour plenty of tannins underneath clearly identifiable ripe rich red fruits. Very enjoyable now.

CUVÉE DES FONDATEURS RED 2001 OAK-AGED

Silver Medal in Mâcon.

Delicious. full of rich, complex soft fruit. Plummy and cedary with a hint of leather. Very fine length and richness. Perfect to drink now.

CUVÉE DES FONDATEURS RED 2000 OAK-AGED

Weighty. Structured, complex, ripe, powerful, velvet fruit. It has length and balance and a lovely richness. A glorious bottle. Drinking now, but will keep.

CUVÉE DES FONDATEURS RED 1998 OAK-AGED

Winner of the *Coup de Coeur* in the Guide Hachette for the finest wine of the appellation, and a Gold Medal in Mâcon. We think it's at its peak now. Drink it up.

CUVÉE DES FONDATEURS OAK-AGED RED 1997

This was a very good vintage for the Southern Rhône which some thought the best vintage since 1978. It's just beginning to lose its freshness.

CUVÉE DES FONDATEURS OAK-AGED RED 1996

Eleven years old and its still going strong. Smooth, refined and flavourful. We're all surprised that it is still so good - so drink it up before you're disappointed.

THE EARL CONSTANTIN BUBBLE

A sparkling wine made exclusively from the Ugni Blanc grape and vinified by the "méthode traditionnelle", a second fermentation in bottle; this is a wine to celebrate with. You can tell the quality by the bubbles, numerous and fine, which escape from the bottom of the glass in a delicate and continuous ribbon. The nose has the slightly biscuit tinge of brioche, mingled with acacias, whilst the taste conjures up overtones of lemon, grapefruit, orange and other more exotic fruit. This is a harmonious and elegant wine to enjoy on festive occasions. Launched in 1997 the Bubble's first year was a great success and Allen has increased the volume available to us in each subsequent release. There will be enough for you all to enjoy some this year.

Although sparkling wines do improve with bottle age and take on a more biscuity, honeyed flavour we feel that this is a wine that should be drunk within two to three years of bottling – we're sure you will easily find something to celebrate within that timescale!

Your notes:

CHÂTEAU DE PIZAY

Nestling in the heart of the Beaujolais region, Château de Pizay is one of the most important estates in Beaujolais with 65 hectares of vines. The Château, which was first built in 1030, with alterations through to the 14th century, is now a luxury hotel with 65 bedrooms, prestigious reception rooms and a restaurant. However, that's a separate business from the vineyard, although WineShare members will receive an especially warm welcome if they choose to stay there.

The charm of the vineyards of Château de Pizay is that the wines are so completely different in taste and style, compared to the other WineShare vineyards: Gamay for the reds, Chardonnay for the white wines. The WineShare wines are Beaujolais red and white with an exclusive label. But the bonus is that Château de Pizay is so beautifully situated in the undulating Beaujolais hills that it also owns sites in the superb Beaujolais Cru appellations of Morgon and Brouilly. Pascal Dufaitre has been in charge since 1983, and is recognised as one of the top wine experts in the region. Under his careful management top quality, award-winning wines are being produced.

He is now adopting an organic approach to growing grapes and since 1988 only natural compost has been used to fertilise the vines. Your WineShare vines are in a parcel of vines that is being treated organically, another exciting development in WineShare.

WHITE WINES

WHITE 2006

If you don't think highly of Beaujolais Blanc taste this and think again. Its wonderful Chardonnay characteristics reveal themselves with a hint of pear and citrus which delicately cloak the floral scent. It is extremely elegant.

WHITE 2005

A weighty Chardonnay with light acidity. Fresh, with some length. A wine that you will enjoy this year. White Beaujolais is 5% of the region's production. We think it's rather better than a good Mâcon Villages.

WHITE 2004

You are greeted by an attractively rich nose. The style is light, elegant and firm with a long citrus finish. It is holding up really well and you can enjoy it with great pleasure this year.

Older vintages should be drunk now

RED WINES

BEAUJOLAIS RED 2006

Gold Medal in Mâcon

A well-deserved Gold Medal for this wonderful, dark, cherry coloured wine. It's pure red jam on the superb nose with a yeasty, baked bread flavour. If it sounds like breakfast it's far too good for that – this is Beaujolais at its best, immediately accessible.

BEAUJOLAIS RED 2005

Gold Medal in Mâcon.

Full, purple, red colour. 2005 was not a typical vintage so you have a full Gamay nose and a big, structured wine with tannins and fruit which hasn't peaked yet and could be kept for a year or two.

BEAUJOLAIS RED 2004

Silver Medal.

Full, more mature colour. Secondary, mature fruit flavours. Purple has gone to brick red and the wine has taken on burgundy characteristics. Starting to show its age so please drink up.

BROUILLY 2006 CHÂTEAU DE PIZAY

Bronze Medal in Mâcon.

Dry nose good balance between acidity and fruit. This is a full bodied wine with a deep ruby colour and a bouquet that hints at berries, prunes, raspberries and very ripe strawberries. The soft tannins currently cloak the fruit and this is a wine that needs another year.

BROUILLY 2005 CHÂTEAU DE PIZAY

Gold Medal in Paris.

Good colour with a cherry nose whose ripeness is revealed in the flavour. Fairly complex fruit bouquet and rich fruit on the palate. Still slightly tannic but with good length. Almost ready, and it's going to be superb.

BROUILLY 2004 CHÂTEAU DE PIZAY

A lighter vintage means the wine has softened gracefully. Beginning to retire. Drink now.

BROUILLY 2003, CHÂTEAU DE SAINT-LAGER

Gold Medal in Paris.

Attractive, rich complex style. Soft and rounded. Very stylish with good fruit and even nutty. Drinking beautifully and promising even more in the next few months.

MORGON CUVÉE DU PY 2005

Gold Medal *Les vignerons indépendents*

Intense fruit on the bouquet. Plums, nuts and a richness of fruit that has so much promise. It's going to be a superb glass of wine but it's still a little tannic. In fact it tastes like an alcoholic summer pudding! Perfect next year.

MORGON CUVÉE DU PY 2004

Drink this within the year so the decks are ready for the great 2005.

MORGON CUVÉE DU PY 2003

A lovely wine. Cherries on the nose. Soft. Full red mature colour. Intense flavours, mellow Beaujolais cru which is taking on burgundian flavours. Really good.

Your notes:

CASTELLO VICCHIOMAGGIO

Castello Vicchiomaggio is a beautifully maintained castle with fabulous views over the Tuscan hills. It is surrounded by its own olive trees and vineyard producing some of the finest wines of the region: Chianti Classico DOCG and the Tuscan IGT (the famous supertuscans about which the wine writers enthuse).

John Matta, Italian Winemaker of the year, 2005 (and in 2002), watches the development of his wines most carefully, and he does not release them until he is satisfied they are ready for the world to judge. He does not release every vintage as it is bottled so your WineShare wines will be of vintages that change during the year rather than every April.

The estate was bought by his father, Federico in 1964 and over the years father and son undertook a dedicated replanting programme. On his father's death John took over the wine-making responsibilities while his wife Paola (in addition to bringing up four children) took on the task of developing the castle itself as a venue for local receptions and holiday accommodation. It's the perfect place to visit and there are eleven well-furnished rooms where you can stay during your Tuscan holiday and sip Chianti while you watch the glorious sunsets. John makes only red wines.

LITTIFREDO DI VICCHIOMAGGIO

Good, honest, rustic, fruity vino da tavola. The kind of wine used for everyday drinking in Tuscany and rarely seen in the UK. The perfect accompaniment to pasta. It pays to have a case in reserve, for the wine continues to improve for a few months after shipping.

CHIANTI CLASSICO SAN JACOPO 2005

Open well before drinking for this is a wine, which retains quite young peppery, fruit.

CHIANTI CLASSICO SAN JACOPO 2004

Rich, young, red colour. A dense, opulent wine. Robust, it will develop superbly. You won't find a better quality Chianti Classico at anywhere near this price. Try it with classic Italian cucina.

CHIANTI CLASSICO SAN JACOPO 2002

Has settled into a very elegant wine. Lovely fruits blended with good tannins. Beautifully balanced, well structured with good length. Drinking very well now.

AGOSTINO PETRI CHIANTI CLASSICO RISERVA 2003

We detected cherries on the nose. Good balance, nice intense flavours quite structured, needs a bit more time.

AGOSTINO PETRI CHIANTI CLASSICO RISERVA 2001

This magnificently mature wine is very attractive still, but its hint of spice is overtaking the fruit and it really is not going to get any better so drink it now, while its still enjoyable.

RISERVA PETRI CHIANTI CLASSICO 2000

Leathery nose. Heavier in tannins and strong long sweet fruits. A quality wine. Enjoy it if you are lucky enough to have a few bottles left.

RIPA DELLE MANDORLE 2005

Light medium bodied attractive and approachable immediately.

RIPA DELLE MANDORLE 2004

Full bodied, red colour. Beautifully made. Very soft, approachable wine where there is immediate access. Clean, pure flavour, good length, medium body. Lighter than the Chanti Classico Riserva with a more elegant, rather than robust style.

RIPA DELLE MANDORLE 2003

Classically structured, more 'mainstream' than 2004. Nonetheless there are very open, approachable flavours that have blended well with the tannins during the extra year in bottle.

RIPA DELLE MANDORLE 2002

Still elegant, but starting to show its age now and should be drunk soon.

RIPA DELLE MANDORLE 2001

Full, red, mature colour. The age is beginning to show in the rim. It's slightly richer and more concentrated than 2002. Don't keep it any longer

RIPA DELLE MORE 2003

As always, a big powerful well structured wine. Tannic, powerful, rich, herbal flavours with lots of spices. No time yet for them to come together with the vanilla character of the wood they have gently been matured in but it's going to be a wonderful glass of wine!

RIPA DELLE MORE 2001

Almost black! Such a deep red colour. Full, powerful rich fruit with complex, overwhelming flavour. Very long, very rich. Wonderful, powerful, and smooth as velvet . Tobacco on the nose - it's all come together now but it has so much more to give....

RIPA DELLE MORE 2000

Even deeper in colour than the 2001 (but we'd put money on the latter being better in the end). It has cedar and tobacco overtones with spicy and intense dry fruit on the nose. The extra year in bottle has made it slightly more approachable but it will go on and on. A glorious wine.

Your Notes: