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Prvs shipments sold
125+ cs/wk!

Bordeaux Supérieur Rouge Château La Croix de Queynac 2020



Vignobles Gabard, Bordeaux, France

LCBO # 17949 | 13.0% alc./vol. | \$18.95 | Release: 27-May-2023

"Here's a lovely, fleshy and satisfying Bordeaux Supérieur that delivers lots of pleasure and complexity at the price. I like the firm, fresh but fully ripe red and black fruit character accented by some evergreen-cedar character and nicely integrated and subtle barrel influence. Tannins are abundant giving good backbone, but also ripe, balanced and framed by balanced acids. Length and depth are good. A wine you could enjoy now more on the fruit (decanted), or to hang on to in the cellar another half dozen years for a fully mature experience." on 2019 vntg. John Szabo, WineAlign, 2022



Terroir:

The Vineyard Gabard is a family property dating back to the XVIIIc, in Fronsac at the heart of the big vineyards of Bordeaux.

The name of Château La Croix De Queynac refers to a site classified as a French Monument. On the heights of the municipality of Galgon, in the middle of the Gabard vineyard is the XIIc church built by the Knight Templars, on the Saint-Jacques de Compostelle pilgrimage route.

Vinification:

Aged in cement tanks, then 12 m. in French oak barrels (1 or 2 y.o. barrels). Then 6 m. in the vat before bottling.

Varieties: Merlot 70%, Cabernet Sauvignon 30%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Serve ~18°C. Enjoy now after decanting or cellar for ~3-5 years. Nicely pairs with grilled meats such as duck, roasted beef, and leg of lamb. Great accompaniment for pastas with red sauce and barbeque foods such as chicken, sliders, and ribs.

natalie
maclean
wine reviews & ratings



Megha Jandhyala, John Szabo, Sara d'Amato, WineAlign'22
Gilbert & Gaillard (19, 18, 16, 15vntgs)
Natalie MacLean'20 (16vntg)

89p
GOLD
91p



Bordeaux Supérieur Rouge Château La Croix de Queynac 2020

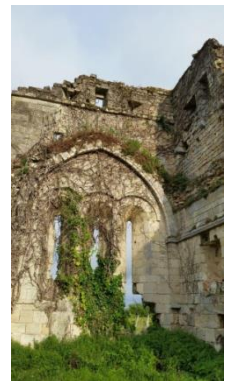
LCBO # 17949 / 138636

CANADIAN ACCOLADES

<p>Megha Jandhyala, 2022</p>	<p>On 2019 vintage: This is a balanced, well-integrated, and complex merlot-cabernet sauvignon blend . I like the delicate spice notes from the oak that are seamlessly blended with flavours of ripe dark plums, pencil shavings, earth, and a subtle floral note. Tannins are firm and refined, acidity is fresh, and length is very good at the price point. Score – 89p</p>
<p>John Szabo, 2020, 2022</p>	<p>On 2019 vintage: Here's a lovely, fleshy and satisfying Bordeaux Supérieur that delivers lots of pleasure and complexity at the price. I like the firm, fresh but fully ripe red and black fruit character accented by some evergreen-cedar character and nicely integrated and subtle barrel influence. Tannins are abundant giving good backbone, but also ripe, balanced and framed by balanced acids. Length and depth are good. A wine you could enjoy now more on the fruit (decanted), or to hang on to in the cellar another half dozen years for a fully mature experience. Score – 89p On 2016 vintage: Firm, light, juicy-dusty, entry-level Bordeaux Sup here, well made and perfectly serviceable. I like the juicy fruit and the light but firm-dusty texture overall. Drink or hold short term.</p>
<p>David Lawrason, 2014, 2018, 2020, 2021, 2022</p>	<p>On 2019 vintage: This is a blend of 70% merlot and 30% cabernet sauvignon grown in lighter sandy soils, which translates into a quite delicate texture. The nose is nicely lifted with pretty raspberry jam, vanilla and cedary spice. A touch floral as well. It is light to medium bodied with an easy mid-palate then a fairly dry and earthy finish. Good to very good length, and fine at \$17.95.; Best now to 2025. On 2018 vintage: This is a quite soft, ripe and fruity merlot from the hotter 2018 vintage. Pleasant enough, with ripe raspberry/plummy fruit, vanilla and some florality. Lacks some of the structure expected from Bordeaux, indeed in a blind tasting I thought it was Spanish red, the alcohol a bit hot; the length is very good. Very good length. On 2016 vintage: This over-delivers for the price, especially if you like some ripeness and richness in your Bordeaux. It is a 50-50 merlot cabernet sauvignon blend from a hot vintage, producing ripe raspberry pie fruit with gentle oak vanillin, spice and tobacco. It is medium-full bodied, almost glossy in texture with some firm tannin and warmth. The length is very good. Score – 89p On 2015 vintage: This is a nicely generous Bordeaux for \$15, thanks to the quality of the ripe 2015 vintage. Expect ripe raspberry, floral and herbal with some oak toast. It is medium weight, fleshy, well balanced if a bit gritty and dry. The length is good to very good. On 2010 vintage: This is light red has a fruity, almost candied blackcurrant nose with some green herbs, carotene and rosemary. A simple, fresh, lively and tasty Bordeaux. A bit sweet even, with fine tannin. Good to very good length. Tasted October 2014</p>
<p>Sara d'Amato, 2016, 2018, 2021, 2022</p>	<p>On 2019 vintage: Impressively poised and well-priced, this Bordeaux Superieur, offers classic structural elements such as firm tannins and an appealing backbone of freshness. Youthful fruit on the palate is holding on quite well. Compact and flavourful. Enjoy now with stewed beef or lentils. Score – 89p On 2018 vintage: A very even-keeled Bordeaux Superieur, inexpensive, not particularly representative but certainly comforting in style. A riper vintage with some notes of mocha but still with some dusty tannins. Drinking best now. On 2015 vintage: This generally quite traditional Bordeaux Supérieur is consistently flavourful and well seasoned. Notes of dried herbs, black pepper and crunchy salt with finely matured fruit and a hint of sweetness on the finish. Well balanced for solo sipping otherwise a hearty stew will be well matched. On 2013 vintage: A great value here, this is a ready-to-drink style of Bordeaux despite some grippy</p>



	tannins. Full bodied and savory with great concentration and very good structure. The opulence of fruit is impressive for the price. Widely appealing. Tasted June 2016.
Natalie MacLean, 2020	On 2016 vintage: Fragrant, rich and plushy with supple black plum, dark berry with a lingering spicy, mouth-watering finish. Tannins are firm. Good now, better in 2022. Food pairings: grilled chicken breast stuffed with ham and cheese, flattened Cornish hen with savoury dressing. Score - 91p
Michael Godel, 2020	On 2016 vintage: This Right Bank Bordeaux Supérieur is quite concentrated for the price category and seems to hum in low-laying, earthy tones. Driven by black fruit and a minty-bitter herb, push-pull waft then turning to tang and a tussle between acidity and tannin. The former is the grippier one while the wine sails comfortably along. Solid value here when the bottle does it's job. Drink 2020-2023.
Margaret Swaine, January, 2012	On 2009 vintage: This Bordeaux lives up to its gold medal win at the Concours de Bordeaux 2011. Purplish red with lovely aromas, it's well structured with velvety tannins. Good ripe fruit prevails throughout. Have with French bistro cuisine such as bavette in a shallot red wine sauce, beef bourguignon or French onion soup. In fact, at this price, you can use it in the dishes you serve with it.
Sara d'Amato, April, 2013	On 2009 vintage: A well-made, honest, gratifying Bordeaux Superieur with flavours of jammy berries and fine oak. Very approachable style, no doubt due to the exceptional and accessible 2009 vintage. Dusty tannins, currants and fresh earth make the palate of this medium to full-bodied blend. Excellent length. Try with Tourtiere or pasta Bolognese. Tasted April 2013.
Gordon Stimmell, January, 2012	On previous vintage: An exceptionally fine Bordeaux and an excellent value. Blackberry, licorice and sage aromas lead into intense blackberry, black plum and cedar flavours. A very dense, intense red for the money. Food suggestion: spicy sausage penne. Score - 90.



Paola and Stephan and their sons, the beautiful family that owns and operates Vignobles Gabard. Stephan's hardworking hands touch every vine in the property. Gabard vineyards around the ruins of the old church from the XII century built by the Knight Templars, located on the ways of Saint-Jacques de Compostelle.

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Featured in the LCBO Vintages Magazine, Long Weekend Dinner article, as the 1st wine for Old World!



OLD WORLD PAIRINGS

Bordeaux reds comprise some combination of **Cabernet Sauvignon** and **Merlot** along with **Cabernet Franc** and occasionally **Petit Verdot**, **Malbec** and even **Carmenère**. The structure and depth of Cabernet-and-Merlot blends allow them to stand up to the heft of the beef, while their smoky, herbal undertones accentuate the broader flavours of the meat. Younger Bordeaux reds have more tannins and fuller flavours and are better suited to heavier cuts of beef. **Chianti Classico** has noticeable tannins, making it a great choice for tenderloin.



CHATEAU LA CROIX DE QUEYNAC 2019
AC Bordeaux Supérieur, Bordeaux, France
(Gabard, prop.-récolt.)

This Right Bank blend of Merlot and Cabernet Sauvignon is youthful and bright, with dark fruit, smoke and tobacco. It has good depth and character and will make a great partner for shepherd's pie or roast-beef sandwiches.

Medium-bodied & Fruity
17949 (XD) 750 mL \$17.95 ✓



MAZZEI SER LAPO RISERVA CHIANTI CLASSICO 2019
DOCG, Tuscany, Italy

This wine is 90% Sangiovese and 10% Merlot sourced from vines 15-30 years of age. It takes its name from Marquis Mazzei's distinguished ancestor Ser Lapo, who is credited with authoring the first official mention of Chianti, on Dec. 16, 1398. It's fresh and structured, with dark cherry, blackberry, smoke and earth. A wine of depth and complexity that will cellar for a decade or more.

Full-bodied & Firm
288530 (XD) 750 mL \$23.95 ✓

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VINTAGES

**FINE
WINES** *for*
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