

Representing Star Producers Globally,



Servicing Star Markets Locally



Chateau Siaurac, Lalande de Pomerol 2010

Château Siaurac and Co.(Guichard), Bordeaux, France

LCBO # 309831 | 13.5 % alc./vol. | \$42.95 | Release: 28-Oct-2016

Tasting notes:

Love the nose of this full-bodied Bordeaux red wine blend of mostly Cabernet Sauvignon and Merlot grapes from the Left Bank region of Pomerol. The 2010 vintage was a strong one for Bordeaux. Aromas of fleshy red cherries and violets, followed by darker fruit on the palate. Luscious and supple with some tannic grip that will soften with 2 hours decanting. This will last in the cellar but why wait as it's ready now. Good, satisfying finish. Pair with a rare, juicy steak. Food pairings: roast Bresse chicken, roast pheasant with garlic leeks, veal chops in red wine sauce. Drink: 2018 – 2025. **Score – 94p. (NatalieMacLean.com, September 2015)**

Jancis Robinson
JancisRobinson.com

WINE ENTHUSIAST
MAGAZINE

Wine Spectator

Robert Parker
Wine Advocate

JAMES SUCKLING.COM

natalie maclean
wine reviews & ratings

Terroir:

The property dates back to 1832 for the Guichard family. The large, 36.5 hectare vineyard is planted to 75% Merlot, 20% Cabernet Franc and 5% Malbec. The terroir is gravel and clay soils that comes from 2 adjoining parcels. The vineyard is planted to a high, vine density of 7,100 vines per hectare.

Vinification:

Combination of concrete and stainless steel vats. The wine is aged in 15% new, French oak barrels for 12 months.

Variety: Merlot 80%, Cabernet Franc 20%

Sugar: 7 g/L

Serving suggestion and food pairing: decant and serve at 16°C. Try with spicy, light meat dishes like duck, pork, veal or goat, excellent with mid ripen cheese.



NatalieMacLean.com '15	94p
David Lawrason, Wine Align '15	91p
Jancis Robinson '11	16p
Wine Spectator, James Molesworth	89-92p
Wine Enthusiast, Roger Voss	89-91p
Robert Parker '11	87-89p
Decanter World Wine Awards	16p
NatalieMacLean.com '13	91p
James Suckling '13	91p
Le Magazine Du Vin, Panorama '14	96p



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CANADIAN ACCOLADES

<p>Vintages Magazine '16</p>	<p>There's no wine region in the world that so routinely over delivers at every price point, yet the prohibitive prices of the great wines of Bordeaux have overshadowed the tremendous value the region has to offer. While the extraordinary wines of Château Margaux or Petrus command prices that mean most of us will never taste them, the elegance, sophistication and, above all, balance that defines such celebrated wines is a hallmark of all the fine wines of the region. And though there are, of course, reasons why the greatest wines are considered as such, the value offered by Bordeaux's entry- and mid-level wines is without equal. Score – "A Unique Value"</p>
<p>Natalie MacLean '15</p>	<p>Love the nose of this full-bodied Bordeaux red wine blend of mostly Cabernet Sauvignon and Merlot grapes from the Left Bank region of Pomerol. The 2010 vintage was a strong one for Bordeaux. Aromas of fleshy red cherries and violets, followed by darker fruit on the palate. Luscious and supple with some tannic grip that will soften with 2 hours decanting. This will last in the cellar but why wait as it's ready now. Good, satisfying finish. Pair with a rare, juicy steak. Food pairings: roast Bresse chicken, roast pheasant with garlic leeks, veal chops in red wine sauce. Drink: 2018 – 2025. Score – 94p. www.nataliemaclean.com</p>
<p>David Lawrason '15</p>	<p>This a very charming, complex and poised young merlot-based red from the small appellation neighbouring Pomerol. Love the lifted blackberry/floral, faintly herbal, vaguely chocolaty nose. Mid-weight, quite delicate yet generous and open knit at the same time. Some warmth and licorice on the finish. Excellent length. Best 2016 to 2023ish. Score – 91p. www.winealign.com</p>
<p>Julian Hitner '13</p>	<p>About 2009 vintage: paque ruby in colour, the 2009 Château Siaurac reveals slightly sinewy aromas of plums, currants, baked cherries, blueberry crumble, asphalt, vanilla, and spice. Complex, with full-bodied fruit, very firm tannins, balanced acidity, and a delightful hint of sinewy plums and red fruits on the finish. Lovely body, balance, and character. Horribly overpriced in this market. 85% Merlot and 15% Cabernet Sauvignon. Now-2019. Score – 89p. www.winealign.com</p>

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A UNIQUE VALUE



CHÂTEAU SIAURAC 2010

AC Lalande-de-Pomerol
(Baronne Guichard)

TASTING NOTE: Deliciously ripe dark plum and boysenberry fruit is carried by fine-grained, sandy tannins and backed by licorice snap and black tea. Direct, pure and tasty. Drink now through 2016. Score: 90 (James Molesworth, *winespectator.com*, 2013)

Full-bodied & Firm

309831 (XD) 750 mL \$43.95

LÉGENDE 2012

AC Pauillac
(Barons de Rothschild)

TASTING NOTE: Légende is crafted by winemaker Diane Flamand ... Since 2004, Flamand has been an enologist at Domaines Baron de Rothschild (Lafite), in charge of Légende. The Légende 2012 Pauillac is made with 70 percent cabernet sauvignon and 30 percent merlot. The wine comes from two estates, Duhart-Milon and Lafite Rothschild, and has good tannins and powerful, spicy notes. (Allison Levine, *napavalleyregister.com*, June 21, 2016)

Full-bodied & Smooth

468397 (XD) 750 mL \$43.95

New at Vintages

CHÂTEAU DURFORT-VIVENS 2010

Second wine of Château Durfort-Vivens,
AC Margaux, Grand Cru Classé
(Gonzague Lurton, Prop.)

TASTING NOTE: This second wine of Château Durfort-Vivens is ripe, firm and well structured. Beautiful ripe black currant and berry fruits are cut with intense acidity. From the great 2010 vintage, it is solid, dense and full of fruitiness as well as tannins. It still does need to age, so drink from 2017. Score: 92 (Roger Voss, *Wine Enthusiast*, Nov. 2015)

Medium-bodied & Fruity

466540 (XD) 750 mL \$54.95

New at Vintages