



SAUTERNE



1980 Chateau Filhot (1st grand Cru Classe, Sauternes)

\$240

Wine Spectator : " Pretty aromas of lemon rind, honey and flowers. Very rich, dark and concentrated, full- to medium-bodied, medium sweet, with lots of toasted coconut, honey and ripe apricot and quince flavours. " Ready to drink - the higher proportion of sauvignon blanc holding it together well. Rich and delicious. It would be wonderful with Pâté at the beginning of a meal.

WF



1980 Chateau Rieussec (1st grand Cru Classe, Sauternes)

\$650

DJM : owned by Lafite, it borders Fargues and Sauternes, and adjoins Château d'Yquem. Covering 93 hectares, Sémillon, dominates (90%), followed by Sauvignon (7%) and Muscadelle (3%). Fully mature, it is deeply coloured, and beautifully rich and balanced with a clean finish. Lovely old wine.

WF



1983 Chateau Rieussec (1st grand Cru Classe, Sauternes)

\$275

Wine Spectator : Nectar-like if a bit on the sweet side, impressively complex, concentrated and focused. Deep gold, big, sweet and rich, with gobs of concentrated fig, brown sugar, butterscotch and oak flavor. A knockout. *Top Wines of 1988* **Rating : 94 Points**" (NB : owned by Lafite, it adjoins d'Yquem)

HALF BOTTLE

WF



1996 Chateau d'Yquem (1er cru superieur, Sauternes)

\$700

Robert Parker 2003: "Light gold with a tight but promising nose of roasted hazelnuts intermixed with creme brulee, vanilla beans, honey, orange marmalade, and peaches, this medium to full-bodied offering reveals loads of power in its restrained, measured personality. There is admirable acidity, weight, texture, and purity in this impeccably made Yquem. Drink 2012-2060 . **Rating : 95 Points**"

HALF BOTTLE

WF



1998 Chateau d'Yquem (1er cru superieur, Sauternes)

\$650

Derek Smedley MW : " Although there is a lot of sweet fruit on the nose there are lovely peachy, orange blossom fragrances. Crème Brûlée, candied peel and honey give voluptuous richness on the mid palate with peach and apricot at the back. Sensuous and lush yet enough freshness to bring out a hint of botrytis and give a stylish elegance to the finish. Drink 2011-35 . **Rating : 97 Points**"

HALF BOTTLE

WF



2003 Chateau d'Yquem (1er cru superieur, Sauternes)

\$550

James Suckling : " A massive Yquem, this has a dense palate that is almost chewy like a red. Full and very sweet, with notes of dried apricot, pineapple, and papaya on the palate. Long, with a vanilla-coconut tart finish. What a wine, voluptuous, sexy, and luscious. 147 grams of RS. Pull the cork after 2015. **Rating : 98 Points**"

HALF BOTTLE

WF



2004 Chateau d'Yquem (1er cru superieur, Sauternes)

\$520

James Suckling Wine Spectator : "Picked with six waves of picking over seven weeks and twenty-five working days. Shows wonderful aromas of pineapples, apples and lemons with loads of botrytis. Full-bodied, but incredibly refined and long. Superfresh and racy. Fabulous. This has an incredible purity and brightness. Like a perfectly cut diamond. **Rating : 95-100 points**

HALF BOTTLE

WF