

Dear Ange,

We, the village of Bramley (the one outside Basingstoke not Guildford) are putting on our own version of Britain's Got Talent to raise money for various good causes. We are lucky to have a celebrity TV Vet living in the area who has agreed to be one of the judges, which will add a glitz to the evening. Ten contestants will be tangoing, singing and flame-throwing the night away. Doctor Jones has paired up with Denise Watts from Lloyds Pharmacy. Julian, or 'two left feet' as we like to call him, an event co-ordinator from London, is supplying additional lighting and reinforcing the stage. He has teamed up with Katie Clinton-Jones, style consultant to the stars, whose credentials don't go down as far as her feet. They will be doing magic tricks including their favourite disappearing act. Junior Fingellis, ex London Film School, will be filming the event, which we will be posting on Myspace, Youtube, etc. Do you have the facility for user generated content on your new website? How about giving us a case of wine for the auction? Berry Bros said no. Would you and Gavin like to come – it's on Saturday 22nd?

Yours truly,  
Anita Bush

Dear Anita,

We have been glued to the Apprentice more than Britain's Got Talent. I love stubbly Sir Alan and Adrian the baggies fan is this working mum's choice. We would be delighted to give you a case of wine for the auction. I'll make a selection and send it over soonest. Quite glad you only asked for a case, as Gavin's donating piles of the stuff to the Prince's Trust Gala Ball next March. He reckons they do a great job getting hoodies off the streets. Sadly we can't make your contest as we have a long-standing commitment at a local ceroc dance evening. Gavin is rather good at the "Le twist". User generated what?

Best Ange

## **Barton 2001-2008**

Friends and visitors will be sad to learn that our little dog, Barton, died on 18 May. For the first time ever, a family brought a dog with them to stay in the farmhouse and we had made it clear that we had two (harmless) dogs. Their dog, an obese dalmatian which had apparently come from a refuge, attacked and killed Barton as soon as they let it out of the house by mistake.

It still seems incredible to us that a dog lover could bring a dog, knowing it was a danger to other dogs, all the way from Rutland to Bordeaux by car, only for it to savage their hosts' much-loved pet. They had barely unpacked before they left, mortified, just as we were burying the poor little chap. And not a word from them since.

Barton, so named because his sister had gone to live with the Bartons of Léoville-Barton, never said boo to a goose and was an institution at Bauduc. He will leave a big void for such a small fellow, and will be missed not only by us but also by so many visitors – especially those he welcomed to the farmhouse.

## ANGE'S PROBLEM PAGE



ANGE CAN BE CONTACTED ON  
0800 316 3676 (UK FREEPHONE)  
VIA EMAIL: [team@bauduc.com](mailto:team@bauduc.com)

Dear Ange,

My boss has asked me look at alternative entertainment for his brother's stag as England aren't playing in the Euro finals. They don't see each other often, what with his brother being a male model et al. Xavier is flying in from New York with three buddies who are also models. My boss and his brother have only one other thing in common which is an appreciation of wine (sadly). I have been onto your site and I think that your farmhouse looks heavenly. It's late in the day but do you think that you will be able to fit them in at the farmhouse for a mega wine tour in late June or early July? There will be eight to ten of them (including two hedge funders, an internet millionaire and a conservative MP) plus a couple of extras perhaps. Is there a local strip o gram agency or some such you could recommend for after dinner entertainment?

Yours truly,  
Bonnie Dee



Dear Bonnie,

In haste to catch la poste (in fact you can probably still hear me panting). I have managed to squeeze you in for the first weekend in July; Gavin's family can come back another time. Plenty of room for male models in the farmhouse and the rest in a local hotel. Gavin can book you into a chateau or two but it's worth upgrading to the full-on deluxe tour de vino. We'll send you some ideas. Funnily enough I've got a couple of saucy outfits – a nurse's and a policewoman's (and one I cannot mention in print that Gavin picked up in Amsterdam). Let me know if you can't get hold of anyone at Le local model agency... How about having the wedding here as well? We had two weddings here last summer, which went brilliantly well and by popular demand we are looking at doing them commercially.

Lol Ange

Dear Ange,

I have recently made a lot of money selling my TV company. We mainly made cheap entertainment shows and have had great success selling our formats to Iceland, Japan, Quebec and Sweden. After twenty years in the business, three wives and seven children I have decided to change my life. I want to join my heroes Gavin Quinney, Francis Ford Coppola, Gerard Depardieu, Cliff Richard and Shane Warne and go in to wine production and fritter away my millions on a vanity project. I don't believe in leaving money to your children, I had to make my own and I have to give enough to their mothers. I want to go into the wine business, lock, stock and barrel, and own a winery of my own. You and Gavin have been doing it for a while, how about I make you an offer you can't refuse (down girl, I'm talking about Bauduc).

Yours sincerely,  
Norman Church

Dear Norm,

Gavin and I have spent many years building the Bauduc brand. We have renovated the chateau and reinvigorated the vines and are producing award-winning wines. Our distribution model is the first of its kind. Sending our wines straight out to customers came to Gavin in the bath. The ducks were flying low that night. Whilst we are flattered by your interest, I am resigned to the fact that we are in this for the long haul, although I pine for the Putney Exchange. May I suggest that you come over here and see what it takes first hand to run a vineyard? We can introduce you to some local agents. It would be nice to have some more Brits over here. Gavin would like to know if you play table-football and lean towards the left bank or the right. I would like to know how much you are offering.

Lol Ange



# Preparing for N°.10

**T**he future surrounding another Number 10 might be constantly in the news but here's a thought that may come as a bit of a shock to old friends and customers: 2008 will be our tenth harvest at Bauduc.

Before we panic about how the time has flown by, it should be pointed out that we moved here in time for the harvest of '99, and our first full season, and our first Gazette, was not until the following year. So a ten-year celebration isn't on the cards just yet but we will raise a glass of juice as the last basket of grapes comes in this autumn.

2008 should also be a celebratory vintage, with any luck, given that our 2007 Bordeaux Blanc has been chosen as the house white at Gordon Ramsay's top restaurants for the ninth consecutive vintage. This March, his sommeliers came out to Bauduc and gave the new wine the thumbs up, and together we also blended a special 2006 red for the top restaurants.

We then went over to London to taste with the group buyer and explain about the hefty price increase, given that the pound buys far fewer euros compared to last year and, following the spring Budget, Britain now has the highest rate of duty on a bottle of a wine in Europe. Thanks, Darling.

Every year throws up different challenges to maintaining the status of being the house pour at London's only three Michelin star restaurant, and 2007 was a tricky one in the vineyard, let alone the economic landscape. In the picture below, our seasonal staff are shown stripping the leaves away from the clusters of grapes (the French word *effeuillage* sounds more romantic than 'leaf-plucking'), so that the grapes had a better chance of ripening in time for the harvest.

A lovely September saved the day. It turned out to be a fine year for whites and we are really pleased with our 2007 reds. Which just goes to show that we're

becoming more Bordelais, as they like to talk up a vintage around here. That said, it's a relief that we're not hooked into selling 'en primeur', as the market this summer for the 2007s is the toughest for many a year. For more on the weird and wonderful world of wine prices, flick to pages 6 and 7, and for prices straight from the vineyard, our centre spread reveals all.

## New website

The Number One website for buying direct from a chateau (from a shortlist of one)



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

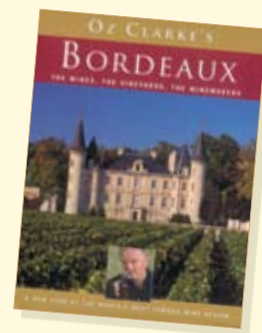






## Château Bauduc in a nutshell

*"Since the first vintage in 2000, the Quinneys have made Bauduc into a very smart operation, selling direct to consumers through mail order and the internet, and gaining regular listings with such star chefs as Gordon Ramsay and Rick Stein. The wine deserves it. Red, pink and white, they are utterly drinkable, each possessing a classic, mouthwatering Bordeaux texture and easy going fruit".*



**Oz Clarke's Bordeaux:** the wines, the vineyards, the winemakers.

## Ramsay Masterclass



*Head chef Clare and head sommelier Jean-Marie take a break from London's only three Michelin star restaurant.*

An annual trip to Bauduc has become a regular exercise for Gordon Ramsay's team of sommeliers. Each spring, we host a group for a weekend and take a tour around Bordeaux to learn more about making wine in this corner of France. In the past, we have visited the iconic Châteaux Ausone, Latour, and Cheval Blanc as well as much improved estates like Pontet Canet and La Tour Figeac. This year, we visited the impressive new cellars at Château Pichon-Longueville in Pauillac and then Château Petit Village in Pomerol. A vertical tasting of different vintages and lunch at Pichon left them somewhat

horizontal in the small coach on the way to Pomerol, although it's fair to say that they had been working late into the night before in London before catching the 7 a.m. flight from Gatwick.

On Sunday, we had a look around the vineyard at Bauduc before blending different barrels of red from our 2006 vintage. The special cuvée we made, which came from ten new and one-year-old barrels (250 cases), will replace the bespoke Château Bauduc red that was the best selling wine last year at London's only three Michelin Star restaurant. It will be listed for around £50 a bottle.

On the last two occasions, the head chef from the restaurant has joined the group, which has given us some anxious moments in the kitchen on Saturday evening and Sunday lunchtime. Clare Smyth is the head chef at restaurant Gordon Ramsay, and she was able to



*The visit to Pichon*



*The Ramsay team listened intently to Gavin's on-board lecture on the 1855 classification.*

take a break from the pressures of the job and the 'Ramsay Masterclass' that she regularly hosts on Saturday mornings at the restaurant. The Masterclass offers a morning's tuition for a group of up to 12 guests, with lunch to follow for the 12 and their partners. The package includes the morning's cookery course for 12 and lunch for 24, and costs £6000.

We were delighted to find out that head sommelier Jean-Marie serves Bauduc exclusively at these events. So we thought we'd offer a nice little case of the same wines to celebrate – 2 bottles of our Bordeaux Blanc Sec, 3 bottles of our Clos des Quinze 2005, and one 50cl bottle of our new sweet white, the Bauduc Monbazillac 2005. Perfect for a dinner for 8, and a great gift too.



## Case study

New to the Bauduc line-up of wines are our handy cases of 6 bottles. After an extensive survey (we looked at Tesco's, M & S and Waitrose's websites and talked to Mrs. Pickard of Carshalton, Surrey), we came up with this groundbreaking idea. Our UK carriers charge by weight, once the minimum charge has been applied, so we thought our customers would like the option of smaller quantities. They're certainly easier to lug around (I love a nice six-pack, Ed.) and they make super gifts, too.



As well as 6 bottle and 12 bottle options for the separate wines, there are three mixed cases with six bottles in each – a red case, a white case and the Ramsay Masterclass case.

Delivery is free for UK mainland deliveries over £75, and £7.50 for any order below £75. With the 6 bottle cases ranging from £39 to £58, delivery is free for an order of two different cases to the same address.



# None like it hot

Last summer, we were chatting with guests who had booked onto one of our tailored wine tours, based at the farmhouse, about how temperature can affect wine once it has been bottled.

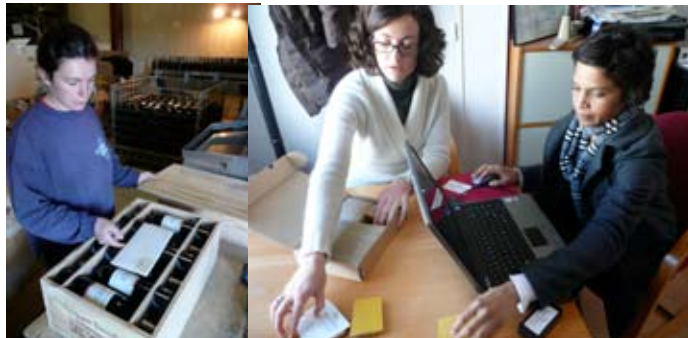
We're confident about our delivery network, after years of practice, but when we heard about a new temperature tracking device from a Franco-American outfit called eProvenance, we decided to give it a whirl.

We placed the tracking gadgets, which look like credit cards and were programmed to take a reading of the temperature every eight hours, inside 40 cases of our wine. We briefed the customers who had ordered the wine, and once we had the cards returned, we scanned the results to check on the temperature at each point of our shipping and storage. No nasty surprises, thankfully, but we'll stay on the case.

Many thanks to the customers who took part in the trial and returned the tracking cards back to us. We even had one sent back from Iceland, although the vast majority were from customers in the UK.



*Wooden cases of top Bordeaux sitting in the summer sun in 2005, outside a wine shipper's warehouse. Oops.*



## New vines...



## ...old vines

**A**s of this year, half the 75-acre vineyard at Bauduc has been replanted since 2000. It's fair to say that this not an ideal scenario financially, and wasn't in the original plan (plan? what plan? Ed), but much of this work has been funded by our Bauduc Bondholders, who paid for copious quantities of wine upfront in return for a healthy discount. For more on the scheme, do get in touch.



In short, we have doubled the number of vines in each plot, from 1200 to 2400 vines per acre (3000 to 6000 per hectare), replacing vigorous, wide-

spaced vines with low-yielding, better quality rootstocks. With the vines no longer loaded with too many bunches - each vine should now produce enough grapes for one bottle, rather than two - the grapes have a better chance of ripening fully, which in turn will make for better wine. At least that's the theory, folks.

It's a long term game: in the time that Facebook has been created and become a household word, some of our young vines have yet to produce a decent crop. In fact, we can't even use the fruit for three years under French law.

So this year we have taken out a lease on 12 acres of a neighbouring château's white vines. All the vines, both sauvignon blanc and sémillon, are seriously old and the owner reckons that half were planted in the late nineteenth century. Our team will be doing all the work in the vines and the wine will be made here, allowing us to use the grapes under the

Château Bauduc label. We certainly need more grapes, and better still the arrangement will give us a good balance between the crop from both our new young vines and the old ones.



*The suitably named Monsieur Lachat from SAFER, a French government agency, checks the old maps before sanctioning the contract.*

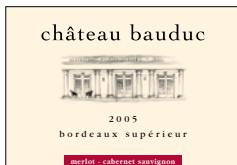
# Wines on offer direct from Château Bauduc

## RED

### Bordeaux Supérieur 2005

**£7.75 per bottle in cases of 6 or 12.**

A super vintage when we could harvest à la carte – as and when we wanted – after a beautiful summer. A blend of 70% merlot and the rest cabernet sauvignon, all from the vines on the slopes around the château, this was aged in French oak. It's a classically styled, medium-bodied Bordeaux and was chosen as the house wine at Gordon Ramsay's new Maze Grill in London. Serve with, er, red meat.



**75cl bottles**  
£93.00 Case of 12  
£46.50 Case of 6

### Clos des Quinze 2005

**£8.75 a bottle in cases of 6 or 12, and available also in magnums.**

The Clos des Quinze is our single vineyard in the hills overlooking the Garonne river, where we grow mostly merlot (80%), plus cabernet franc and cabernet sauvignon, on the gravel and clay slopes. The 2005 was aged in French oak barrels and this medium-bodied Bordeaux certainly works best with good food, especially red meats. It's served in several Ramsay establishments, not least in his Masterclass. See page 2.



**75cl bottles**  
£105.00 Case of 12  
£52.50 Case of 6  
**150cl Magnums**  
£108.00 Case of 6 Magnums  
£27.00 Individual Wooden Case

### Les Trois Hectares rouge 2005

**£12.75 a bottle, in wooden cases of 12.**

'Bauduc's new merlot-based flagship red, Les Trois Hectares 2005, is showing the delicious core of fruit typical of this vintage, plus classy oak' said Oz Clarke. Made from 100% merlot from low-yielding vines on gravel and clay soils near the chateau, and aged in new Seguin Moreau barrels. The first stab at this wine, our 2003, was the best selling red wine in 2007 at London's only three Michelin star restaurant, Gordon Ramsay.



**75cl bottles**  
£153.00 Wooden Case of 12  
**150cl magnums**  
£156.00 Case of 6  
£36.00 Individual Wooden Case

## MIXED CASES

### Mixed White Case

**£53.00. An average of £9 per bottle.**

A stylish 6 bottle case with our two leading whites.

- 3 bottles Bordeaux Blanc 2007
- 3 bottles Les Trois Hectares blanc 2006

**£53.00 Case of 6**



### Ramsay Selection Case

A 12 bottle collection with 2 dry whites, 2 reds and 1 sweet wine, all selected by Gordon Ramsay's restaurants.

- 3 bottles Bordeaux Blanc 2007
- 2 bottles Les Trois Hectares blanc 2006
- 3 bottles Bordeaux Supérieur 2005

- 3 bottles Clos des Quinze 2005
- 1 50cl btl Bauduc Monbazillac 2005

**£99 Case of 12**  
**An average of £8.25 a bottle.**



### Ramsay Masterclass Case

**£52.50 Case of 6 An average of £8.75 a bottle.**

- 2 bottles Bordeaux Blanc 2007
- 3 bottles Clos des Quinze 2005
- 1 50cl btl Bauduc Monbazillac 2005

### Mixed Red Case

**£49.50. An average of £8.25 a bottle.**

A smart 6 bottle case with two of our red wines from the exalted 2005 vintage

- 3 bottles Bordeaux Supérieur 2005
- 3 bottles Clos des Quinze 2005

**£49.50 Case of 6**



### The Portfolio Case

A superb wooden case with 12 bottles of wine from our estate.



**£108 Case of 12**  
**An average of £9 a bottle.**

- 4 bottles Bordeaux Blanc 2007
- 2 bottles Les Trois Hectares blanc 2006
- 2 bottles Bordeaux Supérieur 2005
- 3 bottles Clos des Quinze 2005
- 1 bottle Les Trois Hectares rouge 2005





## WHITE WINE

### Bordeaux Blanc 2007

**£8 per bottle in cases of 6 or 12.**



The house white at Gordon Ramsay's restaurants for the ninth vintage on the trot and a 'special selection' at Rick Stein's, this is light, ripe, fruity and nettley, with a citrus twist. Drink on its own or with chicken, fish, shellfish or salads. 2007 was a good year for sauvignon blanc for us but we discarded any bunches that weren't spot on, so our strict selection meant a small crop.



**75cl bottles**  
**£96.00 Case of 12**  
**£48.00 Case of 6**

### B de Bauduc 2006

**£6.25 a bottle in cases of 12.**



Dry, light and easy, the B is a summer party guzzler or for keeping at hand in the fridge. All our Château wines are made from grapes grown in our own vineyard whereas this 'b de bauduc', a 60% sauvignon blanc and 40% semillon blend, is crafted from grapes grown by local growers.



**75cl bottles**  
**£75.00 Case of 12**

### Les Trois Hectares blanc 2006

**£9.75 in cases of 6 or 12.**



Made from 60 year-old semillon vines (90%) and sauvignon blanc from a three hectare vineyard (7.5 acres). We fermented and aged this dry white wine in new French oak barrels. "More than a match for quite a few much more expensive wines from top appellations" says Oz Clarke. The 2006 is full and intense, and tastes more like white Burgundy than Bordeaux. Best drunk with food, such as chicken or fish.

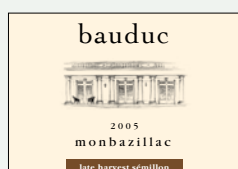


**75cl bottles**  
**£117.00 Case of 12**  
**£58.50 Case of 6**

### Bauduc Monbazillac 2005

**£8 per 50cl bottle in cases of 6.**

Monsieur Saury makes great barrels, and with his profits he bought a vineyard, which came with some semillon in the famous appellation of Monbazillac. He didn't know what to do with it, so we stepped in for this late-harvested 2005. There were just 10 new barrels of this lovely semi-sticky. It's the only sweet wine served in the Ramsay Masterclass sessions for matching with their amazing puds. 50cl is enough for 8 guests.



**50cl bottles**  
**£48.00 Case of 6**

## TO ORDER

**Online:** [www.bauduc.com](http://www.bauduc.com)

**Email:** [team@bauduc.com](mailto:team@bauduc.com)

**UK freephone:** 0800 316 3676

This line redirects to the vineyard at no charge. Outside the UK:  
**0033 5 56 23 2222**

**UK fax free:** 0800 316 3686

International fax: **00 33 5 56 23 0605**

**Post: Château Bauduc,  
Créon 33670, France**  
(allow 3 days+)

**Speedy UK delivery:** Allow 3 to 5 days for delivery from our London cellars. UK mainland only.

**Free delivery over £75**

Delivery is free for all orders over £75 to the same address, and £7.50 per order for less. We'll quote for Highlands and Islands.

**Guarantee:** If you don't like the wine for any reason, we'll refund you. Please let us know about any faulty or 'corked' bottles.

**R O S É**

**Check out our  
website for Rosé**



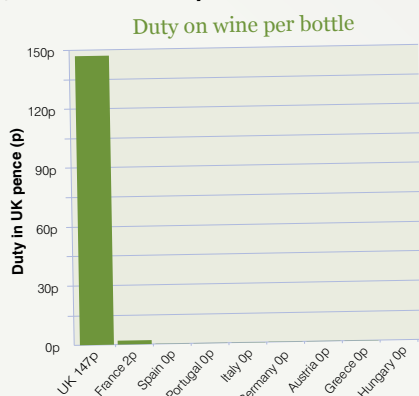
# Strange but true: the curious world of wine prices

## Darling goes over the top



by our man in the trenches

**Times are tough for the UK wine trade. The pound has slumped against the euro, the cost of wine at source and fuel prices have shot up, and consumers face the credit crunch. If that wasn't enough, the anti-alcohol lobby is winning the media battle, with middle-class binge-drinkers being portrayed as a drain on the nation's resources. So the same government that brought in 24-hour drinking (for health reasons?) softened the way for the assault on responsible wine lovers.**



Britain now boasts the highest rate of duty on wine in Europe. The Chancellor of the Exchequer slapped a record 14p on a bottle of wine in the Spring Budget and pledged to increase UK duty above inflation over the next four years. Duty on a bottle of wine is now nearly £1.50, plus Vat on the duty as well as the wine, while there is no duty at all in Italy, Spain and

Germany, while France fleeces its citizens for all of 2p a bottle. And yet we manage to remain sober - well, most of the time.



Captain Darling even claimed that wine drinkers are better off: "In 1997, the average bottle of wine bought in a supermarket was £4.45 in today's prices. If you go into a supermarket today, the average bottle of wine will cost about £4." Perhaps, but what he didn't say was that the government has trousered 37p more per bottle in duty in that time, before the new rate. Producers have been forced to cut costs, and two thirds of wine sold in Britain today is on 'special offer'.

On a £4.20 bottle on sale in the UK, £2.10 goes on duty and VAT, then there's shipping, storage and distribution, the agent and retailer's margin. After the bottle, cork, labels and packaging (we

spend 50p on all these) that leaves not all for the wine itself.

And duty doesn't just affect retail prices. A wine merchant friend of ours buys a house wine with a nice label for £1 a bottle from a co-op, adds 50p shipping and delivery costs, then £1.50 duty, and adds a reasonable 25% margin on top. He sells it to restaurants for £4.00 ex Vat, who need to make a 66% margin. The wine's listed at £14, including Vat. Without the duty, as on the continent, the bottle would cost half that - and the merchant and restaurant would still make the same percentage margin.

(Toot toot - it makes our £8 Bordeaux Blanc, sold direct, look even better value at Rick Stein's for just £19 on the list at his Seafood Restaurant, or for £20 chez Gordon Ramsay. If you can get a table, that is.)

Britain has a fine tradition of wine merchants and restaurants offering choice and value, but the increasing cost of importing wine means it'll be harder times ahead. Yet with the low pound, there's hope: the UK is now a great tourist destination. If only wine was less expensive.

*Join the debate on our blog.*

## Trade up for value

To calculate how much goes to the UK government on any bottle, first work out the VAT. Take 10% of the bottle price, eg 45p on £4.50, and add half that figure again (22p) to get the Vat (67p) and then add £1.50 for the duty paid. That's £2.17 in tax on a £4.50 bottle, or £2.58 on a £7.25 bottle, leaving £2.33 and £4.67 respectively for the wine. So, at a retail price of £7.25, twice as much is going on the bottle of wine compared to the £4.50 bottle.

## 'The best value wine in the world'

No, not Bauduc. Christian Moueix is one of the most charming men you could ever meet and fully deserves his 'Man of the Year 2008' award from Decanter magazine (even if the title seems a bit outdated, Ed.) Monsieur Moueix runs numerous estates in Pomerol, and I was lucky enough to be invited to taste his Pétrus 2005 from bottle recently.

When I sampled the same wine from barrel in 2006, he told me that Pétrus was the best value wine in the world - after all, you only have to own it for a short time and it goes up in value.

He has a point. Corney and Barrow, the UK agents, released the 2005 at a tad over £900 a bottle 'en primeur' in May 2006. Two years on and it's being sold for £3000 a bottle. As for value, the team at Pétrus are the first to admit that the price is 'indecent', but I suppose a wine is worth what someone will pay for it.

*(For what it's worth, I think Robert Parker underestimated the 2005 with his score of 96/100. It is truly a profound wine).*



*Decanter's 'Man of the Year' is the one on the left*



# Gavin Quinney's Bordeaux Report

## 2005 in bottle: many happy returns

I have been moonlighting as the Bordeaux critic for Wine & Spirit magazine, the leading UK monthly, and the first vintage I covered for the magazine was 2005. It's a vintage that I've been fairly enthusiastic about from the start – readers may recall our autumn Gazette of that year, entitled 'As good as it gets'. I then followed that up with my Top 100 wines in the May 2006 issue of Wine & Spirit, beginning the article '2005 is the greatest vintage in living memory', after the teeth-staining exercise of sampling 700 barrel samples.

In my follow-up in December 2007 for Wine & Spirit, I wrote 'Having tasted 450 of the leading wines from the bottle – the first critic to have done so – I urge you to catch some of these wonderful wines before prices rise once again, or before many become impossible to find'. In the seven page piece on Bordeaux 2005 from the bottle,

I highlighted 18 wines as the 'Investor's choice'. 'Even at current prices, these will prove good investments.'

Since that article in December 2007, the wines have now been tasted and reviewed by leading US critics like the Wine Spectator (at the end of March) and Robert Parker (end April) and Decanter magazine cover some 2005s in bottle this July. Unfortunately, the horse has now bolted.

The table shows that one case each of the 18 wines would have cost a total of £33k back in June 2006 when they were first released, going up to £46k in December 2007 – 41% up in 18 months. As of May 2008, those 18 cases are worth £71k, a rise of 53% in just 6 months. Whoever said that patience is required when investing in wine wasn't thinking of these 2005s. It also shows that, contrary to what most people believe, the reviews of wines in bottle can

have more impact than the endless stream of pronouncements 'en primeur'.

Did I buy them? *Les cordonniers sont les plus mal chaussés*. The cobbler's children have no shoes is a version of the French proverb, and interior decorators have scruffy houses, apparently.



*The sorting table at Château Angélus in 2005*



*Unlike Château Angélus (above), we kept costs down by having children sort the grapes for the 2005 vintage.*

I also listed my 20 'Insider selections' in December 2007, great wines between £250 and £500 a case, like Branaire-Ducru, d'Issan, La Lagune, Grand-Puy Lacoste, Clos Fourtet, Fleur Cardinale, Haut-Bailly and Smith Haut Lafitte. Since his Bobship gave these 95 points or so in April, it's not surprising they have shot up in price: 35+% in a few months, having risen just 12% in the 18 months before that. A handful remain on the market of my 40 'Imbiber's choice' wines – more affordable wines from £60 to £250 a case. I did grab some of them.

For news of the next vintage of the century, or for information on my wine fund contact me at [gavin@bauduc.com](mailto:gavin@bauduc.com)

### GQ's Investor's choice, Wine & Spirit, December 2007

	Release price £ June 2006	Price £ Dec 2007	Price £ May 2008
Angélus	1,450	1,600	2,750
Cheval Blanc	4,700	6,300	8,750
Cos d'Estournel	1,120	1,150	1,800
L'Eglise Clinet	1,300	1,950	4,200
L'Evangile	1,100	1,200	2,750
Lafite Rothschild	3,750	6,200	9,400
Latour	4,500	7,200	10,700
Léoville Barton	470	700	970
Léoville Las Cases	1,630	1,675	2,400
Léoville Poyferré	450	550	680
Margaux	4,500	6,600	9,500
La Mission Haut-Brion	1,950	3,950	6,000
Palmer	1,370	1,900	3,000
Pape Clement	850	900	1,400
Pavie	1,800	1,900	2,900
Pavie Macquin	450	975	1,500
Pontet Canet	460	550	850
Vieux Chateau Certan	980	1,000	1,500
<b>Total</b>	<b>£32,830</b>	<b>£46,300</b>	<b>£71,000 (53%)</b>

## 2007 primeurs

2007 was my third year covering the 'en primeur' campaign for Wine and Spirit. I tasted 600 barrel samples from the 2007 vintage in late March and early April for a full review in the May issue of the magazine. The top wines are being offered now by merchants, a year before bottling.

The good news is that 2007 was a fair to good vintage for red wines, with no shortage of well-made, attractive wines. There are very few really poor wines at

the top 500 level, and that would not have been the case fifteen years ago. It was an excellent vintage for sweet whites, with the top estates in Sauternes and Barsac producing their best wines since 2001, and a very good vintage for dry whites.

However, while there are a few compelling wines, there are few compelling reasons for consumers – especially those paying with pounds or dollars – to place en primeur orders for the vast majority of reds. Some Châteaux are, thankfully, listening to the market: I'll be reviewing prices on my blog at [www.bauduc.com](http://www.bauduc.com).

*The damp weather in 2007 caused us to do a lot more work in the vineyard*

