



## 2000 Bordeaux – Greatest Vintage Ever?

September 21, 2010

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$60; Guests'/Non-Members' Fee: \$80

TVC kicks off the fall tasting season with a spectacular array of red Bordeaux from 2000 to celebrate the club's 35<sup>th</sup> anniversary. "Wine critics tend to be a notoriously demanding bunch, but if you read what they're saying about the 2000 vintage in Bordeaux you'd think they'd tasted heaven itself. *Wine Spectator's* James Suckling claimed that it's "the first exceptional year for a new generation in Bordeaux." Uber-critic Robert Parker has gone so far as to call it "the greatest vintage Bordeaux has ever produced." To put these comments in perspective, they're akin to horse breeders saying that a current Triple Crown contender will make all the previous winners look as if they were limping." . . . . In 2000, however, just about everything was superlative. From the best-known vintners to the smallest, virtually all the wines from Bordeaux were exceptional. Why? One reason is that the weather during harvest was nearly perfect. Rain at that time can ruin grapes--they absorb water and don't fully ripen. But in the fall of 2000 the weather couldn't have been better: It was the first hot, dry harvest in ten years. Bordeaux chateaux have also started using more modern techniques to grow and process their grapes. Combine those techniques with great weather, and most critics now say these wines will be as good as--or better than--legendary vintages like 1945, 1961, and 1982." (Chris Wilford, June 1, 2020, *FORTUNE Small Business*).

The Bordeaux region is naturally divided by the Gironde River into a Left Bank area which includes the Médoc and the sub-regions of St-Estèphe, Pauillac, St.-Julien, and Margaux and a Right Bank area which includes the subregions of Saint-Émilion, Pomerol, Bourg and Blaye. Over the centuries, wine growers in the Bordeaux area observed that certain sites systematically produce wines of exceptional quality with specific characteristics. The reason for this is the influence of "terroir", the subtle interaction of soils, subsoils, exposure to sun, altitude and the natural environment. The wines of the Medoc region are produced from gravelly soils where the vines work diligently to produce small, complex fruit. The wines of the Saint-Julien sub-region distinguish themselves for their natural finesse and successful balance. Their style creates a splendid link between the finesse of the Margaux wines and the power of the Pauillacs. These are enormously rich, incredibly pure, concentrated wines. Furthermore, they represent a confluence of Mother Nature providing ideal growing conditions, and a new generation of extraordinarily committed Bordelais that understand their legacy, realizing that they are the world's reference point for wines of richness, longevity, and complexity.

Permitted grapes for Bordeaux are Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec and Carménère. While wine making styles do vary, generally the Left Bank is predominately more Cabernet Sauvignon based with the Right Bank more Merlot-based. When you taste Bordeaux wines, you're tasting history. Many of these chateaux have been producing wines for *centuries*. Our club has been in existence for a blink of an eye in comparison, but we are fortunate to be able to imbibe the results of centuries of wine-making endeavour and the discerning effort of TVC's wine buying committee. Our exceptional line-up of wines includes seven Bordeaux from Left Bank sub-regions of Margaux, Pauillac and St. Julien as well as one from St. Émilion on the Right Bank. We have three 5<sup>th</sup> growth Pauillacs: Grand Puy Lacoste, Grand-Pontet, D'Armailhac; one 5<sup>th</sup> growth St. Julien: Chat. Talbot; a Grand Cru Classé from St. Emilion: Grand-Pontet and three Margaux: Malescot St-Exupéry and D'Issan (both are 3<sup>rd</sup> growths) and D'Angludet. To price this event more reasonably, a decision was made NOT to serve appetizers; however, bread will be served with the wines.

---

### REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent7>. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by Friday, Sept 17. The cheque-payment option will be disabled at midnight Tues, Sept. 14 after which only credit card sales will be accepted until midnight Sunday Sept. 19 or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact [torontovintners@onlineregistrations.ca](mailto:torontovintners@onlineregistrations.ca) before trying to register again.



## Tasting Notes and Information

### **2000 Ch. Grand-Pontet, St. Emilion**

"Quality has exploded in 2000, offering an extra dimension in both aromas and flavors. A blend of 75% Merlot, 15% Cabernet Franc, and 10% Cabernet Sauvignon produced from modest yields of 30 hectoliters per hectare, this opaque purple-colored, fat, ripe, exotic, flamboyant effort (coffee, plums, vanilla, and sweet black cherries galore) is a St.-Emilion fruit-bomb made in a modern style. With loads of character, glycerin, fruit, and concentration, this full-bodied, "stacked and packed" wine will be adored by consumers! Anticipated maturity: Now-2015. 92/100" (Robert Parker, April 2003)

### **2000 Ch. Talbot, St. Julien**

"This was a strong performance (better than my original notes suggested) by the 2000 Talbot. Close to full maturity, it exhibits a dense ruby/plum/purple color in addition to a subtle herbaceousness intermixed with smoked meats, black currants, licorice, cedar, and foresty notes. Rich and full-bodied with light tannins, and a slightly richer, more savory, broader, deeper style than I remember, it should drink well for 10-15 years. 93/100" (Robert Parker, June 2010)

### **2000 Ch. D'Armailhac, Pauillac**

Previously named Ch. Mouton-d'Armailhacq; 126 acres planted with Cab Sauv, Merlot, Cab Franc, & Petit Verdot; average annual production 18,000+ cases. Purchased by Baron Philippe de Rothschild in 1934 & currently owned by the Mouton branch of the Rothschild family. "A slight downgrade from my original score, this wine is quite evolved, displaying ripe plum, black currant, and chocolate notes as well as hints of cedar and espresso. Soft, round, and close to full maturity, overall it is a medium-bodied wine to drink now and over the next decade or more. 89/100" (Robert Parker, June 2010)

### **2000 Ch. D'Issan, Margaux**

Original chateau dated from at least the 15th century, and has been suggested as the location of the English army's final stand following their defeat at the Battle of Castillon. Main vineyard planted with 70% Cab Sauv & 30% Merlot. Typically macerated for 21 days, and malolactic fermentation is encouraged before going into oak. Chateau d'Issan (5-6000 cases/yr.), is sourced from vines with an average age of 35 years, and will see 50% new oak. "Fully mature, the 2000 D'Issan is a quintessentially elegant, yet concentrated, aristocratic Margaux that defines the appellation. The wine has a dark ruby/purple color just beginning to lighten at the edge. Notes of charcoal, acacia flowers, black raspberries, and blue fruits are followed by a medium to full-bodied wine that builds incrementally on the palate. With its outstanding purity, richness, elegance and length, this is a beauty that has reached its window of maturity, where it

should stay for another 15 or more years. 93/100" (Robert Parker, June 2010)

### **2000 Ch. D'Angludet, Margaux**

32 hectares, with a sandy-gravelly *terroir*, and are planted with 55% Cabernet Sauvignon, 35% Merlot and 10% Petit Verdot. Managed with minimal use of chemical treatments. "The 2000 is an uncompromising, traditional claret, displaying a deep ruby color and a nose of cedar, damp earth, plums, and currants. Medium to full-bodied, solidly tannic, and attractive, it will age well for 10-15 years. Anticipated maturity: 2005-2017. 88/100" (Robert Parker, April 2003)

### **2000 Ch. Malescot-St. Exupery, Margaux**

Chateau Malescot St-Exupéry as we know it today came about in 1955, when purchased by father and son team Paul and Roger Zuger, but the estate has a much longer history than this going far back as 1608, and it was during the 17th century that the true origins of the estate lie. "This estate, which has continued to impress me in recent years, hit a home run in 2000. Showing slightly better than I rated it previously, this wine is deep bluish/purple with some lightening at the edge, and its floral nose displays notes of melted licorice, crushed rock, blueberries and black raspberries. A wine of extraordinary balance, equilibrium, and purity, with supple tannins, this medium to full-bodied, concentrated effort is already compelling and has hit its window of full maturity, where it should stay for another 15-20 years. 95/100" (Robert Parker, June 2010)

### **2000 Ch. Pontet-Canet, Pauillac**

"Upgraded in score over my original rating, which was several points lower, Alfred Tesseron has done a remarkable job since 1994 with Pontet-Canet, which has been hitting first-growth levels since 2003. But the 2000 also shows exceptionally well. In need of another decade of cellaring, this dense purple wine has a classic nose of incense, charcoal, creme de cassis, and subtle new oak. Full-bodied, powerful, still very tannic, and shockingly backward, this is a big, rich wine that has put on weight and seems to need more time than I originally predicted. Anticipated maturity: 2015-2035+. 94+/100" (Robert Parker, June 2010)

### **2000 Ch. Grand-Puy-Lacoste, Pauillac**

"The 2000 is even better than such recent vintages as 2005 and 2009. A broad, classic, large-scaled effort, it boasts a deep blue/purple color as well as tell-tale notes of creme de cassis, subtle smoke, flowers, and unsmoked tobacco. Powerful, full-bodied flavors have shed a lot of tannin, but they remain relatively youthful. This is a young adolescent, broadly flavored Pauillac with an enticing texture as well as abundant richness and fruit. It can be enjoyed now, but promises to hit its peak in five years, and last for two decades. 94/100" (Robert Parker, June 2010)