

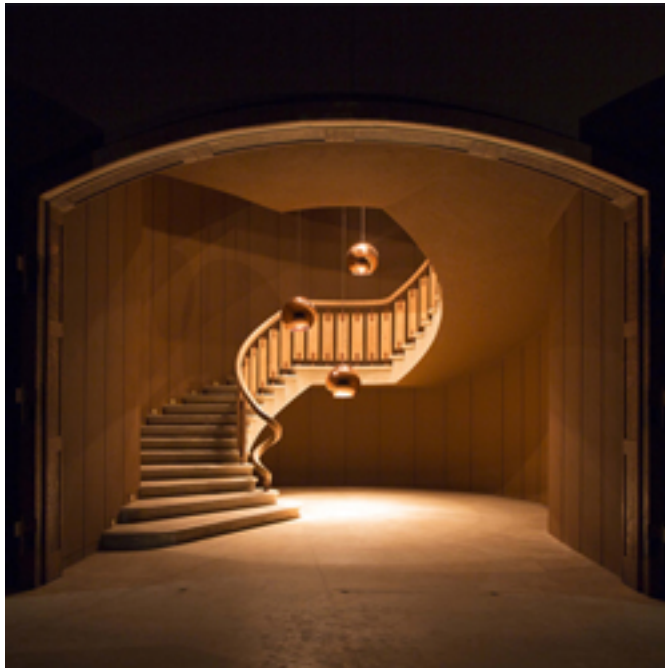


The Vinfolio team (CEO Don St. Pierre, Chief Wine Officer Adam Lapierre, and CMO Cristina Hall) is currently in Bordeaux tasting through the exciting 2018 vintage. We are pleased to share our notes with you from the third and final day of winery visits. For more exclusive content from our trip, follow us on [Facebook](#) and [Instagram](#).

Vinfolio Visits Bordeaux: Day 3

Château d'Yquem

The journey from Pauillac to Sauternes yesterday evening felt like a fast 90 minutes, as we discussed our favorite wines of the vintage and got caught up on the latest news from Bordeaux. By the time we arrived at Château d'Yquem, the sky was that lovely shade of pink that it often displays at sunset this time of year. We strolled the property (stunning, by the way), the cellar, and the packaging and production facilities before settling down next to a crackling fire to enjoy Sauternes on ice as an aperitif. It was our first time trying the beverage in this fashion, and while it would not work for Yquem, it was truly a beautiful way to enjoy earlier-drinking Sauternes. Dinner in the estate dining room opened with Ygrec 2016, the house dry wine, with the 2016 and 2006 vintages of Yquem to follow. The entire experience showcased the range of the wine, and its ability to be presented at any point in an evening—not only for dessert.



Tasting Notes

2016 Château d'Yquem:

Fresh and very youthful, with aromas of fig, honey, pineapple, and white flowers. It is luscious and creamy on the palate, with the broad texture and unctuous sweetness nicely complemented by fresh acidity. It's easy to see this wine evolving for 50 years or more thanks to its concentration and balance.

Joanne

We got to work early on day three with an appointment with one of our close partners, Joanne, who is also one of the top négociants in Bordeaux. While an estate visit typically starts with a tour, a retrospective on the vintage, and some great photo ops before tasting the wine, here we got right down to business. Joanne's facility is impressive—we passed through rows of top Bordeaux in OWCs alongside beautiful works of art before dipping into what looked almost like an interrogation room. A white table, black walls, a notebook, glasses, a spittoon, water—everything you need for a serious tasting and nothing more. We opted to sample all of the wines that we would not taste at châteaux

that are of interest to our Vinfolio clients. We will not share the details of our notes here, but we will absolutely include them when the wines are released for sale in en primeur.



This broad-based tasting, where we were able to taste 30-plus wines in a single sitting, really solidified our excitement for the 2018 vintage—the quality was very high across the board, with many of the wines displaying the unique combination of ripeness, concentration, and freshness that really makes the vintage stand out among its peers. The wines are incredibly accessible at this stage, but the intensity of fruit and overall harmony bodes well for their long-term aging potential.

Château Margaux

We have all seen the iconic image of the road leading to this great estate, and the experience in reality is just as awe-inspiring as you can imagine. Two lucky labs, Guinness and Omega, greeted us alongside winemaker and long-term friend of Vinfolio Aurelien Valance. The château is just as grand inside as it is outside, and after tasting the 2018 vintage of the grand vin, Pavillon Rouge, and Pavillon Blanc, we settled into the living room and caught up with Aurelien over Krug Rosé. Lunch took place next to a crackling fire on the ground floor. All three wines—the 2015 Pavillon Blanc, 2009 Margaux, and 1999 Margaux—were showing beautifully.



Tasting Notes

2018 Château Margaux:

Very layered and complex on the nose, with notes of currants, graphite, cedar, coffee grounds, and spring flowers. Supple and mouthfilling, without sacrificing elegance on the palate, the 2018 Margaux has ultra-fine tannins and an incredibly long finish.

Château Palmer

The time we spent at Palmer was by no means reflective of the quality of the wine. It was a short trip, and a great wine. One of the biggest challenges of the '18 vintage was mildew risk. While everyone felt the pressure, the level of impact varied significantly. Palmer was impacted substantially, and as a result, only produced one wine this year. Yields on the grand vin were 50 percent lower than last year, but the quality of the wine is fantastic. Château Director Thomas Duroux alluded to the legendary '61 vintage of Palmer when describing the unique characteristics of the 2018.



Tasting Notes

2018 Château Palmer:

Absolutely brilliant, with layers of ripe dark fruit, pipe tobacco, and exotic spices. Very full-bodied and concentrated, yet incredibly precise, with lots of fine-grained, plush tannins and a long, mineral finish.

Châteaux Haut-Batailley & Lynch-Bages

Haut-Batailley is the latest project of the Cazes family group, and we visited the newly acquired property to taste these wines along with Lynch-Bages. There is a lot of exciting activity happening at the winery, including newly planted plots and a magenta-painted ("samba red") winery that is visible from just about anywhere in Pauillac.



Tasting Notes

2018 Château Lynch-Bages:

Very pure nose of cassis, black cherry, cocoa, and camphor. Medium-bodied with firm, ripe tannins and fresh acidity. Notes of brown spices (cinnamon and cloves) linger on the finish.

Château Cos d'Estournel

Directly across the street from Lafite, this winery sits on aspirational terroir and a fascinating history. Louis-Gaspard d'Estournel was an early pioneer in Bordeaux, eschewing the négociant system and choosing instead to bottle his own wines. Having isolated himself from the only sales channel of the time, he was left to build a market of his own. He went to India, where there was plenty of British consumer demand, and the estate has been heavily influenced by that country in terms of its aesthetics. The winemaking, however, is traditional Bordeaux