Dear wine lover by Jancis Robinson

There has been no escape from this year's **Bordeaux primeurs** campaign this week on Jancis Robinson.com. While I stayed in London working on the next, eighth edition of *The World Atlas of Wine* (to be published in September next year), Julia did a sterling job tasting nearly 400 embryonic wines from the 2017 vintage in Bordeaux. Thanks to her typically conscientious work, and great speed on the part of Tam and her hard-working team of tasting-note uploaders, we have been able to publish a comprehensive report all this week on this decidedly heterogeneous vintage. All of Julia's top red wines are on the right bank; she found a certain lack of middle in some lesser left-bank reds. The 2017 whites, sweet and dry, were pretty successful, apparently.

Early signs are that **Bordeaux release prices** this year will be lower, possibly considerably lower, than for the more successful 2016 vintage – although as usual most of the significant châteaux are playing their cards close to their chest and prices have only been dribbling out. One dramatic exception to what is to be hoped will be a price reduction rule is Ch Haut-Batailley in Pauillac. New owners the Cazes family of Ch Lynch Bages have 'repositioned' it with a dramatically higher price for the 2017. They have also made a splash via liberal application of puce paint at the property. Fiona Morrison MW of Le Pin is pictured above by Julia while trying to fade into the background at the château.

So, what else have we served up? Last Saturday I suggested **alternatives to red Burgundy** from all over the world, which inspired quite a lot of comment from fellow lovers of Pinot Noir. Some suggested additions to my list from Ontario, others suggested Chile. The great thing is that the number of fine Pinots from outside Burgundy is rising every year.

Nick meanwhile sang the praises of a **new Paris restaurant**. I can vouch for how well-judged the food at Eels is, and was most surprised to see a selection of German Rieslings on its wine list.

Talking of Paris restaurants, many wine lovers will know of the exceptional wine list at the Vietnamese restaurant Tan Dinh behind the Musée d'Orsay. The man responsible for it, connoisseur Robert Vifian, wrote about his first trip back to his native Vietnam since he left with his parents for Paris in 1968. He sings the praises of **Pho in Hanoi**.

Finally, Richard presents us with a pair of siblings from Pommery today, their non-vintage **champagne** and their recently released **English sparkling wine**, Louis Pommery. An interesting comparison.

Have a great weekend,

Bordeaux 2017 – Pauillac(Tasting articles)

Apr 27, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. My picture shows the stony old-vine vineyard closest to Ch Latour. Phillipe Dhalluin, director at Chx Mouton Rothschild, d'Armailhac and Clerc Milon, shares the belief of François-Xavier Borie of Ch Grand-Puy-Lacoste that 2017 is the vintage to exorcise the 'curse of the 7s'. He...

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Bordeaux 2017 – St-Julien(Tasting articles)

Apr 27, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. Ducru-Beaucaillou's Bruno Borie likes to catch your attention. Examples are legion, from the night-club-like tasting room to the Jade Jagger label design for La Croix de Beaucaillou (since renamed Croix Ducru-Beaucaillou). And he is fond of using in his sales pitch metaphors and...

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Pommery NV champagne and English sparkling(Wines of the week)

Apr 27, 2018 09:00 am Richard Hemming MW

Louis Pommery English sparkling wine £39.99 Pommery champagne widely available internationally, from €21, \$29.97, £35.95 Find the English version Find the champagne version For years, there has been chatter about the Champenois investing in English sparkling wine; now, for the first time, we have the liquid proof. Vranken Pommery (makers...

Bordeaux 2017 – St-Estèphe(Tasting articles)

Apr 27, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. At Montrose, maître de chai Vincent Decup treated us to a preview of their detailed (but short) aerial video that starts with the whole Bordeaux region and zooms in, via the left-bank appellations north of the city, to the individual vineyard parcels of Montrose. Aside from the...

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Bordeaux 2017 – Haut-Médoc and Médoc(Tasting articles)

Apr 26, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. Like the Bordeaux and Bordeaux Côtes appellations, these two comprise a big and varied vineyard area, stretching from Bordeaux in the south to almost the tip of the spit of land on the left bank of the Gironde estuary (marked by the deep-yellow and pale-green patches on this World...

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Bordeaux 2017 primeurs — what the trade thinks (Free for all)

Apr 26, 2018 09:00 am Jancis Robinson

I had hoped to provide some alternative to our Bordeaux primeurs diet this week for our free article today but I'm afraid Liv-ex, the fine-wine trading platform and price database, have just issued the results of their annual en primeur survey and they are rather interesting, particularly when taken in tandem with the set of prices suggested by...

Bordeaux 2017 – Margaux, Moulis, Listrac(Tasting articles)

Apr 26, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. Everyone takes photos of the fabulous front elevation of Ch Margaux but I rather liked this more agricultural view, though I couldn't help thinking the tractor was posing. Many of the comments I made in my introduction to the reds of Pessac-Léognan and Graves apply also to Margaux....

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Bordeaux 2017 — Pessac-Léognan and Graves reds(Tasting articles)

Apr 25, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. At the time of harvest in Pessac-Léognan, which started at the end of August for the dry whites and finished with the reds in the second week of October, crop losses due to the late-April frosts were estimated at 33% for the reds and 42% for the whites. It was one of the earliest...

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Supping Pho in Hanoi(Free for all)

Apr 25, 2018 09:00 am Guest contributor

Robert Vifian is well known in wine circles as a very experienced connoisseur (of contemporary art as well as wine) and for the superlative wine list at his Paris restaurant Tan Dinh, which is celebrating its fiftieth birthday this June. We publish here his account of returning for the first time to his native Vietnam, and encountering genuine...

<u>Bordeaux 2017 – Pomerol, Lalande-de-Pomerol</u>(Tasting articles)

Apr 25, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. The challenges in Pomerol were similar to those faced in St-Émilion, and throughout the Bordeaux region, in terms of the weather conditions, as described in Bordeaux 2017 report – part 1. Although the losses to the April frosts were less than in other parts of the right bank such...

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Bordeaux 2017 – AOC Bordeaux and Côtes, Fronsac (Tasting articles)

Apr 25, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. It is particularly hard to make generalisations of the wines described below because they could come from quite a wide area, especially those with the simple Bordeaux or Bordeaux Supérieur tag. L'Esprit de Pavie, for example, is classified as Bordeaux because it is made from vines...

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Bordeaux 2017 – St-Émilion and satellites (Tasting articles)

Apr 24, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. The right bank suffered far more than the left from the late-April frosts, as shown in Gavin Quinney's frost map at the end of his article Bordeaux 2017 shrinkage charted but the vineyards on the plateau of St-Émilion and Pomerol were generally protected by the greater elevation,...

Bordeaux 2017 primeurs report – part 2(Inside information)

Apr 24, 2018 09:00 am Julia Harding MW

See also yesterday's vintage report – part 1 and this guide to our past and forthcoming coverage of the vintage. Unexpected blends The skill of blending, like that of tasting, may come more naturally to some than to others but experience is the key: knowing what your plots will give you and then being able to imagine the future trajectory of a wine...

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Bordeaux 2017 – the guide (Free for all)

Apr 23, 2018 09:00 am Team JR

This week we publish all of Julia's nearly 400 reviews from the Bordeaux primeurs tastings earlier this month as well as her two-part overview of the 2017 vintage. We will add links when the articles are published. Pictured on the right is the bridge in Libourne that crosses the Dordogne river. It's a familiar landmark for those stopping off to...

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Bordeaux 2017 – sweet whites(Tasting articles)

Apr 23, 2018 09:00 am Julia Harding MW

See this guide to all our coverage of the 2017 vintage in Bordeaux. This picture, taken at the Bordeaux Gold tasting, shows how carefully the samples are protected from light at this rather fragile stage of their development. There's very little to be said about how difficult it was for the Sauternais and Barsacois in 2017 that has not already been...

Bordeaux 2017 primeurs report – part 1(Inside information)

Apr 23, 2018 09:00 am Julia Harding MW

For more specific comments and my tasting notes on individual appellations, see the articles published throughout this week and this guide. See also Bordeaux 2017 report – part 2. The photo on the right shows a map of some of the Cheval Blanc vineyards, precisely parcellated as so many are these days, to the benefit of the wines. Here I offer a...

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Bordeaux 2017 – dry whites(Tasting articles)

Apr 23, 2018 09:00 am Julia Harding MW

As I noted at the start of my Bordeaux 2017 report – part 1, published today, this seems to be a very good vintage for dry whites. The first few wines I tasted the day after I arrived in Bordeaux were promising, though I had to ask myself if they tasted so good because they came after a string of young reds and thus provided wonderful refreshment...

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Eels in Paris(Nick on restaurants)

Apr 21, 2018 01:00 am Nick Lander

A version of this article is published by the Financial Times.On the second, unofficial day of spring precisely a fortnight ago, Jancis and I were walking in the sunshine to our lunch in Paris when suddenly she stopped and asked me, 'Why are we going to this particular restaurant?' To which I replied, because I had heard good things about it but...