



# Commanderie de Bordeaux Dinner Bentley Restaurant Tues 21st February 2017





## 1976 Piper-Heidsieck, Champagne Rare

Piper-Heidsieck was founded in 1785 in Reims and is one of the oldest Champagne houses. The original cellarmaster, Florens-Louis, worked with the ambition to 'create a wine worthy of a queen', which he accomplished with the wines being drunk in 14 royal courts. In more recent times, Piper-Heidsieck has collaborated with great artists from across the world in jewellery, fashion & cinema, supporting major film events including the Cannes Film festival & the Oscars. In 1885, to celebrate 100 years of its existence, Jacques-Charles Kunkelmann commissioned Pierre-Karl Faberge, jeweller to Alexander III, Tsar of Russia, to design a bottle in diamonds, gold and lapis-lazuli. Another hundred years later, Piper-Heidsieck Maison celebrated its bicentenary with a new creation, a bottle set with diamonds & gold by Van Cleef & Arpels, inspired by the original Faberge design. It was valued at 1 million francs at the time and travelled all over the world handcuffed to armed officers. In 2012, ten magnums of Rare 1998 were offered wrapped in a 64g 18-carat gold tiara created by Arthus-Bertrand.

The first vintage of Piper-Heidsieck Rare Brut was made in 1976 after an incredibly intense heatwave. Since then it is only made in years when weather conditions are considered perfect for what cellarmaster Regis Camus calls 'an extraordinary cuvée'. The 1976 Rare is a blend of 70% Chardonnay and 30% Pinot Noir from up to 17 crus matured for over seven years in the House's cellars. There have only been eight Rare cuvées: 1976, 1979, 1985, 1988, 1990, 1998, 1999 and 2002. A brand new Rare, the Rare Rosé was recently released from the 2007 vintage.

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*'Snacks'*

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## 1967 Château Laville Haut Brion, Graves

Laville Haut Brion was originally acquired in 1611 by Marie de Laville, widow of Sir de Queyrac, a wealthy Bordeaux magistrate and the estate has kept Mme Laville's name down the centuries (until recently). The estate remained in her family for over a hundred years until it was sold in 1717 to Bernard Gaussons. In 1931 it was sold to Frédéric-Otto Woltner, owner of neighbouring estates Château La Mission Haut-Brion and Château La Tour Haut-Brion.

The decision to plant white grape varieties was made in 1923 due to the clay and gravel in the vineyard being more suitable for white wines. In the 1953 Classification of Graves, Laville Haut-Brion was rated a Premier Cru as the only one of the classed châteaux to be exclusive producers of white wine. The family eventually sold their estates in 1983 to the Dillon family, owners of Haut Brion since 1935, uniting four Haut Brion châteaux under Domaine Clarence Dillon.

The Delmas family have acted as estate managers for the Haut Brion family of wines over the past 3 generations. Jean Bernard Delmas had been estate manager since 1961; however, back in 2004 he handed over the reins to his son, Jean-Philippe Delmas. Before moving back to Château Haut Brion, Jean-Philippe worked for a number of large estates, including Moët et Chandon in Champagne, the Sumeire winery in Provence, and Far Niente in the Napa Valley.

In March 2010 it was announced that wine would cease to be bottled under the name Château Laville Haut-Brion, and beginning with the 2009 vintage, the wine would now be labelled Château La Mission Haut-Brion Blanc. The reason? "Even though Laville Haut-Brion had a wonderful reputation, people didn't always know that it was the white wine of La Mission. We want our consumers to understand where our wines come from, and what they stand for."

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*Bonito + Celtuce + Davidson Plum + Pistachio*

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## 1983 Château Laville Haut Brion, Graves

Laville Haut Brion is arguably the greatest dry white wine in Bordeaux. No more than 1,000 cases per year are produced from a tiny and exclusive 3.7 hectare vineyard with an average vine age of over 50 years. It is a blend of 70% Sémillon and 30% Sauvignon Blanc - the grapes are barrel-fermented and the wine is matured in 100% new oak barriques for 15-18 months before being bottled. Aromatically complex on the nose and almost lusciously rich on the palate, with strong mineral overtones and a long finish, the wine demands extended cellaring and should rarely be approached before its 10th birthday. Laville-Haut-Brion is classified as a Graves Cru Classé.

The Clos Laville vineyard neighbours that of La Mission Haut Brion. The vines are planted on gravelly clay soils laying over a bedrock of chalky sand. The wines of Laville Haut Brion are often compared to the best of the white Burgundies and have a rounded, polished style with flavours of pear, melon and sometimes smoke. Well balanced with good acidity they are fresh and full of character with remarkable longevity and can be cellared for up to 30+ years.

The earliest known vintage of Chateau Laville Haut Brion is the 1928. However, the debut vintage was labelled *Chateau La Mission Haut Brion*. That practice continued for 3 years. In 1931, the new label read; *Chateau Laville Terroir du Haut Brion, Premier Cru de Graves*. That eventually changed to Chateau Laville Haut Brion. Interestingly, at least two vintages were labelled additionally with Creme de Tete, 1964 and 1945. The Creme de Tete Laville Haut Brion was a special vineyard or barrel selection of the wine.

*1983 - Sauternes/White Bordeaux - The best vintage since 1976 and a highly successful year in the sweet wine communes. The weather was hot & dry in June & July, although rain in August & early September did not help growers. However, then followed a period of misty mornings followed by warm sunny afternoons, this continued throughout most of October. Only small quantities of fine wines were produced, with the top wines being powerful, concentrated, & richly aromatic, with good structure & balance. The best are now approaching maturity and will last until 2050. (B.B.R)*

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*Snapper Dashi + Roasted Celery Heart + Cured Apple*

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## 1984 Château Laville Haut Brion, Graves

*1984 - Sauternes/White Bordeaux - Numerous châteaux declassified their entire crop in St. Emilion and Pomerol. 1984 Bordeaux wine has not aged as well as George Orwell's novel. The light, often unripe wines should have been drunk up by the time they were in their early teens, even the wines from the Left Bank. However, there is a hint of light in the dark closet as there were some good 1984 white Bordeaux wines from Pessac Leognan (Graves) produced. (B.B.R)*

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# 1900 Château Lafite Rothschild, Pauillac

The first known reference to Lafite dates to 1234 with a certain Gombaud de Lafite, abbot of the Vertheuil Monastery north of Pauillac. The name Lafite comes from the Gascon language term “la hite”, which means “hillock”. There were probably already vineyards on the property at the time when the Ségur family organised the vineyard in the 17th century, and Lafite began to earn its reputation as a great winemaking estate. Jacques de Ségur is credited with the planting of the Lafite vineyard in the 1670's. In 1695, Jacques de Ségur's heir, Alexandre, married the heiress of Château Latour, and they gave birth to Nicolas-Alexandre de Ségur. The fiefs of Lafite and Latour were thus unified at the beginning of their estate legacy. In the early 18th century, Marquis Nicolas-Alexandre inherited the estate and built upon Lafite's initial successes by marketing the wines to the nobility of France and across Europe. After an introduction to the Versailles court, demand for Lafite exploded – it was even referred to as ‘The King's Wine,’ with Marquis de Ségur known as ‘The Prince of Vines’. After a tumultuous period, including the French Revolution and acquisition by a group of Dutch merchants, management of the estate was stabilized when Baron James de Rothschild bought the Château in 1868. With the exception of a five-year occupation by German troops during WWII (which drained the cellars somewhat), the Château has remained in the Rothschild family ever since. The vineyard is the largest of the first growths, and today they make 20,000+ cases of wine per year, fetching some of the world's highest prices. The wine is made in all new French barrels. The soil is gravel or limestone. It is often considered more elegant than the other first growths, but still has what the French call “puissance” (a subtle strength). Lafite usually stays in barrel longer than other wines before bottling, sometimes as much as two years.

Without a doubt, Lafite has made some monumental wines. Very few will ever get to try any 1800's Lafite, they are now incredibly rare & command huge prices. High-end Paris department store Galeries Lafayette had an ex-chateau pair of the famous 1899 & 1900 duo for sale in 2007 if you had 14,500 euros handy. If ever offered today the value is probably more

than double that now based on Bordeaux price increases. The Château's enviable cellar is reputed to still have a few bottles of the great Vintages of 1795, 1798 & 1818 remaining, just waiting for the right occasion. The 1900 here is another great vintage and depending on your Gregorian calendar opinion, some may even say it's a 19th century wine?

The vines are around 70% Cabernet Sauvignon, 25% Merlot, 3% Cabernet Franc, and 2% Petit Verdot, whereas the final wine is between 80% and 95% Cabernet Sauvignon, 5% - 20% Merlot, and up to 3% Cabernet Franc and Petit Verdot. But occasionally exceptions are made, such as the 1961 vintage which is 100% Cabernet Sauvignon.

*1900 - Bordeaux - Little information other than it is regarded as a superb year with the warmest winter on record until the 2015/16 vintage.*

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## 1950 Château Ducru-Beaucaillou, St-Julien

Château Ducru-Beaucaillou is named after the multitude of stones found in its unique wine-growing terroir (Beaucaillou is translated into 'beautiful stones'). As a working Bordeaux wine vineyard in St. Julien since the 13th Century, and once part of the giant Beycheville estate which covered much of southern St-Julien, it wasn't until 1795 when Bertrand Ducru took ownership that we know more details of the evolution that has taken place since. Ducru added his name to the winery which quickly earned fame under the name of Château Ducru-Beaucaillou and was classified as one of fifteen Second Growths in 1855. Perched on an exceptional site with incomparable views over the Gironde estuary, in the centre of a 100 year old park, Ducru-Beaucaillou is a majestic, Victorian-style castle, which has, over time, become one of the great symbols of the Médoc. Today the estate is managed by the family company Jean Eugène Borie SA, who also own Château Lalande-Borie, along with Grand-Puy-Lacoste & Haut-Batailley in Pauillac.

The estate is 215ha in total, of which 49ha are under vines, planted with 65% Cabernet Sauvignon, 25% Merlot and 10% of Cabernet Franc & Petit Verdot. The average age of the vines is 35 years, with a small selection of very old vines, some planted all the way back in 1918. Ducru-Beaucaillou also owns 3 hectares of vines located in the commune of Cussac, with a very different and much cooler terroir than the vineyards in the St. Julien appellation. Since those vines were part of Ch. Beycheville at the time of the original classification, even though they are located in the neighbouring appellation of Haut Medoc, the estate has the right to include them in either the Grand Vin, or Lalande-Borie. They can also if they wish, produce an Haut-Médoc wine from those vines.

*1950 - Bordeaux - The vintage is the result of a hot, dry summer. Everything was in place for a strong vintage, until the rains came during harvest, affecting some left bank producers who had delayed their picking but creating a large harvest for most vintners. As a comparison, 1950 yielded twice as much fruit as was produced the year before in 1949. Quality was mostly high and the resulting wines, whilst very rare today, have stood the test of time with impressive resilience.*

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*Duck + Pickled Muntries + Comte + Kohlrabi*

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## 1961 Château Léoville Las Cases, St-Julien

The 'super 2nd' (Second Growth) right bank estate of Léoville-Las Cases was once part of a much larger estate until the time of the French Revolution when a portion of this estate was separated into what is today Château Léoville-Barton. In 1840, the estate was again divided and land that would eventually become Château Léoville-Poyferré was split off. Today the vineyard area in total extends 97 hectares planted with 65% Cabernet Sauvignon, 19% Merlot, 13% Cabernet Franc and 3% Petit Verdot. The vineyard underwent major replanting during the 1950s, and today the vines average 30 years of age. Léoville-Las Cases produces two wines, its grand vin, and a second wine called Clos du Marquis in production since 1902. Since the mid 20th century the Delon family have been owners of this estate, also owners of châteaux Potensac and Nénin.

*1961— Bordeaux - A frosty spring, rain in July, then drought conditions in August, followed by a warm, sunny September. This pattern effectively 'pruned' the crop, then ripened the remaining fruit thoroughly. The outstanding feature of this vintage was its consistency across the board, from first growths to Crus Bourgeois. A great vintage where the wines have lasted splendidly, albeit with bottle variation. A Five Star Vintage (Decanter)*

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*Dry Aged Lamb Rump + Celery + Sesame*

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# 1970 Château Mouton Rothschild

The Bordeaux Wine Official Classification of 1855 was based entirely on recent market prices for a vineyard's wines, with one exception: Château Mouton Rothschild. Despite the market prices for their vineyard's wines equalling that of Château Lafite Rothschild, Château Mouton Rothschild was excluded from First Great Growth status, an act that Baron Philippe de Rothschild referred to as "the monstrous injustice". It is widely believed that the exception was made because the vineyard had recently been purchased by an Englishman and was no longer in French ownership.

In 1973, Mouton was elevated to "first growth" status after decades of intense lobbying by its powerful and influential owner, the only change in the original 1855 classification (excepting the 1856 addition of Château Cantemerle). This prompted a change of motto: previously, the motto of the wine was (translated) "First, I cannot be. Second, I do not deign to be. Mouton I am.", and it was changed to "First, I am. Second, I used to be. Mouton does not change." Mouton Rothschild has its famous vineyards in Pauillac, on the slopes leading down to the Gironde Estuary. The vineyard is currently made up of Cabernet Sauvignon (77%), Merlot (11%), Cabernet Franc (10%) and Petit Verdot (2%). Their wine is fermented in oak vats (they are one of the last châteaux in the Médoc to still use them) and then matured in new oak casks.

In 1945, Baron Philippe began commissioning a different modern artist each year to design a label for Château Mouton Rothschild. The tradition continues to this day, with an extraordinary range of artists who have produced the graphics for the top part of the label that has included Jean Cocteau, Pablo Picasso, Francis Bacon, Andy Warhol and here for the 1970, Marc Chagall. For his design, rather than the wine, it was the living fruit of the vine, speared by a thrush or fed by a mother to her child that Chagall chose to portray. The only exception to the artist labels is the unusual gold-enamel bottle for 2000 featuring the Ram, the emblem of the Château, (pic—>). The labels are so beautiful they have become collectibles in their own right.



*"The erratic 1970 Mouton can range from pure nectar to a wine that is angular and austere. This bottle (one of the Reserve du Chateau bottlings that was mistakenly released by the estate and labelled with the letters R.C., rather than a number) was impossible to assess when decanted, given its hard, tough, impenetrable style. Nearly eight hours later, the wine had opened magnificently to reveal a classic bouquet of sweet cassis, tobacco, minerals, and exotic spice aromas. Opulent, full-bodied, thick and juicy, the extraordinary evolution of this particular bottle would make a persuasive argument for long-term decanting. After being perplexed throughout much of this wine's evolution, I was reassured by this bottle." (Robert Parker, 1998)*

*1970 - Bordeaux - Although wintry conditions lasted until relatively late in the year, by the time flowering took place, the weather had improved. July saw drought conditions. August was changeable, with rainy, cool periods punctuated by hot intervals. A stormy and cold start to September was followed by a run of hot, sunny days that lasted into the start of the harvest in October. It was one of those years when everything seemed to go pretty much right and quality was consistent in all the regions. A great year for rich and complex claret. A Five Star Vintage (Decanter)*



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*Wagyu Skirt Steak + Charred Onion  
+ Wood Ear Mushroom*

## 1964 Château La Lagune, Haut-Médoc (Magnum)

La Lagune's history dates back to 1715 when its impressive château was constructed. The vineyards soon followed in 1724. Rated 3<sup>ème</sup> Grand Cru Classé in the 1855 classification, La Lagune regularly produce some of the finest wines in the Haut-Médoc. However they had hit hard times and fallen into disrepair when Georges Brunet bought the property in 1954. He soon replanted the vineyards and renovated the chai (cask storage building). By the time he sold it to the Ayala Champagne firm in 1961, the property had been transformed. La Lagune is soon spotted when driving north from the city of Bordeaux on the Route de Pauillac, its 72 ha of vineyards planted with 70% Cabernet Sauvignon, 20% Merlot and 10% between Cabernet Franc & Petit Verdot.

For most of its history, the Haut-Médoc was a vast region of salt marshes used for animal grazing rather than viticulture. In the 17th century, Dutch merchants began an ambitious drainage project to convert the marshland into a usable vineyard area. Their objective was to provide the British market a wine alternative to the Graves and Portuguese wines that were dominating the market. Using technology that was advanced for that time, the Dutch were able to convert enough marshland to allow large estates to form all along the Gironde. Soon the Bordeaux wine regions of Margaux, Saint-Julien, Pauillac and Saint-Estèphe took shape. By the 19th century, the wine region of the Haut-Médoc was one of the most prosperous in France, with wines that had an international reputation that still continues to rate amongst the best in the world today.

*1964 - Bordeaux - A very good vintage. Heavy, but localised rain in the middle of the harvest, mainly in Pauillac and St-Estephe, caught out some major Châteaux. The best 64's were made to the south of the Médoc, and in Graves. A Four Star Vintage. (Broadbent)*

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### *Cheese Course – Petit Crottin + Fig*

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## 1964 Château Belair, Saint-Émilion (Magnum)

Château Belair could claim to be the oldest Libournais wine estate of all, and for much of the 19th century, it was regarded as making the best wine. The St-Émilion Grand Cru Classé 'B' property dates back to around 1750 and stayed in the hands of the Canolle family until it was purchased in 1916 by Edouard Dubois-Challon, who also owned the famous neighbouring estate of Château Ausone. Upon the death of his son Jean in 1974, the estates were run by Jean's widow Helyett, with most winemaking done by Pascal Delbeck. When Helyett died in 2003 aged 84, the whole estate was inherited by Delbeck who retained control, although he had previously sold 30% of his share to JP Moueix. Following difficulties paying inheritance tax and other taxes, Delbeck was forced to sell the remainder of the estate to Moueix in 2008. At this point the winery was promptly renamed to Château Belair-Monange (from the 2007 vintage) and by most accounts the wines took a distinctive turn toward to the riper, more modern style of Bordeaux wine.

The 13 hectare vineyard is situated mainly on the St. Martin limestone plateau and the average age of the vines is 35 years including some that were planted around 1900. The blend was typically 70% Merlot and 30% Cabernet Franc. The winemaking was meticulous with the grapes being hand picked into plastic baskets then sorted, de-stalked, gently crushed and transferred into stainless steel tanks by way of a moving conveyor belt using a prototype machine known as the Vinosaur (from 75-06). The wine was typically aged in 60% new oak barrels, the wood for which selected & dried in the open air at Belair. About 55,000 bottles were produced each year.

*1964 - Bordeaux - A mixed, yet generally very good vintage in Bordeaux that produced opulent, balanced, concentrated wines with high alcohol, a deep, opaque colour, super length & power. Best Appellations were St Julien, Pauillac, Haut-Médoc & Graves. A 3 Star Vintage (Decanter)*

Notes : \_\_\_\_\_







## 1929 Château Climens, Barsac

The history of this château began in the sixteenth century with the Climens family and Roborel Climens, owner of the château who developed the vineyard. Thereafter, five families had succeeded each others at Climens. With all the careful application & selection displayed by the various Climens owners, the wine has become, in the classification of 1855, a Premier Cru of Barsac and is now often referred to as the “Lord of Barsac”.

Lucien Lurton bought the property in 1971 then his daughter Bérénice took over in 1992. The estate, which relies entirely on Sémillon grapes for its sweet wines, has been farmed biodynamically since 2010 and it was officially certified organic in 2013. Ironically for some, Climens means unfertile or poor land in Celtic. Fortunately for those in the know, grape vines are capable of transforming apparently undesirable soils into the most outstanding wine terroirs. Situated on the highest point of the Barsac appellation, the vines stretch over 30ha around the château, in one continuous vineyard. The red soil, dotted with pebbles is made up of a thin layer of clayey ferruginous sand on a substratum of fissured starfish limestone. The combination of these soils and the slope provide excellent natural drainage. For the sweet wines of Sauternes & Barsac, pickers make multiple passes through the vineyard to select only the grapes that have been concentrated by botrytis, and during wet harvests these passes must be accomplished quickly between rainfall & hailstorms. However, the limestone soils of Barsac drain well & ensure a consistent high degree of freshness in the final wine.

*“Although not tasted recently, this is unquestionably one of the greatest vintages of one of the consistently well made Sauternes (Premier Cru Barsac to be more precise). Perfection. Five Stars” (Michael Broadbent)*

*1929 - Sauternes - “Magnificent. The finest Sauternes vintage between 1921 and 1937. As in these other excellent vintages, the wine were deep in colour” (Broadbent)*

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*Peach + Jasmine Cream + Brown Butter*

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Place de la Bourse , Bordeaux

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